



# PENNESHAW HOTEL

## WE SUPPORT LOCAL

HERE AT THE PENNESHAW HOTEL WE TRY TO FEATURE AND SUPPORT LOCAL K.I PRODUCERS AND SMALL BUSINESSES, SUCH AS ISLAND BEEHIVE HONEY & K.I SALT ON OUR MENU.

### SMALL PLATES

- HERB & GARLIC BREAD (V)** 7  
ADD CHEESE FOR + \$ 1
- GRILLED CIABATTA** 4  
char grilled ciabatta loaf rubbed with fresh garlic and drizzled with olive oil.
- FUNGI BRUSCHETTA (V) (GFO)** 14  
swiss brown mushrooms baked & finished with garlic oil, K.I salt and served on charred bread, with a basil pesto and topped with Adelaide Hills goats curd, then drizzled with K.I sticky fig glaze. (GF bun +\$2)
- HALOUMI FRIES (V)** 15  
crumbed golden haloumi fries served with truffle aioli.
- CRISPY PORK BELLY BITES** 16  
tender pork belly lightly coated in Kyron's secret herbs & spices golden fried and served on crispy noddles & finished with fried chilli & garlic with a Vietnamese dipping sauce.
- S.A LAMB CUTLETS (GF)** 19  
char grilled lamb cutlets served on a bed of green pea puree with capsicum, mint, pomegranate & snow pea tendrils.
- SOUTHERN FRIED CHICKEN (GF)** 15  
chicken pieces coated in Louisiana spices & rice flour, golden fried served with spiced aioli.
- LEMON PEPPER SQUID (GF)** 16  
S.A squid lightly coated in our own lemon pepper & rice flour mix with K.I salt, served wild rocket & aioli.
- SOUP OF THE DAY (GFO)** 13  
served with grilled ciabatta bread, check our specials board for our chef's daily creation. (GF bun +\$2)

**PUBLIC HOLIDAY SURCHARGE**  
ALL TRANSACTIONS INCUR A 10%  
**PUBLIC HOLIDAY SURCHARGE ON**  
**FOOD & BEVERAGE. THIS HELPS US**  
**KEEP OUR DOORS OPEN**

### CLASSIC MAINS

- THE PENNY BURGER (GFO)** 23  
Angus house made beef burger grilled with bacon, cheddar cheese, crispy onion rings, tomato chutney, lettuce & aioli served with golden chips. (GF bun + \$2)
- CHOOK BURGER (GFO)** 23  
southern fried chicken with lettuce, cheese, red peppers, and a spiced aioli, served with chips. (GF bun + \$2)
- SHROO-LOUMI BURGER (V) (GFO)** 23  
baked swiss brown mushroom, topped with haloumi cheese oven baked, with pesto, truffle aioli, rocket and crispy shallots served with fries (GF bun + \$2)
- EARTHY ROOTS SALAD (V) (GF)** 23  
roasted seasonal root vegetables served warm tossed through a house made pesto, with wild rocket and topped with toasted pine nuts.
- GRILLED CHICKEN + 5**      **LEMON PEPPER SQUID + 5**  
**FRIED HALOUMI + 5**      **S.A GOATS CURD + 5**
- CHICKEN BREAST SCHNITZEL** 23  
golden fried & served with steak fries, house salad & one sauce of your choice..
- PORTERHOUSE SCHNITZEL** 24  
300g beef schnitzel, served with steak fries, house salad & one sauce of your choice..
- SAUCES ( ADDITIONAL SAUCES + \$3 )**  
**GRAVY**  
**MUSHROOM**  
**PEPPERCORN**  
**RED WINE JUS (GF)**  
**SWAP OUT SALAD FOR VEG + \$2**  
**SWAP OUT CHIPS FOR MASH POTATO + \$2**
- TOPPERS & SAUCES**  
( TOPPERS ARE FOR STEAKS & SCHNITZELS ONLY, NOT SOLD SEPERATELY )  
**PARMY + 3**  
**napolitana sauce and melted mozzarella cheese**  
**RANGO + 6**  
**pulled beef, onion, bbq sauce, melted cheese & topped with spiced aioli**  
**GARLIC PRAWN + 12**  
prawns cooked in a creamy garlic sauce  
**ADDITIONAL AIOLI + 2**  
**DILL - TRUFFLE AIOLI - SPICED - VEGAN AIOLI**

MENU ITEMS ARE AVAILABLE TO TAKEAWAY, \$1 CHARGE PER MENU ITEM.



# PENNESHAW HOTEL

## Paddock

**ANGUS RUMP STEAK (GFO)** 250G 27  
 PICK A SIZE... char grilled to your liking & served with golden chips, house salad & one sauce of your choice.  
 500G 39  
 1KG 54

COMPLETE OUR 1KG RUMP STEAK WITH SIDES ALONE & ENJOY A GLASS OF HOUSE BEER OR WINE ON US!!

**REEF & BEEF (GF)** 39  
 300g scotch fillet cooked to your liking on a bed of sautéed baby spinach, broccolini and garlic roasted potatoes, topped with prawns cooked in a creamy garlic sauce.

**PENNY GRILL PLATE (GF)** 41  
 200g scotch fillet (cooked medium) char grilled with lamb cutlets, sage & chicken sausage and topped with golden onion rings, served with a garlic mash, roasted vine tomatoes and caramelized onions with your choice of sauce.

**BEEF CHEEKS (GF)** 29  
 slow braised in red wine, thyme & garlic to perfection served with creamy mash, steamed greens & finished with a rich winter vegetable reduction.

**ALE BATTERED HAKE** 1 piece 22  
 golden fried in a Coopers Pale Ale batter & served with steak chips, house salad and a creamy dill aioli.  
 2 piece 27

**LEMON PEPPER SQUID (GFO)** 28  
 S.A squid lightly coated in our own lemon pepper & rice flour mix with K.I salt, served with house salad, chips & aioli.

**FISHERMAN'S CATCH** 34  
 battered hake, crumbed scallops, a char grilled herb marinated prawn skewer & lemon pepper squid, served with a house salad, steak fries & dill aioli.

**LINGUINE GAMBERI** 28  
 king prawns sautéed in K.I olive oil, garlic & fresh chilli tossed through linguine pasta and finished with fresh parsley & cracked black pepper.

**SEAFOOD CHOWDER** 29  
 traditional Maine style creamy seafood chowder with prawns, scallops, fish, mussel meat & squid served with char grilled ciabatta bread.

## Ocean

TUESDAY - \$16 SCHNITTY DAY 

WEDNESDAY - \$20 FISH DAY 

THURSDAY - \$20 STEAK NIGHT 

## SIDES

**ONION RINGS** 7  
 served with aioli.

**STEAK FRIES** 8  
 golden fried & served with tomato sauce.

**STEAMED VEGETABLES (GF)** 7  
 seasonal veggies sauteed in garlic butter.

**HOUSE SALAD (GF)** 6  
 served with a K.I honey mustard dressing.

**POTATO WEDGES** 13  
 served with sweet chilli sauce & sour cream.

**GARLIC MASH POTATO** 7  
 generous serve of garlic mashed potato.

## KIDS MENU

**TEMPURA CHICKEN NUGGETS** 12  
 served with golden chips & tomato sauce.

**S & P SQUID (GFO)** 14  
 served with golden chips & aioli.

**FISH & CHIPS (GFO)** 12  
 battered hake served with golden chips & tomato sauce.

**CHEESY BURGER** 15  
 beef burger patty, cheese, tomato sauce, served with golden chips. (GF bun + \$2)

**LINGUINE NAPOLITANA (V)** 12  
 pasta tossed with napolitana sauce & a side of cheese.



ORDER ANY KIDS MEAL & GET A COMPLIMENTARY KIDS SOFT DRINK OR JUICE!! JUST ASK OUR STAFF...

### DIETARY REQUIREMENTS

PLEASE MAKE STAFF AWARE BEFORE ORDERING IF THERE ARE ANY ALLERGIES, ITEMS LISTED GF MAY BE COOKED IN SAME AREA AS NON GF ITEMS, SO THEY MAY NOT BE COELIAC FRIENDLY.

ALTHOUGH OUR CHEFS TRY THEIR BEST TO ACCOMODATE MOST DIETARY REQUIREMENTS; OUR KITCHEN CAN NOT GUARANTEE NO CROSS CONTAMINATION.