House made **DIPS** + GRILLED FLAT BREAD (V) BUCKET OF FRIES + KING'S AIOLI (V) **SNACKS** 

GRILLED SWEET POTATO ROUNDS + SPICED MISO + MAPLE BUTTER

+ TOASTED SESAME + SPRING ONION + FIRED SHALLOTS (V, GF)

**ALL \$10 OR 3 FOR \$25** 

LOADED SOUTHERN FRIED POTATO + HOUSE GREEN CHILL + SPRING ONION + BACON

Skala Bakery sausage rolls + Beerenberg tomato sauce

ROASTED PORK BELLY + QUINCE AIOLI + APPLE MATCHSTICKS (GF)

MIDDLE EASTERN SPRING LAMB MEATBALLS + TAHINI YOGURT + RAS EL HANOUT + MINT (GF)

Barossa Haloum + thyme + lemon honey + pickled nashi + mandarin (v, gf)

FRIED McLaren Vale sticky **chicken wings** + coriander

+ CARROT + SOY & YUZU DRESSING (GF)

KINGS

CHICKPEA SALAD + ROCKET + ONION + FETTA + PICKLED PUMPKIN + PESTO (GF)

ADD MCLAREN VALE CHICKEN OR MURRAYLANDS ROASTED PORK OR BAROSSA HALOUMI (V)

COUNTER MEALS

GLASS NOODLE SALAD + MIZUNA + CORRIANDER + PICKLED GINGER + WAKAME

ADD McLaren Vale chicken OR Murraylands roasted pork OR tofu (v)

BEER BATTERED OR GRILLED (GF) GULF ST VINCENT GARFISH + CHIPS + KING'S SLAW + TARTARE **ALL \$20** 

LEMON MYRTLE SALT + CHILLI DUSTED GULF ST VINCENT SQUID OR TOPU (V) + CHIPS + KING'S SLAW + AIOLL

PORK BELLY BURGER + PINEAPPLE + KIMCHI + SHREDDED WOMBOK + KEWPIE ON BRIOCHE + CHIPS

CHEESEBURGER OF GROUND BRISKET + CHUCK STEAK + CHEDDAR + PICKLES + KETCHUP + KING'S AIOLI ON BRIOCHE + CHIPS

SCHNITZEL, LOBETHAL BEEF OR MCLAREN VALE CHICKEN + CHIPS + KING'S SLAW + CHOICE OF SAUCE SAUCES > GRAVY, CLASSIC DIANNE, CREAMY MUSHROOM, PEPPERCORN, MUSTARDS, GALACTOPUS BUTTER \$2 PARMI \$3

HERB CRUMBED PORK SCHNITZEL + SEEDED MUSTARD BEURRE NOISETTE + POTATO SALAD + RED CABBAGE

300gm CHARGRILLED RUMP STEAK (GF) + CHIPS + KING'S SLAW + CHOICE OF SAUCE SAUCES > GRAVY, CLASSIC DIANNE, CREAMY MUSHROOM, PEPPERCORN, MUSTARDS, GALACTOPUS BUTTER \$2

FLOATING

PIES

Murraylands Brisket braised with Mushroom + caramelised onion + winter veg

FLOATING IN GREEN PEA SOUP + BEERENBERG CHUTNEY

\$22 Leek spinach ricotta + pinenut [v] floating in green pea soup + Beerenberg chutney

CHEESE CHEESE BOARD:

BAROSSA ARTISAN BRIE + ADELAIDE HILLS LA VERA BLUE + MT JAGGED MATURE CHEDDAR \$25

DESSERT Individual tiramisu + Mischief Cold Brew Coffee + mascarpone + Haighs' chocolate \$12

MANDARIN PANA COTTA + HOUSE MADE HONEYCOMB + BERRIES

**DEALS! DEALS!** 

**DEALS!** 

Monday = \$10 S&P Sould

TUESDAY = BURGER & BEER FOR \$20!

Wednesday = Steak Day! \$10 Rump or \$15 w/ matched wine

Thursday = \$10 Schnitzel (excl. Pork)

Friday = Curry & Craft Beer for \$20

\*ALL DISCOUNTED MEALS MUST BE ACCOMPANIED BY A DRINK PURCHASE

