House made herb + garlic bread [v]

House made dips  $x2 \rangle \rangle \rangle$  see today's board [v]

Bucket of fries + kings aioli [v + gf]

Duck liver pate + house croutes

Pan fried Barossa <u>Haloumi</u>: + pickled grapes + burnt lemon + honey dressing [v + gf]

Charred Barossa <u>chorizo</u>: + smoked Goolwa <del>cockles</del> + sauce romesco [gf]

Roast Murraylands pork belly + kim chi + sesame soy dressing

Fried McLaren Vale sticky chicken wings + coriander

Skala bakery sausage rolls + Berenberg tomato sauce

### or THE STURT STREET GRAZING PLATES . . . . . . both \$25

Cheese : - Barossa Artisan Brie

- Adelaide Hills La Vera Blue

- Mt Jagged Mature Cheddar

Share a bottle and a plate :
Duck liver pate + Barossa chorizo + smoked Goolwa cockles + pickled grapes + Barossa Artisan Brie + breads etc

PIE FLOATEAS only \$22 each

Murraylands Brishet braised with mushroom\_ caramelised onion\_winter veg\_ floating in green pea soup + Beerenberg chutney

**Leek\_spinach\_ricotta\_**+\_pinenut floating in green pea soup + Beerenberg chutney

### King's Head Counter Meals . . . . . all \$20

Beer battered OR grilled [gf] Gulf St Vincent garfish, chips, king's slaw, tartare

Lemon myrtle, salt & chili dusted Gulf St Vincent <u>squid</u> OR <u>tofu</u> [v] chips, king's slaw, aioli

#### King's Chop Salad [gf]

Scorched corn, black beans, pickled onion, capsicum, mint, avocado, coriander, lime, chipotle dressing

\*\*Add\*\* McLaren Vale Chicken\*\*

\*\*OR\*\* Murraylands roasted Pork Belly\*

\*\*OR\*\* Barossa Haloumi [v]

<u>Cheeseburger</u>, ground brisket & chuck steak cheddar, pickles, ketchup, king's aioli on brioche

<u>Schnitzel</u>, Lobethal beef or McLaren Vale chicken, chips, king's slaw, choice of sauce

350gm counter <u>t-bone</u>[gf], chips, king's slaw, choice of sauce

Sauces > > > Gravy, classic Dianne, creamy mushroom, peppercorn, parmigiana, mustards, galactopus butter

# Deserts @ \$12

Fruchoc Mousse [gf sans biscotti]
Rich chocolate mousse + Fruchocs, berries & toasted biscotti

Gooey fig pudding, vanilla bean ice-cream, butterscotch maple sauce

## DEALS, DEALS, DEALS, DEALS, DEALS, DEALS!!

Monday : \$10 SQUID > Tues : Bangers + Beer = \$20 > Wednesday : Steak Day! > Thursday : \$10 SCHNITZ > Friday : Curry [of the day] + craft ale = \$20