



M E N U

Smalls

Garlic Flatbread Hummus crispy chickpea pickles herbs kalamata Olive Oil	17
La Vera Buratta shaved fennel zucchini mint – (add prosciutto +8) (GFO)(V)	21
Chargrilled SA king Prawns papaya tamarind chilli grilled pineapple crispy fish (GF)	22
Salt & Pepper Local Squid crispy garlic chilli Ginger Lemon aioli (GF)	19
Whiskey glazed Chicken wings Buffalo sauce Blue Cheese Aioli curry leaf (GF)	17
Charcuterie Plate - Salami Prosciutto Charred Focaccia Cheddar Cornichons Mustard (GFO)	34
Zucchini Pea and Mint fritter Goat Curd Mango Chutney (VGO) (GF)	17
Chargrilled Lamb Skewers smoked yoghurt pickled cucumber (GF)	18
Manma Barossa Hampshire Pork Gyoza's (Dumplings) Spring Onion Chilli Oil Ginger	19
Fries Aioli	12
Wedges Sweet Chilli & Sour Cream	14
Haloumi Fries Harissa Yoghurt (GF)	16

Mains

Panko Crumbed Free Range Chicken Schnitzel - House Salad Fries Choice of sauce	27
Mayura Station Wagyu Beef Schnitzel – House Salad Fries Choice of sauce	29
Make It a Parm	*4.5
Mayura Station Wagyu Beef Burger- Smoked Barossa bacon Ketchup Chimmi Pickles Tomatoes Cos Cheese Fries (GFO)	26
Crispy Chicken Burger- House Slaw Bacon Cheese Smashed Avo Mayo Pickles (GFO)	26
Battered SA Flathead - Dill Tartare Lemon House Salad Fries (GFO)	34
Local Salt and Pepper Squid- Dill Tartare Lemon House Salad Fries (GFO)	30
Plant Based Burger - Patty Mustard Ketchup Pickles Cos Tomatoes Turkish Roll (VG) (GFO)	25
Coopers Pale Ale Beef sausages- Mash Braised Onions Peas Sauerkraut Ale Gravy	30
Lamb Loin hummus tahini yoghurt fattoush salad pearl barley mint pomegranate (GF)	37
Flame Grilled Jerk Spiced Chicken- Raw Slaw Chimmi Aioli kipfler chips (GF)	34
Crispy skinned Barramundi shellfish saffron nduja broth cannellini bean fennel (GF)	38
Sri Lankan Jaffna lamb curry- Basmati rice Chop salad Accompaniments	32
Roasted Eggplant- Confit tomato Roast Garlic Vegan cheese Basil (V)	28
Spaghetti Vongole - Pt Lincoln Pippies garlic lemon parsley chilli	35





Salads

Taco Bowl- Black Bean Peppers Salsa Jalapenos Corn Guacamole Spiced Cauli Corn Chip Lime Sour Cream Coriander (VGO)	23
Vegan bowl Brown Rice Soybean Pickled Carrot Avocado Cabbage Radish Pumpkin Sesame Dressing (V)(GF)	23
Caesar salad – Bacon White Anchovy Cos Crouton Good Parmesan Soft Egg Caesar Dressing (GFO)	22

Add - Chicken +7 | Zucchini Fritters + 6 | Haloumi +6

Grill

300 gm Porterhouse Thousand Guineas Shorthorn	42
300 gm Scotch Fillet 'Riverine Premium MB2+	48
500 gm OP Rib-Eye on the Bone Premium Grain Fed from South Australia Served with Portobello mushroom, greens and triple cooked kipfler potato Sauces – Gravy Pepper Mushroom Jus Dianne Dijon or Wholegrain mustard	64

Sides

Truffled Mash (GF)	12
House Salad – Mixed leaf Onion Cucumber Vinaigrette (VG) (GF)	12
Sauteed seasonal greens garlic lemon	12

Dessert & Cheeses

Lemon Meringue Pie- Pistachio crumb Lemon Sorbet	14
Tiramisu Frangelico	15
Sticky Toffee Pudding - Salted Caramel Vanilla Bean Ice Cream	14
Baked New York Cheesecake blueberry double cream	15
Local & International Cheese Selection served with condiments and lavosh	28



thegriffins



Kids

All \$15

includes soft drink + ice cream cup dessert.

Market fish and chips | Tartare | Ketchup | Salad

Chicken and chips | Salad | Ketchup

Cheeseburger and chips | Salad | Ketchup

Squid and chips | Salad | Aioli | Ketchup

Lamb Curry and rice | Salad

The Place to Meet

  @thegriffinshotel
thegriffins.com.au