

Lunch.

WEDNESDAY / THURSDAY / FRIDAY 11.30AM - 2.00PM

N I

to start.

HOUSE BAKED FOCACCIA SA EVO / aged balsamic [VE]	18.0	WHIPPED RICOTTA burnt honey / chargrilled flatbread / EVO / rosemary salt [V] [GF-M]	18.0	THE SOUP chef's speciality served with freshly baked focaccia / butter	18.0
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lunch.

PRAWNS & BACON prawns / smoked bacon / rice / satay [GF] [DF] / [I]	29.0	WAGYU BEEF BURGER Mayura Station Wagyu patty / Swiss cheese / Russian dressing / bread & butter pickle / shoestring fries	29.0
BEETROOT SKEWER [1] whipped goats' cheese / hazelnut / aged balsamic [GF] [V] [VE-M]	28.0	SALT & PEPPER EGGPLANT scallion salad / sesame dressing / kimchi aioli [GF-M] [VE-M]	28.0
LOBSTER RAVIOLO [3] seafood bisque / sundried tomato / chilli crisp / [A]	38.5	SEAFOOD PASTA angel hair pasta / pesto / prawns / baby octopus / lobster bisque [I]	46.0
SPICED LAMB SKEWER [1] kewpie mayonnaise / fried onion / chive & walnut pesto [GF] [DF]	30.0	PRIMAVERA PASTA pappardelle / cream / market summer veg / EVO [V]	40.0
PORCHETTA PANINI salad leaf / Italian dressing / salsa verde / shoestring fries	28.0	FISH & CHIPS orange roughy [A] / dressed salad leaves / shoestring fries / tartare / lemon [GF] [DF]	42.0
COMMODORE CLUB grilled chicken / smoked bacon / tomato / Swiss cheese / lettuce / aioli / shoestring fries [GF-M]	26.0	STEAK FRITES 36° SOUTH 250G RUMP CAP shoestring fries / garlic compound butter [GF]	45.0
COCONUT CHICKEN BOWL rice / tamari / slaw / pickled apple & daikon / shallots / tahini dressing [GF] [VE-M]	27.0	SOUTH AUSTRALIAN LAMB RUMP harissa jus / pea / mint / zucchini / mint vinaigrette / harissa yoghurt [GF]	53.0

on the side.

SHOESTRING FRIES old bay salt / basil aioli [GF] [V]	14.0
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
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.

COMMODORE

[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.