

SPARKLING

N.V.	Louis Bouillot Blanc De Blancs Cremant De Bourgogne, France	10 50
N.V.	Louis Bouillot Rose Cremant De Bourgogne, France	10 50
2010	Bird In Hand Sparkling Pinot Adelaide Hills	8 40
N.V.	Croser Adelaide Hills	10 50
N.V.	Le Mesnil Blanc De Blancs Le Mesnil-Sur-Oger, France	75

WHITE

2010	Alan & Veitch Sauvignon Blanc Adelaide Hills	7 30
2009	Monredon Blanc Grenache Blanc, Clairette, Viogner Rhone Valley, France	7 33
2010	Mountadam Pinot Gris Eden Valley	7 33
2011	Clos Clare Riesling Clare Valley	8 35
2010	Pewsey Vale 'Prima' Riesling (Off Dry) Eden Valley	35
2009	Furst Riesling Alsace, France	43
2010	Spinifex Lola Semillon Blend Barossa Valley	35
2007	Bouchard La Vignee Chardonnay Burgundy, France	50
2009	Zind Humbrecht Pinot Blanc Alsace, France	48
2009	Tupelo Chardonnay Adelaide Hills	8 35

ROSE

2010	Spinifex Rose Grenache, Mataro, Shiraz, Cinsault Barossa Valley	8 40
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RED

2009	Pommier Bourgogne Rouge Pinot Noir Burgundy, France	10 50
2009	Vissoix Les Griottes Gamay Beaujolais, France	9 40
2009	Spinifex Esprit Mataro, Grenache Shiraz, Carignan, Cinsault Barossa Valley	48
2007	Delas Cotes-Du-Rhone GSM Rhone Valley, France	8 35
2010	Teusner Gentleman Cabernet Sauvignon Eden Valley	8 35
2009	Tscharke The Potter Grenache Barossa Valley	45
2010	Maxime Graillet Equinoxe Crozes Hermitage Rouge, Syrah Rhone Valley, France	48
2009	Moss Wood Amy's Cabernet Blend Margaret River, WA	50
2007	Cigale Shiraz Barossa Valley	8 35
2010	Battle Of Bosworth Preservative Free Shiraz McLaren Vale	30

STICKY

2005	Le Tertre Du Lys d'Or Sauternes Bordeaux, France (375ml)	9 45
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ENTREES

Soup of the day	12
Chicken liver parfait with rhubarb relish, pickles and toasts	14
Charcuterie plate: sliced cured meats, pickled vegetables, grilled bread	14
Poached salmon rilette with toasted brioche and horseradish crème fraiche	16
Mussels in white wine, garlic and parsley with grilled sourdough	16
Fried local squid with mustard rocket and pink grapefruit aioli	14

SALADS

Salad Nicoise with tuna, potato, green beans, cherry tomatoes, olives, anchovies and coddled egg	16
Beetroot, pumpkin and green lentil salad with toasted hazelnuts and salted ricotta	14
Grilled goats cheese on sourdough with mixed leaf salad, honey and toasted walnuts	17

PASTA

Rigatoni with pork and veal meatballs in oven roasted tomato sauce	18
Handmade baked gnocchi with roasted cauliflower, Gruyere cheese and walnuts	20
Linguine with local prawns, peas, cherry tomatoes, chilli and mint	20
Risotto with asparagus, Swiss-brown mushroom and Stracchino	20

MAINS

'The Store' Cheeseburger with dill pickle and fries	14
Pan-fried barramundi with saffron rouille, duck-fat potatoes and green beans	26
Grilled free-range pork rib-eye with coleslaw and caramelised apples	24
Veal saltimbocca with wilted spinach and roasted tomatoes	22
Grilled sirloin with Café de Paris butter and French-fries	26
Duck leg confit with braised Puy lentils, radicchio salad and orange vinaigrette	26

SIDES

Mixed leaf salad	8
Paris mash	8
French fries with aioli	8
Sautéed seasonal greens	8

DESSERTS

Crème brûlée	10
Chocolate mousse	10
Lemon tart	10
Warm brioche custard and apple pudding	10
A selection of cheeses with accompaniments	18

CIDER

Lobo Adelaide Hills	10
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BEER

Kronenbourg 1664 France	8
Coopers Pale Ale South Australia	7
Coopers Sparkling Ale South Australia	8
Lord Nelson's Three Sheets Ale NSW	8
James Squire Sundown Lager NSW	7
Crown Lager Victoria	8
Peroni Nastro Azzuro Milan, Italy	7
Rogers Midstrength Little Creatures, WA	6

APERITIFS

Lillet on ice with a wedge of orange	8
Hendricks Gin & Tonic with fresh cucumber	10
Henri Bardoun Pastis with chilled water / mineral water	10 / 12
Pimm's Royal with fresh fruit	14
Negroni Campari, Gin & Vermont	12
Bloody Mary	12

DAILY SPECIALS

Please refer to our
SPECIALS BOARD
or ask our staff

OPENING TIMES

Monday–Sunday

Breakfast	7am–11.30am
Lunch	12pm–3pm
Dinner	5.30pm–late

Light meals & desserts available
Saturday & Sunday afternoon

BOOKINGS

Please call 8361 6999