

## STARTERS & SALADS

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### TAPAS

8 each *or* 3 for 20

falafel bites, creamy buttermilk hommus *gf*  
mushroom arancini, truffle mayo  
sautéed chorizo  
cajun beef strips, chilli aioli *gf*  
grilled lamb sausages *gf*  
spiced chicken drummets, peri peri mayo  
chilli & coriander squid, lightly fried, lime mayo

Garlic bread	9
Traditional bruschetta	11
Turkish bread & dips	12.5
Soup <i>gf</i>	10
<i>with salad bar</i>	22
Spicy chicken wings, <i>blue cheese dipping sauce</i>	15
Seared salmon, <i>apple slaw, Japanese crumbs, wasabi &amp; yuzu dressing</i>	19
Sticky whisky pork belly, <i>seared scallops, avocado mousse</i>	18
Classic Caesar salad	18
<i>with chicken</i>	21
Grilled chicken tenderloins, <i>salad, ranch dressing gf</i>	23

## BETWEEN THE BREAD - BURGERS & SANDWICHES WITH ADELPHI CHIPS

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Adelphi steak sandwich, <i>salad, cheddar, mustard, pickle, mayo, onion</i>	24
Adelphi gourmet steak sandwich, <i>brie, roquette, onion, mushroom, tomato, béarnaise, truffle mayo</i>	26
Wagyu burger, <i>salad, tomato relish, pickle, bacon, cheese, mayo, mustard</i>	24
Texan double beef burger, <i>Wagyu &amp; shredded braised beef, chipotle sauce, salad, smoked cheddar</i>	26
Peri peri chicken burger, <i>grilled peri peri chicken tenderloins, salad, aioli, avocado, sour cream</i>	23
BBQ sweet potato & chickpea burger, <i>salad, mayo</i>	22
Triple decker club sandwich, <i>egg, bacon, cheese, chicken, ham, salad</i>	25

## ON THE SIDE

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Crispy potato wedges or Adelphi chips, <i>sour cream or aioli</i>	10
Seasonal vegetables <i>gf</i>	10
Batter fried onion rings	10
Grilled asparagus, <i>with preserved lemon crumbs</i>	12

## MEAT ON THE GRILL

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<b>South-west fiery fillet - <i>Chef Chad's Signature Dish</i></b>	45
<i>secret blend of fiery spices, 200gm beef fillet, Adelphi chips, red wine jus</i>	
<i>*Vasse Felix Cabernet Sauvignon</i>	
<b>South-west beef fillet steak 200gm, <i>broccolini, Adelphi chips</i></b>	45
<i>*Robert Oatley Finisterre Syrah</i>	
<b>Grilled wagyu sirloin 200gm, <i>8/9 marble score, potato gratin, sautéed mushrooms &amp; spinach gf</i></b>	69
<i>*John Duval Plexus Shiraz Grenache Mourvedre</i>	
<b>Certified angus beef sirloin steak 200gm, <i>Adelphi chips</i></b>	42
<i>*The Barry Bros Shiraz Cabernet</i>	
<b>Beef fillet mignon, <i>wrapped in prosciutto, with brie, cheddar, chives, mash gf</i></b>	47
<i>*Wirra Wirra Church Block Cabernet Shiraz Merlot</i>	
<b>South-west rib eye steak 400gm, <i>flamed in bourbon, Adelphi chips (30 mins to cook medium)</i></b>	55
<i>*West Cape Howe 'Two Steps' Shiraz</i>	
<b>Surf 'n' turf south-west angus sirloin, <i>creamy seafood &amp; rosemary potatoes gf</i></b>	49
<i>*Wirra Wirra Church Block Cabernet Shiraz Merlot</i>	
<b>South-west sirloin steak, <i>Adelphi chips</i></b>	36
<i>*The Barry Bros Shiraz Cabernet</i>	
<b>T-bone steak 300gm, <i>truffled fried egg, cheesy Adelphi chips</i></b>	39
<i>*The Barry Bros Shiraz Cabernet</i>	
<b>Adelphi mixed grill, <i>lemon chicken, grilled beef, lamb cutlet, king prawn, pork sausage gf</i></b>	42
<i>*West Cape Howe 'Two Steps' Shiraz</i>	
<b>Char-grilled kangaroo fillet, <i>potato puree, beetroot &amp; cranberry jam, baby carrots, red wine jus gf</i></b>	38
<i>*Hay Shed Hill Cabernet Merlot</i>	
<i>Enjoy with our complimentary salad bar &amp; your choice of mushroom, béarnaise, red wine or pepper sauce</i>	

## SEAFOOD, PASTA & MORE

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<b>Catch of the day - <i>please ask for today's special</i></b>	38
<b>Beer battered fish 'n' chips</b>	28
<b>Seared salmon, <i>rice, apple slaw, Japanese crumbs, wasabi &amp; yuzu dressing</i></b>	36
<i>*Hay Shed Hill Sauvignon Blanc Semillon</i>	
<b>Seafood spaghetti, <i>fish, prawns, mussels, scallops, chorizo, chilli, tomato concasse, white wine</i></b>	36
<i>*Torres Altos Ibericos Crianza Rioja Tempranillo</i>	
<b>Basil pesto linguine, <i>grilled eggplant, cherry tomatoes, pine nuts, feta &amp; lemon crumbs</i></b>	28
<i>*Forest Hill Estate Chardonnay</i>	
<b>Herb crusted lamb rack, <i>roast potatoes, ratatouille, olive tapenade, red wine jus</i></b>	44
<i>*Dandelion Vineyards Lioness of McLaren Vale Shiraz</i>	
<b>Chick pea curry, <i>charred cauliflower, jasmine rice</i></b>	28
<i>*Yalumba Virgilius Viognier</i>	
<b>Chicken breast, <i>prosciutto, potato mash, tomato &amp; olive salsa gf</i></b>	35
<i>*Poliziano Chianti DOCG</i>	

*Includes complimentary salad bar || gf - gluten free || \*Recommended wine match*