

PUB CLASSICS

	SML	REG
SCHNITZEL chicken or beef, served with chips and slaw	14.9	21.9
Mushroom Gravy Plain Gravy Dianne Pepper Gravy +2 or Parmigiana +3		
SALT AND PEPPER SQUID with chips, slaw and aioli G	15.9	23.5
CRISPY BATTERED FISH with chips, slaw and tartare G	16.0	23.0
PIE steak and mushroom, with chips, slaw and choice of gravy		19.0

BURGERS AND SALADS

CHICKEN CLUB BURGER marinated chicken breast, egg, cheese, tomato, lettuce, mayo, brioche roll, chips G		21.5
MAPLE BACON CHEESEBURGER beef, maple bacon, cheese, egg, onion, BBQ sauce, aioli, lettuce, brioche, chips G		22.0
FALAFEL BURGER rocket, cucumber, black garlic yoghurt		20.0
CALI CHICKEN SALAD marinated chicken, mixed leaves, bacon, tomato, onion, cucumber, Cali aioli GV		22.0
PRAWN SALAD crispy panko prawns, mixed leaves, cherry tomato, balsamic, parmesan, almonds, Cali aioli		24.0

STEAK CLASSICS

ALL STEAKS ARE 25% OFF WITH ANY DRINK PURCHASED (not available with any other offer, discount or ENTERTAINMENT CARD)
All served with chips and slaw G

MIXED GRILL Wagyu Fillet 4+ 200g, bacon, housemade chevaps, fried egg ~~\$58~~ \$43.50

GRAIN FED STEAKS

PETITE FILLET MSA, SA, served medium, chargrilled, served sliced	150g \$22 \$16.50	300g \$35 \$26.25
SCOTCH FILLET Grain Fed Yearling 3 + Killcoy, New South Wales		300g \$44 \$33.00
RUMP Clare Valley Grain Fed Prime Rump 3+ Slow cooked medium and finished on the chargrill		300g \$31 \$23.25
RIB EYE Black Angus Pure MSA 3+ South Australia		400g \$55 \$41.25

WAGYU STEAKS

EYE FILLET Wagyu, Queensland MS 4+ marble score	100g \$30 \$22.5	220g \$53 \$39.75
EYE FILLET Wagyu, Queensland MS 9+ marble score	100g \$39 \$29.25	200g \$75 \$56.25
SCOTCH FILLET Wagyu, Queensland MS 7+ marble score	175g \$41 \$30.75	330g \$65 \$48.75

SAUCES

Mushroom Gravy | Plain Gravy | Dianne | Pepper Gravy | Garlic Butter | Hot English or French Mustard \$2
Tarragon Bearnaise | Red Wine Jus | Garlic Cream Sauce \$3

SIDES

HOUSE COLESLAW GV	8.0
CALI SALAD mixed leaves, crispy bacon, cherry tomatoes, parmesan, Cali aioli GV	10.5
CALI POTATOES crispy potato pieces served warm with bacon, onion and Cali aioli GV	10.5
GREEN VEGETABLES steamed beans, asparagus, broccolini, zucchini GV	11.0
ROCKET pear and parmesan, toasted walnuts, balsamic GV	11.5
STEAKHOUSE CHIPS with aioli or sauce GV	9.5

G—CAN be gluten free. V—CAN be vegetarian.

Please advise any dietaries at time of ordering

Note: There is a 10% surcharge on public holidays

STARTERS | SNACKS

GARLIC AND HERB BREAD (2)	7.2
GRAZING BOARD olives pate hummus prosciutto salami cheddar quince garlic bread lavosh GV	22.5
CRISPY SQUID with aioli G	11.5
HOUSEMADE PATE with fingers of grilled bread G	12.0
PORK BELLY SPRING ROLLS housemade with Korean dipping sauce (2)	11.5
CRISPY ASIAN CHICKEN STRIPS with dipping sauce G	10.0
MERSEY VALLEY MAC 'N CHEESE BALLS with housemade BBQ dipping sauce (4) V	10.5
PRAWN TWISTERS with aioli (4)	10.5
CRISPY PANKO PRAWNS with aioli (4)	13.5
CALI PUFFS traditional roast lamb with dipping sauce (3)	12.5

SIGNATURE

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FRIED HALOUMI rocket and wild mushroom salad, toasted almonds GV	16.0	25.0
BLUE SWIMMER CRAB and prawn ravioli, braised leeks, zucchini, fennel	27.5	49.0
TUNA seared rare, wakame, watermelon, cucumber, yuzu aioli	23.0	42.0
SCALLOP AND PRAWN PIE roasted cauliflower, caper cream sauce	16.5	25.0
LOBSTER Thermidor with cauliflower, macadamias, herb crumb G	29.0	53.5
BARRAMUNDI celeriac puree, potato, broccoli, kale, almonds G	20.5	38.0
CHICKEN ROULADE crumbed, stuffed with haloumi and asparagus, crispy skin, creamed leek	18.5	35.5
PORK BELLY white pickled kimchi, chashu jus, yuzu citrus mayonnaise G	18.5	34.0
SURF TURF petite fillet served medium, grilled slipper lobster, potato, asparagus, zucchini, garlic cream G	27.5	49.5
WAGYU EYE FILLET 4+MS, potato stack, chargrilled asparagus, zucchini, tarragon bearnaise 110g or 220g G	24.5	44.0
LAMB rump, potato, baby carrots, beetroot, black garlic yoghurt, pumpkin chips G	19.5	37.0
SEAFOOD LINGUINE prawns, scallops, salmon, capers, white wine, garlic, crème fraiche, asparagus G	19.0	31.0
GNOCCHI wild mushrooms, portobello, emaji, shitake, oyster, enoki, gruyere, cream, garlic sauce V	19.5	35.5
CHICKEN LINGUINE chicken, bacon, wild mushrooms, carbonara sauce, parmesan G	16.5	27.0

TEMPTATION

We recommend trying a number of smaller signature dishes.

Try two small signature dishes per person and receive a complimentary starter.

Try three small signature dishes per person and receive a complimentary dessert.

Not valid with any other offer or discount including Entertainment Card.

TO FINISH

CALI FRUIT CHOC icecream, dried apricots, chocolate G	14.0
PEACHES AND CREAM vanilla panna cotta, peaches 2 ways, roasted almonds G	14.0
AFFOGATO vanilla bean ice cream, shot of espresso coffee, Frangelico G	12.0
CITRUS DREAM lemon tart, lime sorbet, orange sauce	14.0
DATE PUDDING salted caramel icecream, banana chips caramel sauce	14.0
CHEESE three cheeses, lavosh, quince, ^	18.0

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THE CALEDONIAN

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