



WED - SAT: LUNCH & DINNER

SUN: LUNCH ONLY

## STARTERS & SHARES

<b>Our Own Crusty Sour Dough</b>	per slice 0.5
<b>Garlic Bread (v)</b>	per slice 2
<b>Sour Dough Bread Board (v)</b>	12
Balsamic Dip, Warm Garlic Infused Penfold Olives, Wallis Dukkha	
<b>Onion Rings (v/vea)</b>	10
Garlic Aioli	
<b>Cone of Chips (v/vea)</b>	10
Aioli & Tomato Sauce	
<b>Seasoned Potato Wedges (v)</b>	10
Sweet Chilli & Sour Cream	
<b>Sweet Potato Fries (v/gf/vea)</b>	12
Rosemary, Garlic, Sea Salt, with Aioli & Tomato Sauce	
<b>Salt 'n' Pepper Squid (gf)</b>	16
Szechuan & Sea Salt, Lime Aioli	

## SIDES

<b>Seasonal Buttered Greens</b>	6
<b>Rosemary Sea Salt Potatoes</b>	6
<b>Mixed Vegetables &amp; Greens</b>	8
<b>Side of Chips</b>	5
Tomato Sauce	
All gf/v/vea	

## DRINKS

Why not pick up a bottle of wine, beer and soft drink too?



## OAK & IRON HEROES

<b>250g Angus Beef or Chicken Breast Schnitzels</b>	22
Chips, Choice of Gravy, Dianne, Mushroom or Pepper Sauce (all sauce gf)	
<b>With Your Favourite Topping (gf)</b>	
Parmigiana - Napoli & Cheese	2
Hawaiian - Napoli, Barossa Ham, Pineapple & Cheese	4
Kilpatrick - Bacon, Kilpatrick Sauce & Cheese	4
Surfer - 4 Tiger Prawns in Creamy Garlic Sauce	8
<b>Fish &amp; Chips (gfa)</b>	1 piece 18 / 2 pieces 24
Coopers Beer Battered, Crumbed or Grilled, with our own Tartare, Chips & Lemon	
<b>Salt 'n' Pepper Squid (gf)</b>	24
Szechuan & Sea Salt Squid with Chips & Lime Aioli	
<b>Garlic Prawns (gf)</b>	28
10 Pan-Fried Tigers in Creamy White Wine Garlic Sauce, Jasmin Rice	
<b>Tagliatelle Pasta (v/ve available)</b>	22
Our Own Napoli Sauce, Pan Fried Chicken, Olives, Wilted Greens, Capsicum, Parmesan	
<b>Bangers &amp; Mash (gf)</b>	18
Thick Beef & Herb Sausages, Creamy Mash, Greens & Rich Gravy	
<b>Hero Lamb Shank Pie</b>	24
Red Wine Slow Braised, Rosemary Potatoes, Buttered Greens	
<b>Wild Mushroom Risotto (gf/v/vea)</b>	22
Sautéed Mushrooms, Butter, Shallots, Garlic, Wilted Greens	
Add Chicken	4
<b>250g SA Rump Medallion Mignon (gf)</b>	34
With Rosemary Sea Salt Chats, Portobello Mushroom, Seared Cherry Tomatoes, Red Wine Jus	
<b>Chicken Breast Mignon (gf)</b>	26
Wrapped in Hills Bacon, Cream Garlic Sauce, Sweet Potato Mash, Pan Fried Greens	
Please Allow Up To 40 Minutes for Chicken & Steaks Cooked Above Medium	

## BOWL FOOD

<b>Select your bowl style</b>	25
Sea Salt & Szechuan Pepper Dusted Squid (gf)	
Honey, Soy & Sweet Chilli Beef (gf)	
Sea Salt & Szechuan Pepper Poached Chicken (gf)	
Soy & Chilli Marinated Tofu (gf/ve)	
Served with Wom Bok, Red Cabbage, Capsicum & Carrot Salad, Fragrant Herbs, Crispy Shallots, Cucumber, Fresh Chilli, Fried Rice Noodles & Asian Coriander Dressing	

## BURGERS

<b>The T Burger</b>	19
Coorong Angus Patty, Californian Red Cheddar, Crispy Onion Rings, House-made Condiments; Pickles, Mustard & Ketchup	
<b>The Hills Field Mushroom Burger</b>	19
Thyme & Red Wine Slow Roasted Portobello Mushroom, Seared Halloumi, Crispy Onion Rings, House-made Pickles, Lettuce, Garlic Aioli	
<b>A little extra</b>	
Beef Pattie	6
Crumbed Chicken Breast	6
Bacon	3
Free Range Egg	2

## YOUNG ONES

<b>12 yrs &amp; under</b>	All 10
Crumbed Chicken Nuggets & Chips, Tomato Sauce	
Battered Fish & Chips, Tartare Sauce (Yes, happy to swap for Tomato Sauce)	
Pasta Napolitano, Grated Cheese	
Crumbed Chicken Breast Schnitzel & Chips, Tomato Sauce	
Beef & Herb Sausage, Mash & Gravy (gf)	
Healthy Option: Barossa Valley Ham & Grated Cheese Salad, Dressing on the side (gf)	

## DIETARY ADVICE

(v) Vegetarian (gf) Gluten free (gfa) Gluten free available (ve) Vegan

(vea) Vegan available (nf) Nut free

Management cannot guarantee meals without traces of allergy items.