

to start.

SOUP OF THE DAY freshly baked focaccia / butter [GF-M]	18.0	WHIPPED RICOTTA burnt honey / chargrilled flatbread / EVO / rosemary [V] [GF-M]	18.0
HOUSE BAKED FOCACCIA SA EVO / aged balsamic [VE]	18.0	WAGYU TATAKI soy reduction / apple / spring onion / radish / basil aioli [GF] [DF]	30.0

next.

PRAWNS smoked bacon / rice / satay [GF] [DF] [I]	29.0	SZECHUAN SA SQUID szechuan pepper / kimchi sauce / pickled ginger [GF] [DF] [A]	29.0		
SPICED LAMB SKEWER [1] kewpie mayonnaise / fried onion / chive & walnut pesto [GF] [DF]	30.0	LOBSTER RAVIOLO seafood bisque / sundried tomato / chilli crisp [A]	38.5	BEETROOT SKEWER [1] whipped goats' cheese / hazelnut / aged balsamic [GF] [V] [VE-M]	28.0

main.

SHAWARMA SPICED HALF CHICKEN basmati rice / roasted seasonal vegetables / garlic toum [GF] [DF]	44.0	PRIMAVERA pappardelle / cream / market summer veg / EVO [V]	40.0
SEAFOOD PASTA angel hair pasta / pesto / prawns / baby octopus / lobster bisque [I]	46.0	FISH & CHIPS orange roughy [A] / dressed salad leaves / fries / tartare / lemon [GF] [DF]	42.0
PORK BELLY PORCHETTA fennel + rocket + parmesan salad / vinaigrette / apple jam [GF]	46.0	HUMPTY DOO BARRAMUNDI peperonata / saffron risotto [GF] [A]	46.0
MISO EGGPLANT spiced baba ghanoush / spring onion salad [GF] [VE]	41.0	SOUTH AUSTRALIAN LAMB RUMP harissa jus / pea / mint / zucchini / mint vinaigrette / harissa yoghurt [GF]	53.0

from the grill.

SAUCES / Red Wine Jus / House Butter / Bearnaise / Mustards / Peppercorn.

STEAK FRITES 36° SOUTH 250G RUMP CAP shoestring fries / garlic compound butter [GF]	45.0	36° SOUTH 250G EYE FILLET grilled broccolini / hasselback potatoes / choice of sauce [GF]	62.0
36° SOUTH 300G PORTERHOUSE marble score 9+ / grilled broccolini / hasselback potatoes / choice of sauce [GF]	52.0	36° SOUTH RIB EYE ON THE BONE please check with staff for weights + availability grilled broccolini / hasselback potatoes / choice of sauce [GF]	POA.

[V] Vegetarian • [VE] Vegan • [GF] Gluten Free • [DF] Dairy Free • [GF] Gluten Free-Modified • [VE-M] Vegan-Modified

SEAFOOD ORIGIN: [A] Australian • [I] Imported

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.

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Please note a surcharge applies for all credit card transactions. A 15% surcharge applies on all public holidays.

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on the side.

FRIED CHAT POTATOES chive & walnut pesto / parsley [GF] [VE]	15.0
MARKET GREENS stir fry sauce / garlic / almonds / chilli crisp [GF] [VE]	16.0
KITCHEN SALAD Persian fetta / micro salad / mint / tomato / capsicum / pickled red onion / pomegranate dressing [GF] [VE]	14.0
SHOESTRING FRIES old bay salt / basil aioli [GF] [V]	14.0
ROAST BUTTERNUT PUMPKIN scorched honey / blue cheese / chilli crisp / walnut [GF] [V]	16.0

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 38 years.

Looking locally, we're proudly supporting **4 Reasons Why** in Mount Gambier with a \$1 donation for every serve of our house-baked focaccia ordered.

If you choose the food for good today, thank you for helping us support our people and our community.