



**100% gluten free.**

*Although we don't use nuts in any dish & all care is taken, we cannot guarantee against trace amounts*

**Allergen matrix available on request**

**Please note that a surcharge of 10% applies on Sundays & 15% on public holidays**

## Starters

### **Garlic bread (VE)**

Sliced 9" loaf with papa garlic oil & oven baked

**\$9**

Add cheese (DFO)

**\$11**

### **Southern fried chicken wings**

Coated & fried in papa spices with Sriracha & blue cheese sauce for dipping

**\$19**

Portion of eight or fourteen

**\$25**

### **Arancini balls (V)**

Chefs house made risotto balls of the day (ask staff for details), crumbed & fried until golden, served with aioli

**\$18**

### **Crumbed camembert (V)**

Whole wheel of deep fried crumbed camembert, served with red currant jelly & toasted bread

**\$19**

### **Roasted corn rounds (VE)**

Roasted corn rounds, brushed with fresh herbs, lemon & olive oil & served with Creole

**\$17**

### **Mac & cheese bites (V)**

House made mac & cheese bites served with a chipotle dipping sauce

**\$19**

## Pub classics

### Chicken schnitzel (DF)

House crumbed chicken breast, served with chips & your choice of sauce **\$24**  
Add salad garnish **\$2** Make it a parmi **\$3** (DFO \$4)

### Eggplant parmi (V)

Lightly fried crumbed eggplant topped with tomato & onion coulis finished **\$23**  
with mozzarella cheese (DFO), served with chips (DFO \$4)  
Add salad garnish **\$2**

### 300g Rump 120 (DFO)

The classic cut cooked to your liking & served with chips **\$30**  
& your choice of sauce make it surf & turf **\$8** Add salad garnish **\$2**  
Pair it with a 5 Lazy Acres shiraz small **\$7** large **\$12**

### Porterhouse 120 days grass fed (DFO)

300g porterhouse steak, cooked to your liking & served with chips,  
& your choice of sauce make it surf & turf **\$8** Add salad garnish **\$2** **\$35**  
Pair it with a 5 Lazy Acres shiraz small **\$7** large **\$12**

### Pork king rib eye (DF)

Grilled & topped with a sage & herb crust, served with creamy mashed **\$33**  
potato, wilted greens & finished with an apple cider glaze

### Fish & chips (DF)

Two house battered shallow water Atlantic hake fillets served with chips  
a lemon wedge & tartare sauce Add salad garnish **\$2** **\$27**

### Salt & pepper squid (DF)

Dusted with flour, fried & seasoned with sea salt & lemon pepper served  
With chips a lemon wedge & tartare sauce Add salad garnish **\$2** **\$27**

### Crumbed prawns (DF)

Crumbed a fried prawns served with chips, lemon wedge & tartare sauce **\$30**  
Add salad garnish **\$2**

**Sauces** Plain gravy (VE), mushroom (VE), pepper (VE) dienne (V),  
tomato chutney (VE), red wine jus (VE), aioli (VE) siracha (VE)

<b>Fish of the day</b>	<b>POA</b>
Please see staff for details	
<b>Coconut laksa (VEO)</b>	
House made coconut laksa with seasonal vegetables & noodles	<b>\$23</b>
Add chicken <b>\$6</b> , prawns <b>\$8</b> , pan fried tofu (VE) <b>\$5</b>	
<b>Chefs pasta</b>	
Please see specials ladder or staff for details <b>POA</b>	
<b>Southern fried chicken burger (DFO)</b>	
Southern fried chicken tender topped with cheese, lettuce, tomato & burger sauce served with chips	<b>\$25</b>
Add bacon <b>\$3</b>	
<b>The papa cheeseburger (DFO)</b>	
House made beef patty topped with cheese, lettuce, tomato, beer braised onions & burger sauce served with chips	<b>\$23</b>
Add bacon <b>\$3</b>	<b>\$28</b>
Sgl <b>\$23</b> Dbl <b>\$28</b>	
<b>Mushroom burger (V)</b>	
Portobello mushroom, roasted red peppers, cheese, lettuce & tomato with beetroot relish & chips (VGO \$2)	<b>\$24</b>
<b>Bangers &amp; mash</b>	
Pork & herb sausages cooked in a stout & onion gravy served with creamy mashed potato & steamed greens	<b>\$27</b>
<b>Vegan bangers &amp; mash</b>	
Plant based sausages cooked in a stout & onion gravy served with mashed potato & steamed greens	<b>\$27</b>
<b>Caesar salad</b>	
Cos lettuce, bacon, croutons, shaved parmesan, Caesar dressing finished with a poached egg	<b>\$22</b>
add any below toppings	
<b>Papa niçoise salad (V)</b>	
Coz lettuce, green beans, kalamata olives, ripe tomato, chat potatoes & boiled egg, finished with a lemon herb dressing	<b>\$22</b>
add any below toppings	

### **Salad Toppings**

Anchovies **NC**, chicken **\$6**, prawns **\$8**, salt & pepper squid **\$6**,  
fried tofu (VG) **\$5**, beef tenderloin steak **\$12**

## Sharing Menu

Here at the Port Admiral we want you to enjoy our selection of hot & cold dishes designed to be shared amongst family & friends whilst enjoying the many spaces we have to offer, where most importantly the outside world doesn't matter....

Housemade dip served with warm flatbread (V) see staff for selections

One dip \$10, two dips \$15, Three dips \$18

Marinated warm olives & peppers (VE) \$10

Fried halloumi served with bush honey & oregano (V) \$15

Roasted peppers (VE) \$10

Crispy fried eggplant served with a spicy tomato sugo & herbs (V) \$15

Four dumplings fried served with a sweet chili soy dipping sauce (VE) \$15

Grilled spicy Spanish chorizo \$15

Four Greek meatballs served in a spicy tomato sauce \$15

Fried whitebait, lightly seasoned & served with lemon & sea salt \$15

Five pan cooked prawns, tossed in a smoky paprika & herb butter sauce \$18

Chicken souvlaki, two skewers marinated with oregano, salt & pepper \$15

Char grilled & served with lemon

Lamb souvlaki, two skewers marinated with oregano, salt & pepper \$18

Char grilled & served with lemon

Octopus skewers, two skewers marinated & char grilled served with lemon \$18

Three local SA oysters natural \$10 kilpatrick \$12

Honey fried chicken, Chinese style honey chicken served with rice noodle \$15

Jalapeno mac & cheese bites, crumbed & fried served with creole sauce \$15

## Sides

### **Garden salad (VE)**

Lettuce, tomato, cucumber, red onion & house dressing      garnish \$3    bowl \$8

### **Pan tossed greens (VE)**

Seasonal greens tossed with olive oil, seasoned with salt & pepper      \$9

### **Bowl of chips (VE)**

\$11

### **Bowl of wedges**

Wedges served with sweet chilli & sour cream      \$14

(V) – Vegetarian, (VE) – Vegan, (DF) - Dairy free

(VO) – Vegetarian option, (VEO) – Vegan option, (DFO) - Dairy free option

## Kids Meals

*Kids meals are for children under 14 & they receive a complimentary drink*

**Kids meat balls (DFO)** House made meat ball, served with rice & a tomato sauce

Sml \$10 lge \$14

**Kids fish & chips (DF)** Battered fish served with chips a lemon wedge & tomato sauce (DF)

\$12

**Kids pasta (VEO)** Penne tossed with napolitana sauce, chicken & parmesan cheese

\$10

**Kids chicken nuggets** Chicken nuggets served with tomato ketchup & chips

Sml \$10 lge \$14

**Kids cheeseburger (DFO)** Full size house made beef patty served in a toasted bun with cheese, burger sauce & chips

\$17

**Mac & cheese balls** House made mac & cheese balls served with burger sauce & chips

\$10

**Add Salad to any kids meal \$2**

## Desserts

<b>Waffles</b> (VEO) House made waffles served with vanilla ice cream, choose from mixed forest berries, caramel, chocolate, strawberry sauce	<b>\$16</b>
<b>Citrus tart</b> (V) Tangy citrus curd in a short crust shell served with poached mixed berries, & vanilla ice cream	<b>\$15</b>
<b>Sticky date brownie</b> (V) Pure dead brilliant sticky date brownie, drizzled with salted caramel sauce & served with vanilla ice cream	<b>\$16</b>
<b>Chocolate mud savarin</b> Rich chocolate mud cake, served warm with macerated raspberries & vanilla ice cream	<b>\$16</b>
<b>Trio of cheese's</b> (V) Trio of cheeses served with dried fruit, bread & crackers (V)	<b>\$25</b>
<b>Affogato</b> (VEO) Choose between Baileys, Frangelico or Kahlua with vanilla ice cream & a shot of espresso	<b>\$18</b>
<b>Ice cream Sundae</b> (VEO) Vanilla ice cream with chocolate or strawberry topping, sprinkles & fresh strawberry	<b>\$12</b>

## Kids Desserts \$6

**Brownie:** Sticky date brownie & vanilla ice cream

**Ice cream:** Vanilla ice cream with chocolate, strawberry or caramel topping & sprinkles