



The Sceptre

Bread

Duo of house made dips with kalamata olives, feta and toasted breads (v) 12.0

Toasted Ciabatta, your choice (v)...

Garlic - garlic butter, sea salt, parsley 7.9
Herb - herb infused butter 7.9

Add delicious melted mozzarella to your bread 2.0

Garlic, Rosemary, and extra virgin olive oil pizza bread (V/VGN) 12.0

Start or Share

Cauliflower cheese croquettes (v) 11.9

S.A. Lamb and Pork Kofta on hommus with saffron mayonnaise (GF) 11.9

Oven baked Haloumi wrapped in streaky bacon (GF) 11.9

South Australian Squid dusted in sea salt and black peppercorn seasoning served with an light Asian salad (GF) 11.9

Pumpkin and fetta Arancini with house made Napoli sauce, on a bed of rocket and parmesan (v) 11.9

Sea Salt and black peppercorn Gulf Prawn cocktail, on a Japanese salad with fresh lemon and our secret recipe seafood sauce (GF) 11.9

Homemade Falafel on tabbouleh, with tzatziki and lemon (V/VGN OPTION AVAILABLE) 11.9

From the Char Grill

All steaks served with your choice of...
rosemary and sea salt chat potatoes or steak house chips

300gm S.A. Terrarossa Rump (M.S.A) 30.0
300gm S.A. Terrarossa Free Range Sirloin (M.S.A.) 34.0
300gm 36° South Scotch Fillet (M.S.A.) 36.0
200gm Kidman Tungali Eye Fillet (M.S.A.) 40.0
Filet Mignon add 5.0
450gm 36° South Ribeye (M.S.A.) 45.0

Choose our herb dry rub or your choice of sauce...

ALL Sauces are GF - Our Signature Steak Sauce, gravy, creamy mushroom,
green peppercorn, diane, red wine jus, horseradish cream, mustard trio

Gulf prawns served in a garlic cream sauce 10.0

Mixed Grill Skewers - Paroo Kangaroo / Naracoorte Lamb / Terrarossa
Rump / Chorizo on smashed rosemary and sea salt potatoes served with
a red wine jus *(GF)* 27.0

Mains

Char grilled Paroo Kangaroo fillet on a bed of sweet potato mash,
sautéed broccolini, glazed Australian cherries, and red wine jus,
topped with sweet potato crisps 27.0

Vegan linguini with butternut pumpkin purée, semi dried tomatoes,
garlic, chives, baby capers and snow pea tendrils *(VGN)* 22.0

Adelaide Central Market Fresh fish of the day *(available on the specials menu)*

Dukkah crusted S.A. Chicken Breast tenderloins on a bed of aromatic
cous cous, with rocket, and apricot purée 26.9

Adelaide Hills Lamb slow cooked in our house made korma curry sauce.
Served with basmati rice, mango chutney and naan bread *(mild)* 27.0

Super Salad - curried cauliflower in a green pea and chic pea mix
with red cabbage, coriander, chunky sweet potato, dried cranberries
and walnuts tossed in a lemon tahini dressing *(VGN/GF)* 19.0

Add: haloumi 5.0 gulf prawns 10.0 marinated lamb 6.0 roasted chicken 5.0

Pub Classics

Coopers beer battered Garfish fillets served with salad and chips
23.0

South Australian Squid dusted in sea salt and black peppercorn
seasoning and served with salad and chips 22.0 (GF option available)

Chicken Caesar Salad - Char grilled SA chicken tenderloins, baby cos,
crispy bacon, parmesan, Caesar dressing, croutons, and a poached egg
23.90 Add anchovies 1.0

Deconstructed yiros plate with your choice of either marinated
Naracoorte Lamb or homemade Falafels (VGN), served with salad, warmed
pita, tzatziki and chips 23.0

Your choice of Burger -

beer brined SA chicken breast 22.0

butcher's beef 22.0 (includes pickle)

served in a toasted sesame seed bun with streaky bacon, tasty cheese,
tomato, onion jam, cos lettuce, and our special burger sauce, with steak
house chips

Steak Sandwich - MSA Terrarossa rump steak on a toasted sesame seed
bun with tomato, tasty cheese, baby cos, caramelised onion, and our
special burger sauce served with steak house chips 24.0

Vegetarian burger - oven roasted portobello mushroom, tomato,
caramelised onion, avocado, beetroot, baby spinach, feta, served with
steak house chips (V/VEGAN WITHOUT FETA) 22.0

Herb crumbed SA chicken breast schnitzel served with salad & chips 22.0
(GF option available)

Your choices of sauce - gravy (GF), creamy mushroom (GF),
green peppercorn (GF), diane sauce (GF)

Toppings -

Parmigiana - napoli sauce, smoked ham and cheese 2.0

Gulf prawns - served in a garlic cream sauce 10.0

Butchers Boy - nap sauce, honey roasted bacon, chorizo, cheese and
finished with BBQ sauce 8.0

Sides (V)

Steak house chips with aioli (V) 8.5

Sweet potato fries with smoky paprika aioli (V) 9.9

Dressed inhouse garden salad (VGN/GF) 6.5

Honey roasted carrots (V/GF) 8.0

Twice buttered char grilled sweet corn cobettes (V/GF) 8.0

Seasonal greens with herbs and butter (V/GF) 8.0

Rosemary and sea salt chat potatoes (VGN/GF) 8.0

Pizza (AVAILABLE: MON/TUES/WED/THU 5PM-8:30PM // FRI 3PM-9PM // SAT 5PM-9PM)

Tater - scalloped potatoes, mozzarella, garlic, olive oil,
rosemary (V/VGN) 15.0

Margherita - tomato, parmesan, basil, sugo, mozzarella (V/VGN) 18.0

Pepperoni - pepperoni, sugo, mozzarella 19.0

Three Cheeses - blue, parmesan, mozzarella, sugo (V) 20.0

Vegetarian - roast pumpkin, red onion, beetroot, capsicum, feta,
balsamic glaze, sugo, mozzarella (V/VGN) 21.0

Chiccado - shredded BBQ chicken, avocado, red onion, BBQ sauce, sugo,
mozzarella 22.0

The Salty Pig - ham, bacon, pepperoni, sugo, mozzarella 22.0

Chilli Squid - marinated chilli squid, ham, sugo, mozzarella 22.0

Fig Jam - prosciutto, rocket, fig jam, parmesan, sugo, mozzarella
23.0

The Lot - ham, bacon, pepperoni, red onion, olives, mushrooms,
capsicum, pineapple, sugo, mozzarella 25.0

*Vegan cheese available on request - add \$2.00

Something Sweet

Sticky date pudding with butterscotch sauce and vanilla bean ice
cream 12.0

Dark Chocolate pudding with a rich chocolate sauce and vanilla bean
ice cream 12.0

Apple Pie bites dusted in cinnamon sugar and served with whipped
cream 12.0

Affogato - freshly brewed espresso coffee with vanilla bean ice cream
10.0 Add Kahlua or Frangelico 7.5