



8

south  
street

**MENU**

# ENTRÉE

GARLIC AND HERB BREAD 5.

Made with fresh Calabrese loaf & herbs

A light start to any meal!

BRUSCHETTA 10.

Slow roasted cherry tomatoes, topped with basil, feta & E.V.O.O.

Served on 2 slices of toasted garlic bread

CALAMARI 16.

Made with a light dusting of salt and pepper, served on a bed of salad

MIXED BREAD PLATE 15.

Artisan bread served with a trio of home-made dips

BAKED CAMEMBERT 16.5

Baked Camembert cheese with honey & thyme. Served with artisan bread

GRILLED ITALIAN SAUSAGE 17.

Served with freshly baked garlic bread & marinated South Australian olives

# SALADS

CAESAR SALAD Traditional (E) 14. (M) 18.5

Chicken (E) 14. (M) 23.

Made with cos lettuce, crispy bacon and croutons all topped with our own Caesar dressing, parmesan cheese, anchovies and a poached egg

WARM CHICKEN & PRAWN SALAD 25.5

Grilled prawns & chicken with shaved macadamia nuts tossed through a garden salad, with orange segments and a creamy citrus dressing

## PLEASE NOTE:

*Our food is not pre-prepared and is cooked to order.*

*Preparation times vary with your meal selection so delays may occur, please allow for this when ordering.*

# SEAFOOD

**-NEW- FREMANTLE SARDINES** E: 16. M: 25.  
Fremantle crumbed sardines fresh from the Mendolia family, served on a bed of rocket with roast tomato and a grilled lime

**FISH OF THE DAY** MP

Ask your friendly waitperson for today's catch. WA wild caught and supplied fresh from the 'Ale House' preferred fish monger. Certain to please!

**CRAYFISH** Half 30.  
Cooked with garlic butter & wine, Whole 45.  
served with salad and chips

**GARLIC PRAWNS** 30.  
Sauteed in a creamy garlic & white wine sauce with mixed herbs served with steamed rice & fresh garden salad

**SEAFOOD PLATTER FOR TWO** 95.  
Half crayfish cooked with garlic butter and wine, French style garlic prawns, served with two pieces of the fresh fish of the day, fresh grilled scallops, mussels and WA squid served with crispy chips and fresh garden salad

**MUSSELS TWO WAYS** 22.  
Your choice of either:  
Italian chilli mussels or Thai mussels.  
Both served with crusty Italian bread

**FISH AND CHIPS** 20.  
Great pub meal in a great pub!  
Beer battered fish with our delicious beer battered chips with salad and tartare sauce

**MIXED SEAFOOD SPECIAL** 32.  
Grilled fish of the day, prawns, scallops, calamari & mussels on a garlic mash, creamy garlic sauce, served with a side salad

# MEAT

- RIB MUSTIE (300g)** 45.  
Premium Rib Eye steak marinated in Little Creatures Pale Ale, cooked to your liking. Served with roasted vegetables and a red wine & rosemary jus  
(NB: well done steaks take a minimum 45mins)
- PORTERHOUSE STEAK** 24.  
Porterhouse steak topped with mushroom sauce, served with a side salad and chips
- SURF AND TURF** 37.  
Porterhouse steak served on mash potato topped with Tiger prawns and a creamy garlic sauce
- STEAK, LOBSTER & PRAWNS** 50.  
Still one of our most popular dishes, succulent juicy Porterhouse steak cooked to your liking. Topped with a grilled crayfish half and prawns in a creamy garlic white wine sauce.  
Served with chips and salad
- CHICKEN PARMIGIANA** 29.  
Free range Mount Barker chicken breast. A traditional "Parmigiana" topped with our own Napolitana sauce and melted mozzarella. Served with hot chips and garden salad
- TWICE COOKED ASIAN PORK BELLY** 30.  
Pork belly braised in Asian Master stock then roasted till crisp. Served with bok choy and honey soy Macadamia nuts
- BEEF & GUINNESS PIE** 23.5  
This legendary dish is served with hot chips and a side of garden salad
- LAMB RUMP** 33.5  
Seasoned with Sumac, served on a warm chic pea, red onion, rocket and cherry tomato salad, topped with Mediterranean feta
- KANGAROO** 35.  
Cooked medium rare, on roasted sweet potato and parsnip with broccolini.  
Served with a red wine jus
- NEW- 4 POINT LAMB RACK** 40.  
Cooked medium rare, served with potato galette, ratatouille and grain mustard jus
- NEW- CHICKEN MARSALA SCALLOPINI** 30.  
Mount Barker chicken cooked in a marsala sauce, served with creamy potato mash and seasonal greens

# PASTA

SPAGHETTI PUTTANESCA	20.
Olives, Italian sausage, capers, anchovies, eggplant and tomatoes	
FETTUCINI con POLLO	25.
Chicken, snow peas, bacon, garlic and white wine cream sauce	
SPAGHETTI GAMBERETTO	26.5.
Chilli, garlic, prawns and lime	

## SIDE SERVES (FOR ONE)

Seasonal Vegetables	4.
Chips	3.5
Garden Salad	3.5
Mashed Potato	4.5
PLAIN WEDGES	10.
With sour cream and sweet chilli sauce	
SWEET POTATO CHIPS	12.
With a citrus aioli	
EXTRA SAUCE	1.
Mushroom, Pepper, Citrus Aioli	

## KIDS MENU - (up to 13 years)

Cheesey Garlic Bread	6.
Spaghetti Napolitana	7.
Kids Fish & Chips	10.
Nuggets & Chips	8.5
Steak & Chips	15

**\*\*\*TAKE AWAY AVAILABLE\*\*\***

**\*Sorry No Separate Billing\***

**MONDAY NIGHT  
SPECIAL**

**Fish & Chips or Porterhouse  
plus a middy of any beer**

**\$20**

**TIGHT Ar\*#  
TUESDAY**  
(Dinner only)

**Chilli Mussels or  
South Street Ribs with  
a glass of wine**

**\$15**

**1/2 PRICE NIGHT  
WEDNESDAY**

**Choose any meal for  
dinner on our menu for  
HALF PRICE!**

**(Excludes Porterhouse  
and Mixed Seafood Special)**

**FRIDAY SEAFOOD  
SPECIAL DAY**

**Mixed Seafood Special  
or Surf & Turf,  
(Lunch & Dinner)**

**\$25**

**ALL DAY  
SATURDAY  
SPECIAL**

**Porterhouse Steak or  
Chicken Parmigiana**

**\$19**

**SUNDAY  
ALL DAY ROAST**

**Roast Beef served with fresh garden  
vegetables and Yorkshire pudding  
topped with our own home made gravy**

**\$15 (Kids - \$9)**