



100% gluten free.

Allergen matrix available on request

*Please note that a surcharge of 5% applies on Sundays & 10% on public holidays
1.5% surcharge applies on all credit & debit card transactions*

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

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

Starters

Oysters

Three local SA oysters natural **\$12** kilpatrick **\$14**

Garlic bread (VE)

Sliced 9" loaf with papa garlic oil & oven baked **\$9.5**
Add cheese (DFO) **\$11.5**

Southern fried chicken wings

Coated & fried in papa spices with Siracha & blue cheese sauce for dipping **\$20**
Portion of eight or fourteen **\$26**

Arancini balls (V)

Chefs house made risotto balls of the day (ask staff for details), crumbed
& fried until golden, served with aioli **\$19**

Crumbed camembert (V)

Whole wheel of deep fried crumbed camembert, served with red currant
jelly & toasted bread **\$22**

Fried dumplings (VE)

Golden fried Gyoza dumplings served with the papa special dipping sauce **\$18**

Jalapeno mac & cheese bites (V)

House made jalapeno mac & cheese bites served with a
creole dipping sauce **\$18**

Fried whitebait

Lightly seasoned & served with lemon & sea salt **\$16**

Pub classics

Chicken schnitzel (DF)

House crumbed chicken breast, served with chips & your choice of sauce **\$25**
Add salad garnish **\$2** Make it a parmi **\$3** (DFO \$4)

Eggplant parmi (V)

Lightly fried crumbed eggplant topped with tomato & onion coulis finished **\$24**
with mozzarella cheese, served with chips (DFO \$2) Add salad garnish **\$2**

300g Rump (DFO)

The classic cut cooked to your liking & served with chips **\$32**
& your choice of sauce make it surf & turf **\$9** 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 **\$9** Add salad garnish **\$2** **\$37**
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 **\$35**
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** **\$28**

Salt & pepper squid (DF)

Dusted with flour, fried & seasoned with sea salt & lemon pepper served
with chips, lemon wedge & tartare sauce Add salad garnish **\$2** **\$28**

Crumbed prawns (DF)

House crumbed prawns served with chips, lemon wedge & tartare sauce **\$30**
Add salad garnish **\$2**

Sauces/add ons

Plain gravy (VE), mushroom (VE), pepper (VE) dienne (V),
tomato chutney (VE), red wine jus (VE), aioli (VE) siracha (VE) **Extra sauce \$2**

Chicken skewers **\$8**, prawns **\$9**, salt & pepper squid **\$8**,
fried tofu (VG) **\$7**, lamb skewers **\$10**, octopus skewers **\$12**,
dumplings **\$10**, pickled octopus **\$8**, haloumi **\$8**

Fish of the day	POA
Please see staff for details	
Coconut laksa (VEO)	
House made coconut laksa with seasonal vegetables & noodles	\$25
Add chicken \$7 , prawns \$8 , pan fried tofu (VE) \$6	
Chefs pasta	
Please see specials ladder or staff for details	
Southern fried chicken burger (DFO)	
Southern fried chicken tenders topped with cheese, lettuce, tomato & burger sauce served with chips	\$25
Add bacon \$3	
The papa cheeseburger (DFO)	
House made beef patty topped with cheese, lettuce, tomato, beer braised onions & burger sauce served with chips	\$25
Add bacon \$3	\$29
	Sgl \$25 Dbl \$29
Mushroom & haloumi burger (V)	
Portobello mushroom, haloumi, lettuce & tomato with beetroot relish & chips (VGO \$2)	\$24
Honey fried chicken (DF)	
House made honey & sesame fried chicken on a bed of steamed rice with crispy fried noodles	\$28
Papa's choice of skewers	
Choose from either chicken, lamb or octopus & served with rice & salad	\$28
Add - two chicken skewers \$8 two lamb skewers \$10 two octopus skewers \$12	
Caesar salad (VEO)	
Cos lettuce, bacon, croutons, shaved parmesan, Caesar dressing finished with a poached egg	\$23
add any below toppings	
Papa niçoise salad (VEO)	
Coz lettuce, green beans, kalamata olives, ripe tomato, chat potatoes & boiled egg, finished with a lemon herb dressing	\$23
add any below toppings	

Salad Toppings add ons

Anchovies **NC**, chicken skewers **\$8**, prawns **\$9**, salt & pepper squid **\$8**,
fried tofu (VG) **\$7**, lamb skewers **\$10**, octopus skewers **\$12**,
dumplings **\$10**, pickled octopus **\$8**, haloumi **\$8**

Sides

Garden salad (VE)

Lettuce, tomato, cucumber, red onion & house dressing garnish \$3 bowl \$9

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

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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

Waffles (VEO) House made waffles served with vanilla ice cream, choose from mixed forest berries, caramel, chocolate, strawberry sauce	\$16
Citrus tart (V) Tangy citrus curd in a short crust shell served with poached mixed berries, & vanilla ice cream	\$15
Sticky date brownie (V) Pure dead brilliant sticky date brownie, drizzled with salted caramel sauce & served with vanilla ice cream	\$16
Chocolate mud savarin Rich chocolate mud cake, served warm with macerated raspberries & vanilla ice cream	\$16
Trio of cheeses (V) Trio of cheeses served with dried fruit, bread & crackers (V)	\$28
Affogato (VEO) Choose between Baileys, Frangelico or Kahlua with vanilla ice cream & a shot of espresso	\$19
Ice cream Sundae (VEO) Vanilla ice cream with chocolate or strawberry topping, sprinkles & fresh strawberry	\$12

Kids Desserts \$6

Brownie: Sticky date brownie & vanilla ice cream

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