

Breads and Appetisers

Cob loaf - garlic & chive butter **9.0 (v)**

Chargrilled flat bread – Jersey labneh –
Lebanese spices – dried fruit **14.0 (v)**

Olive pull apart bread - balsamic & olive oil **9.0 (v)**

House cured salmon – horseradish triple cream – crisp breads **16.0**

Chef's soup – baguette – churned butter **12.0**

South Australian Coffin Bay Oysters

Natural – lemon cheek – cocktail sauce **(gf)**

Half dozen **16.0**

Full dozen **30.0**

House made Kilpatrick sauce – lemon cheek **(gf)**

Half dozen **18.0**

Full dozen **32.0**

(v) Vegetarian • (gf) Gluten Free • (gfm) Gluten Free Modified



Commodore on the Park

Entree

Prawns wrapped in bacon – jasmine rice – coriander fried peanuts – satay sauce **20.0 (gf)**

Peppered kangaroo fillet – beet & horseradish puree – heirloom beets – goats cheese mousse **20.0 (gf)**

Caesar salad of cos lettuce – double smoked bacon – sourdough croutons – reggiano – anchovies – chargrilled chicken – poached free range egg **18.0 (gfm)**

Eye fillet – smoked white bean puree – heirloom carrot salad – fried sage – sage jus **23.0 (gf)**

Confit chicken shanks – asparagus, pea & snow pea risotto – cured egg yolk **18.0 (gf)**

Heirloom tomato & Jersey labneh tart – basil oil – semi dried tomatoes – olive crumb **18.0 (v)**



From the Char-Grill

*Hand selected Grass-fed beef from the Limestone Coast
Region by F.T Shelton & Son butchers.*

250G Prime eye fillet – potato galette – tawny jus – caramelised
onion & pear puree – grilled fennel **45.0 (gf)**

300G Porterhouse – charred onion – caramelised onion
& pear puree – tawny jus **37.0 (gf)**

400G Scotch fillet – charred onion – caramelised onion
& pear puree – tawny jus **45.0 (gf)**

Lamb rump – sweet potato puree – charred onions – glazed
carrot & sesame fried sage – sage jus **38.0 (gf)**

Mayura Full Blood Wagyu

300G Grain-fed 9+ score Wagyu rump – rocket – reggiano –
pine nuts – lemon pressed evo **45.0 (gf)**



Fettuccine of prawns – squid – cherry tomatoes – red peppers – chilli – basil – toasted bread crumbs **28.0**

Slow braised beef cheek – potato smash- fennel – dried shallot fried garlic – braising liquor reduction **30.0 (gf)**

Pale Ale battered King George whiting – sea salted skin on chips – tartare – lemon cheek – coleslaw **35.0 (gfm)**

Chicken Supreme – potato galette – pan fried heirloom carrots – spiced pumpkin puree – prosciutto – pomegranate jus **33.0 (gf)**

220G barramundi – pea puree – triple cooked chats – green salad – curry oil **30.0 (gf)**

Seafood platter – lobster – Pale Ale battered King George whiting – Kilpatrick oysters – baby octopus – Panko crumbed squid – garlic prawns – tartare cocktail sauce – skin on chips – coleslaw **60.0 (gfm)**

Twice cooked pork belly – pork crackle crumble – pan fried heirloom carrots & potato – peas – cauliflower puree – spiced apple – tawny jus **33.0 (gfm)**

Mixed mushroom & fungi risotto – reggiano – fresh herbs – chargrilled Portobello – reggiano crisps **28.0 (gf) (v)**



Side Dishes

Skin on chips **8.0 (gf) (v)**

Smashed potato – olive oil – fresh herbs **8.0 (v)**

Green beans – pancetta – pine nuts **8.0 (gf)**

Seasonal vegetables – olive oil – herbs **8.0 (v) (gf)**

Garden salad – cherry vinaigrette **8.0 (gf) (v)**

Triple cooked chats – sour cream – chives **8.0 (gf) (v)**

Peas – feta – lemon pressed olive oil **8.0 (gf) (v)**

Sweet potato puree **8.0 (gf)**

Coleslaw – aioli – sesame **8.0 (gf) (v)**

Roasted vegetables – honey dressing – sesame **8.0 (gf) (v)**



