

WELCOME TO |

mother's day *lunch.*

M

break bread.

HOUSE BAKED FOCACCIA herbed focaccia / SA EVO / aged balsamic [VE]	16.0	WHIPPED RICOTTA burnt honey / chargrilled flatbread / EVO / rosemary salt [V] [GF-M]	16.0
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small.

PRAWNS smoked bacon / rice / satay / coriander [GF] [DF]	27.0	SPICED LAMB SKEWER [1] kewpie mayonnaise / fried onion / chive & walnut pesto [GF] [DF]	28.0	BEETROOT SKEWER [2] whipped goats' cheese / hazelnut / aged balsamic [GF] [V] [VE-M]	26.0
LOBSTER RAVIOLO seafood bisque / sundried tomato / chilli crisp / fried basil	35.0				

larger.

SHAWARMA CHICKEN + MEDITERRANEAN RICE BOWL 36.0 grilled chicken / basmati rice / roasted seasonal vegetables / Persian fetta / garlic toum / herbs [GF]		STEAK FRITES 39.0 36° SOUTH 250G Rump Cap / shoestring fries / compound butter [GF]		FRIED CHAT POTATOES 12.0 chive & walnut pesto / parsley [GF] [VE]	
MISO EGGPLANT 38.0 grilled eggplant / spiced baba ganoush / spring onion salad [GF] [VE]		SOUTH AUSTRALIAN LAMB RUMP 49.0 harissa jus / pea / mint / zucchini / mint vinaigrette / harissa yoghurt [GF]		KITCHEN SALAD 12.0 Persian fetta / micro salad / mint / tomato / capsicum / pickled red onion / pomegranate dressing [GF] [VE]	
HUMPTY DOO BARRAMUNDI 42.0 peperonata / saffron risotto [GF]				SHOESTRING FRIES 12.0 old bay salt / basil aioli [GF] [V]	
				ROAST BUTTERNUT PUMPKIN 13.0 scorched honey / blue cheese / chilli crisp / walnut [GF] [V]	

pasta.

VEGETABLE PRIMAVERA pappardelle / cream / market summer veg / EVO [V]	entree 32.0 / main 37.0	ANGEL HAIR PASTA angel hair pasta / pesto / prawns / baby octopus / lobster bisque	entree 38.0 / main 42.0
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[V] Vegetarian • [VE] Vegan • [GF] Gluten Free • [DF] Dairy Free • [GF] Gluten Free-Modified • [VE-M] Vegan-Modified

Our seasonal menu caters to most allergies and dietary requirements, and our kitchen + restaurant staff take all measures to ensure all meals are provided safely to our guests, however, we, unfortunately cannot guarantee that traces of gluten, nuts, seafood, eggs, wheat, or soy may be present for meals prepared in our kitchen environment. If you have an allergy or dietary requirement, or allergy, please let our team know.

on the side.

food for good.

Family and community are why we do what we do, and it's why we are steadily forging ahead with the same commitment to giving back, and to delivering exceptional dining experiences for everyone, and we have done for more than 37 years.

Looking locally, we're proudly supporting Foodbank Mount Gambier with a \$1 donation for every serve of our house-baked focaccia ordered. Each \$1 for Foodbank provides two meals for everyday people who are going without. If you choose the food for good today, thank you for helping us support our people and our community.

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ENJOY SOMETHING SWEET |

mother's day *dessert.*

STICKY DATE & PECAN PUDDING |

golden syrup butterscotch / pecan praline /
vanilla bean ice cream [GF] **16.0**

BRULEE CITRUS TART |

whipped mascarpone / meringue [GF] **16.0**

ICED VOVO "CHEESECAKE" |

raspberry sorbet [GF] [VE] **16.0**

SOUTH AUSTRALIAN CHEESE |

blue / vintage cheddar / camembert / dried fruit /
quince paste / nuts / lavosh [For 2] **22.0**

THE CONNODORE