

## ENTREE

<b>Garlic Bread</b>	5.0
<b>Cheesy Garlic Bread</b>	7.0
<b>Dukkha &amp; Dip</b> with house dip, olive oil n balsamic vinegar, dukkha & house made baked flat bread	10.9
<b>Salt &amp; Pepper Squid (gf)</b> with aioli sauce	8.9
<b>Arancini Balls (3) (gf)</b> pumpkin, feta & thyme	9.9
<b>Argentinian Steak Kebab (3) (gf)</b> served with chimichurri & chipotle mayo	9.9
<b>Potato Wedges</b> served with sweet chilli sauce & sour cream	8.9
<b>Sweet Potato Chips (gf)</b> served with chipotle sauce	10.9
<b>Bowl of Crispy Chips (gf)</b> served with aioli sauce	6.9
<b>S.A. Natural Oysters</b> 6 for 16    12 for 28	
<b>S.A. Kilpatrick Oysters</b> 6 for 17    12 for 29	

## MAINS

<b>Chicken Schnitzel</b> 300gm chicken breast served with chips and choice of sauce	17.9
<b>Beef Schnitzel</b> 300gm Angus Beef served with chips and choice of sauce	18.9
<b>Chicken Breast (gf)</b> filled w chorizo & gouda cheese, oven baked & served w mashed sweet potato w a side of caramelized apple relish	23.9
<b>Southern Fried Chicken</b> crispy chicken tenderloins brined in buttermilk then coated in southern style flour, served with chips and lime chilli mayo	21.9
<b>Trio of Wursts (gf)</b> combination of German Sausages, Bratwurst, Bockwurst and Kransky served with mashed potato, sauerkraut with a side of seeded mustard	23.9
<b>Braised Lamb Shank (gf)</b> slow cooked in a tomato and red wine sauce, served on a bed of mashed potato and green peas	24.9
<b>House Made Pie</b> slow braised served on a bed of mashed potato and green peas	18.9
<b>House Curry (gfo)</b> slow cooked served w rice, naan bread, raita & mango chutney	18.9
<b>Sticky BBQ American Pork Ribs (gf)</b> slowly roasted & served with chips & a side of house made bbq sauce <b>300gms 24.9 / 600gms 29.9</b>	
<b>Angus Beef Burger</b> beef patty, bacon, caramelized onion, aioli, lettuce, tomato and cheese served with chips	17.9
<b>Chicken Burger</b> southern fried chicken tenderloins, caramelized onion, lettuce, tomato and cheese served with chips and chipotle sauce	16.9
Add egg or bacon \$2.0	

# THE CLOVEY MENU



## SEAFOOD & SALAD

<b>Fish &amp; Chips (gfo)</b> two hake fillets, beer battered, grilled or crumbed served with tartare sauce, lemon wedges and chips	16.9	<b>Seafood Duo</b> one piece of hake fillet either beer battered, grilled or crumbed & salt & pepper squid served with tartare sauce, lemon wedges and chips	18.9
<b>Salt &amp; Pepper Squid (gf)</b> pineapple cut scored pieces served with tartare sauce, lemon wedges and chips	18.9	<b>King Neptune's Plate</b> hake fillet, salt & pepper squid, crumbed prawns (3), Kilpatrick oysters (2), served w tartare sauce, lemon wedges and chips	29.9
<b>Baked Barramundi Fillet (gf)</b> served with chargrilled corn, coriander salsa and chipotle mayo	26.9	<b>Chimichurri Prawns &amp; Avocado Salad (gf)</b> marinated prawns served w mixed lettuce, tomato wedges, cucumber red onion, avocado with a vinaigrette dressing	19.9
<b>Caesar Salad</b> baby cos lettuce, crispy bacon, anchovies, parmesan cheese, croutons, house made dressing tossed through and topped with a poached egg	13.9		
	5.0		

Add Chicken

## FROM THE GRILL

<b>MSA 300g Rump Steak (gf)</b> cooked to your liking, served with chips & choice of sauce	24.9
<b>Reef &amp; Beef (gf)</b> 300gm MSA Porterhouse steak, cooked to your liking, topped with prawns in garlic sauce and served with chips	34.9
<b>200g Fillet Mignon (gf)</b> eye fillet, cooked to your liking, wrapped in bacon served with mash potato & creamy mushroom sauce	32.9
<b>Charred Mixed Grill (gf)</b> steak kebab, lamb loin chop, grilled chicken tenderloin, Old English pork sausage, bacon, tomato, red onion wedges, chips & gravy choice	28.9

## FROM THE PANS

<b>Spaghetti Bolognese</b> Slow cooked beef ragu in a rich tomato sauce, topped with shaved parmesan cheese	16.0
<b>Penne Al Ortolano (v)</b> Penne pasta tossed through mushroom, sun-dried tomato, kalamata olives, capers, roasted capsicum in a rose sauce.	17.9
	Add Chicken 5.0
<b>Spaghetti Marinara</b> Spaghetti pasta tossed through prawns, squid, mussels, chili, garlic, nap sauce and basil	21.9
<b>Veggie Noodle Stir Fry (v,gf)</b> Bok Choy, zucchini, capsicum, carrots, onions, coriander, bean shoots, stir fry sauce and served with rice noodles	15.0
	Add Chicken 5.0      Add Prawns 6.0
	Add Salt & Pepper Tofu 4.0

## TOPPING (gf)

<b>Surf &amp; Turf Sauce</b> prawns & creamy garlic sauce	6
<b>Parmigiana</b> napolitana sauce, ham & cheese	3
<b>Hawaiian</b> napolitana sauce, ham, pineapple & cheese	4
<b>Ned Kelly</b> bacon, caramelized onion, house bbq sauce & cheese	4
<b>Barcelona</b> chorizo, bacon, house bbq sauce & cheese	5
<b>Trio of Cheeses</b> Mozzarella, parmesan & cheddar	5

## SAUCES (gf)

<b>Gravy, Mushroom, Diane &amp; Pepper (inc.)</b> Extra Jug .....2.0 Creamy Garlic Sauce, Hollandaise 2.0 extra
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## PIZZAS

<b>Margherita</b> Nap sauce, fresh sliced tomato, mozzarella cheese, basil & oregano	12.9
<b>Hawaii Five O</b> Nap sauce, ham, diced pineapple & mozzarella cheese	14.9
<b>The Greens (v)</b> Nap sauce, mushrooms, diced tomato, capsicum, olives, spinach & mozzarella cheese	14.9
<b>BBQ Chicken &amp; Mushroom</b> Nap sauce, bbq sauce & mozzarella cheese	14.9
<b>Meat Lovers</b> Nap sauce, pepperoni, bacon, ham, salami, chili flakes & mozzarella cheese	15.9
<b>Surf &amp; Turf</b> Nap sauce, bacon, prawns, squid & mozzarella cheese	16.9

**ALL MAIN MEALS COME WITH SALAD OR VEG.**

Please advise staff of allergies before ordering your meal. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. Customer's request will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.



— THE —  
**CLOVEY HOTEL**  
**MENU**

**DESSERTS**

<b>Ice Cream &amp; Fudge Brownie</b> fudge brownie, butterscotch sauce, whipped cream, trio of ice cream	<b>11.9</b>
<b>Sticky Date Pudding</b> served with a scoop of vanilla ice cream, caramel sauce & whipped cream	<b>9.0</b>
<b>Peach Melba</b> peaches, raspberry coulis, roasted almonds and whipped cream served with vanilla ice cream	<b>9.0</b>
<b>Belgium Waffle</b> served with vanilla ice cream, butterscotch sauce & whipped cream	<b>9.0</b>
<b>Apple Crumble Pizza (9inch)</b> caramelized diced apples, chunky crumbed butter cookies, butterscotch sauce, drizzled w salted caramel sauce & scooped ice cream	<b>11.9</b>
<b>Nutella Pizza (9 inch)</b> bananas, strawberries, Nutella sauce butterscotch sauce & ice cream	<b>11.9</b>

**COFFEE & MORE**

<b>Pot of Tea</b> English Breakfast, Earl Grey, Peppermint or Chamomile	<b>4.5</b>
<b>Macchiato</b>	<b>3.8</b>
<b>Short Black</b>	<b>3.3</b>
<b>Long Black</b>	<b>4.0</b>
<b>Flat White</b>	<b>4.0</b> <b>4.9</b>
<b>Café Latte</b>	<b>4.0</b>
<b>Decaf Coffee</b>	<b>4.5</b>
<b>Chai Latte</b>	<b>4.5</b>
<b>Mochaccino</b>	<b>4.0</b> <b>4.9</b>
<b>Cappuccino</b>	<b>4.0</b> <b>4.9</b>
<b>Vienna Coffee</b>	<b>4.5</b>
<b>Hot Chocolate</b>	<b>4.5</b>
<b>Iced Coffee</b>	<b>6.5</b>
<b>Iced Chocolate</b>	<b>6.5</b>
<b>Liqueur Coffee</b> Irish, Mexican, Roman, Jamaican	<b>8.5</b>

WINE LIST

**SPARKLING**



Craigmoor Cuvee Brut Piccolo AUSTRALIA	<b>8.0</b>
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Chain of Fire Brut SOUTH EASTERN AUSTRALIA	<b>5.5</b> <b>22.0</b>
The Lane Lois Blanc de Blanc ADELAIDE HILLS	<b>8.0</b> <b>32.0</b>
Bird in Hand Sparkling ADELAIDE HILLS	<b>38.0</b>
Jansz Sparkling TASMANIA	<b>42.0</b>
The Black Chook Sparkling Shiraz ADEL HILLS	<b>7.5</b> <b>32.0</b>
Mumm Cordon Rouge NV ADELAIDE HILLS	<b>75.0</b>

**WHITE WINES**

Barefoot Moscato SOUTH EASTERN AUSTRALIA	<b>6.0</b> <b>26.0</b>
Beach Hut Pink Moscato SOUTH EASTERN AUST	<b>6.0</b> <b>26.0</b>
Giesen Estate Sauvignon Blanc MARLBOROUGH	<b>7.5</b> <b>32.0</b>
The Lane Block 10 Sauvignon Blanc ADEL HILLS	<b>8.0</b> <b>34.0</b>
Squealing Pig Sauvignon Blanc MARLBOROUGH	<b>8.0</b> <b>34.0</b>
Wicks Estate Sauvignon Blanc ADELAIDE HILLS	<b>8.5</b> <b>36.0</b>
Chain Of Fire Sem Sauv Blanc MARG RIVER	<b>5.5</b> <b>22.0</b>

**WHITE WINES**

Paracombe Pinot Gris ADELAIDE HILLS	<b>7.5</b> <b>32.0</b>
Cape Schanck Pinot Grigio MORNINGTON PEN	<b>7.5</b> <b>32.0</b>
Saltram 1859 Chardonnay EDEN VALLEY	<b>7.5</b> <b>32.0</b>
Chain Of Fire Chardonnay MARG RIVER	<b>5.5</b> <b>22.0</b>
Wilson Watervale Riesling CLARE VALLEY	<b>8.0</b> <b>34.0</b>
Wicks Estate Riesling ADELAIDE HILLS	<b>32.0</b>

**RED WINES**

Chain of Fire Merlot SOUTH EASTERN AUSTRALIA	<b>5.5</b> <b>22.0</b>
Jamieson's Run Merlot LIMESTONE COAST	<b>7.0</b> <b>30.0</b>
Rymill 'The Yearling' Shiraz COONAWARRA	<b>6.5</b> <b>28.0</b>
Hentley Farm 'Villain & Vixen' Shiraz BAROSSA VALLEY	<b>8.5</b> <b>36.0</b>
Pepperjack Shiraz BAROSSA VALLEY	<b>9.0</b> <b>38.0</b>
Down the Rabbit Hole Shiraz MCLAREN VALE	<b>40.0</b>
Chain of Fire Shiraz Cabernet SOUTH EASTERN AUSTRALIA	<b>5.5</b> <b>22.0</b>

**RED & LIGHT RED WINES**

Rymill 'The Dark Horse' Cabernet Sauvignon COONAWARRA	<b>8.5</b> <b>36.0</b>
Pikes'Los Companeros' Shiraz Tempranillo CLARE VALLEY	<b>7.5</b> <b>32.0</b>
Hentley Farm 'Villain & Vixen' GSM BAROSSA VALLEY	<b>8.5</b> <b>36.0</b>
Pikes 'The Dogwalk' Cabernet Merlot CLARE VALLEY	<b>7.5</b> <b>32.0</b>
Hentley Farm Rose BAROSSA VALLEY	<b>8.0</b> <b>34.0</b>
Kellermeister Belle Bouche Rose BAROSSA VALLEY	<b>7.5</b> <b>32.0</b>