

176 Bar & Grill Dinner Menu

To start

Tiffins own spiced dukkah with SA olive oil sticky balsamic and grilled Turkish bread \$5.90

Soup of the Day | \$9.00

Fresh South Australian Oysters, serve of 12
Natural, Kilpatrick or Beer battered with bush tomato relish \$28

Roma tomato and goats cheese tartlet \$15.00
Slow roasted roma tomato and goats cheese tartlet served with a rocket and pear salad

Salt and Peppered Gulf prawns and South Australian squid \$16.00
Served in a pampudum basket with salad greens, lemon and lime aioli and carrot pickle

Char grilled vegetable stack \$15.00
Served with vegetable chips and a beetroot glaze

Mains

300gm Gippsland fresh beef Fillet \$39
Served with potato mash, Swiss brown mushrooms green beans and a rich mushroom sauce

Oven baked Robe baby barramundi \$29
Wrapped in paperbark and served with Asian greens and a white wine butter sauce

350gm South Australian Prime Hereford Rib Eye \$32
With honey roasted sweet potatoes, baby carrots, leek and a corn fritter in a port wine jus

Adelaide Hills Chicken Breast Roulade \$28
Filled with a herb stuffing served with oven potato's and a seeded mustard cream sauce

Oven Baked Atlantic salmon Fillet \$28
Served on herbed risotto with lemon butter and dill oil

450 gram Bushman's braised shank \$29
Served on sweet potato mash with a red wine jus and sweet potato chips

Sides

Fresh Seasonal Vegetables \$9

Mixed Green Salad \$7

Greek Salad \$9

Fries \$7