

Starters

GARLIC bread 9.5 Cheesy +2.0 Sweet Chilli +1.0
KOREAN CHICKEN with ranch sauce 13.9 G
ARANCINI chef's choice (4) 13.9 VG
SPRING ROLLS pork belly (2) 15.5
SPRING ROLLS vegetable (2) 12.9 V
SQUID salt and pepper with aioli 13.2 G
PRAWN TWISTERS with sweet chilli sauce (4) 15.9

Grill

PORTERHOUSE Grain Fed 300g 42.0 G
SCOTCH FILLET 100d grain 350g 52.0 G
EYE FILLET 100d grain fed 110g 29.0 | 220g 57.0 G
BEEF SHORT RIB 500g 42.0 G
PORK RIBS spicy rib sauce half 29.0 | full 46.0 G
All served with chips and slaw

Sauces/Gravy

Plain Gravy | Mushroom | Pepper | Dianne + 3.5 G
Blue Cheese Aioli | Bearnaise | Jus | House BBQ +4.0 G
Parmi + 4.0

Sides

VEGETABLES seasonal mixed vegetables 13.5 G V
GARDEN salad, 13.5 G
WARM POTATO salad with onion and mayo 14.5 G
CHIPS with aioli 9.5 G
WEDGES AND ONION RINGS, sweet chilli and sour cream 14.0

Card payments incur a 1% surcharge
10% surcharge on public holidays

Classics

SHEPHERDS PIE 28.0 G
slow cooked lamb served with mash and vegetables

SALT AND PEPPER SQUID 21.9 | 29.9 G
with chips, slaw and mayo

CRISPY BATTERED FISH 21.9 | 29.9 G
with chips, slaw and caper mayonnaise

RANCH SALAD 28.0 G
crispy chicken or crumbed prawns, corn, salad

PANKO PRAWNS (4ea | 8ea) 21.9 | 31.9
with chips, slaw and aioli

BEEF RAGU 24.0 | 37.0
with pipe rigate, cheese sauce and parmesan

SCHNITZEL CHICKEN BREAST or CAULI (VG) 20.9 | 28.0 G
with chips and slaw

BURGER 29.0 G
Wagyu pattie or chicken schnitzel, bacon, cheese, tomato,
BBQ sauce, ranch and lettuce, chips

ASIAN SALAD 28.0 V G
choice of beef | crispy chicken | panko prawns | fried tofu
noodles, cabbage, carrot, mandarin

SEAFOOD BASKET 32.0
battered fish, panko prawns, s and p squid, chips and slaw

CURRY of the day 28.0 G
served with rice and roti

PIE OF THE DAY 29.0
served with chips or mash and slaw

Signature

TART
cheese and onion with salad 19.0

KING GEORGE WHITING 28.9 | 45.5 G
beer battered, with chips, green salad

JAPANESE VEGAN VEGETABLE PANCAKE 20.9 | 29.9 V G
with Asian slaw

CRUMBED LAMB RUMP 24.0 | 38.0
cauli cheese, potatoes, broccoli, aioli

BARRAMUNDI AND PRAWN 36.0 G
Sri Lankan curry with roti

SEAFOOD LINGUINE 26.9 | 44.0
prawn, scallop, spinach, lemon, chilli

MUSHROOM RISOTTO 22.9 | 38.0 V G
mushroom, pinenuts

ATLANTIC SALMON 27.0 | 46.0 G
apple slaw, beetroot and roasted onion relish

CRAB MORNAY 27.9 | 42.5
traditional crab mornay sauce served on squid ink spaghetti

CHICKEN WELLINGTON 22.0 | 39.0
mushroom, asparagus, prosciutto, edamame, mustard cream

PORK BELLY 23.9 | 42.0 G
sticky, spicy pork, green fried rice, beans

LAMB 25.5 | 46.0 G
slow cooked, roasted carrot, feta, pepita and quinoa salad

BEEF 29.9 | 56.0 G
fillet, potato, greens, mushroom, jus, aioli

V—can be Vegan, VG—can be Vegetarian
G—can be gluten free

THE CALEDONIAN
N O R T H A D E L A I D E