

TO SHARE

Natural [6] 17 [12] 33 (GF)

Kilpatrick [6] 18 [12] 35 (GF)

½ Shelled Scallop 4.5
w/ cauliflower puree, black pudding & truffle oil

Garlic Bread 8 (V)

Herb & Cheese Bread 9

Soup of the Day 9 (GF)

Wedges 11
w/ Sweet Chilli & Sour Cream

Leek & Sun-dried Tomato Arancini Balls 13
w/ salsa Verde' & olive tapenade

Grilled Fish Tacos 16
Seasoned Flathead, red cabbage, avocado, salsa & fish taco sauce

BURGERS

Falafel & Quinoa Vegan Burger 25 (GF) (VGN) (VEG)
w/ iceberg, roasted capsicum, vegan mayo, GF Bun & fries

Chicken Katsu Burger 25
w/ kewpie mayo slaw, iceberg lettuce, tonkatsu sauce & fries

Beef & Bacon Burger 27
w/ cheese, onion, egg, iceberg lettuce, beetroot relish, bbq sauce & fries
add gluten free bun 4

SCHNITTYS

Eggplant Schnitzel 21
w/ salad & fries

Chicken Schnitzel 24
w/ salad & fries

Beef Schnitzel 24
w/ salad & fries

Crumbed Calamari Schnitzel 26
w/ salad & fries

SALADS

Middle Eastern Cauliflower Rice 28 (GF) (VGN) (VEG)
w/ grilled tofu, artichoke hearts & pomegranate molasses dressing

Marinated Thai Beef 28
w/ beef strips served over asian soba noodles with asian dressing

Caprese Style Chicken Tenderloin 29 (GF)
w/ mixed tomatoes, rocket, bocconcini & balsamic dressing

PLEASE NOTE

Nuts, soy, dairy, seafood & gluten products are used in our kitchen. Although we do our best to ensure cross contamination does not occur, traces of these products may be present. Please inform our team if you have an allergy.

CHECK OUT OUR DAILY SPECIALS



GRILL SELECTION

300g Scotch 42 (GF)
MSA Grass fed scotch fillet with salad & fries

Ventnor Steak 45 (GF)
500g MSA Grass Fed rump with legend topping, salad & fries

MAIN EVENT

Lambs Fry & Bacon 23 (GF)
w/ mash & diane sauce

Braised Cabbage Rolls 23 (GF) (VGN) (VEG)
rich tomato sauce & wild rice

Smoked Salmon Poke Bowl 26 (GF)
w/ sushi rice & sriracha aioli

Butterfish [1] 19 [2] 28
battered, crumbed or grilled with salad & fries

Salt & Pepper Squid 30
w/ salad, fries & dipping sauce

Crumbed Prawns [E] 22 [M] 35
w/ salad & fries

Lamb Shanks 35 (GF)
slow cooked in tomato, red wine & herbs, served on mash

Seafood Plate 36
battered butterfish, crumbed prawns, salt & pepper squid
w/ salad & fries

Garlic Prawns [E] 24 [M] 38 (GF)
in a creamy garlic sauce served with rice

Creamy Garlic Prawn Spaghetti 37
tossed with baby spinach & sun dried tomatoes

Honey & Sriracha Marinated Atlantic Salmon 37 (GF)
w/ rice & asian greens

King George Whiting [1] 29 [2] 38
battered, crumbed or grilled with salad & fries

Ventnor Chicken Breast 39 (GF)
w/ legend topping, salad & fries

PLEASE NOTE: ANY MENU MODIFICATIONS WILL INCUR AN EXTRA CHARGE // 15% PUBLIC HOLIDAY SURCHARGE APPLIES // (V) VEGETARIAN // (VGN) VEGAN // (GF) GLUTEN FREE

PIZZA

10" Pizza with a choice of tomato or BBQ base

Vegetarian 24
cheese, mushroom, roasted capsicum, onion, olives, baby spinach & pumpkin

Hawaiian 24
cheese, ham and pineapple

Greek Lamb 25
cheese, lamb, red onion, roasted capsicum & feta finished with rocket & tzatziki

Meatlovers 25
cheese, ham, salami, pepperoni, lamb & BBQ sauce

Chicken 25
cheese, chicken, bacon, mushrooms & pineapple

Supreme 27
cheese, ham, mushrooms, roasted capsicum, salami, olives, pineapple & anchovies

Gluten Free Base 4 (GF)

KIDS (UNDER 12)

includes soft drink or juice

Chicken Nuggets 15
w/ fries

Battered Fish 15
w/ fries

Spaghetti Bolognese 15

Chicken Schnitzel 15
w/ fries

Cheese Burger 15
w/ fries

FLIP ME FOR DRINKS & DESSERTS

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SAUCES & TOPPINGS

Plain Gravy, Pepper, Mushroom, Garlic, Diane & Bearnaise 2 (GF)

Parmigiana, Hawaiian, Kilpatrick 4

Bacon, Avocado & Cheese 6 (GF)

Legend 8 (GF)
prawns, bacon & garlic sauce

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WHITE WINE

SAUVIGNON BLANC

		GLS	BTL
Shaw Family 'Cordelia'	Adelaide Hills	9.0	39.0
Wicks	Adelaide Hills	9.5	42.0
Chain of Ponds	Adelaide Hills	9.5	42.0
Bird in Hand	Adelaide Hills		52.0
Shaw & Smith	Adelaide Hills	12.5	57.0

RIESLING

		GLS	BTL
Eldredge	Clare Valley	9.5	42.0
Jim Barry 'Watervale'	Clare Valley	9.5	42.0
Tim Adams	Clare Valley	10.0	44.0

CHARDONNAY

		GLS	BTL
Annie's Lane	Clare Valley		37.0
Brands Laira	Coonawarra		44.0
Pepperjack	Barossa Valley	10.5	47.0

PINOT GRIS / GRIGIO

		GLS	BTL
Shaw Family 'Josephine'	Adelaide Hills	9.0	39.0
Bleasdale	Adelaide Hills	9.5	42.0
Chain of Ponds 'Amelia's Letter'	Adelaide Hills		42.0

FIANO

		GLS	BTL
Coriole	McLaren Vale	11.5	52.0

MOSCATO

		GLS	BTL
Banrock Station	Riverland	6.5	32.0
Brown Brothers	Victoria		32.0

RED

SHIRAZ

		GLS	BTL
Shaw Family 'Windjammer'	McLaren Vale	9.0	39.0
Hentley Farm 'Villain & Vixen'	Barossa Valley	10.5	47.0
Eldredge 'Blue Chip'	Clare Valley	11.5	52.0
Taylor's 'Jaraman'	Clare Valley	11.5	52.0
Kalleske 'Moppa'	Barossa Valley		52.0
Two Hands 'Gnarly Dudes'	Barossa Valley		52.0
Langmeil 'Valley Floor'	Barossa Valley		57.0

CABERNET SAUVIGNON

		GLS	BTL
Shaw Family 'Monster Pitch'	McLaren Vale	9.0	39.0
Bleasdale 'Mulberry Tree'	Langhorne Creek	9.5	42.0
Wynns 'Siding'	Coonawarra	9.5	42.0
Jim Barry 'Cover Drive'	Clare Valley		47.0

MERLOT, GRENACHE & PINOT NOIR

		GLS	BTL
Elephant in the Room Pinot Noir	Limestone Coast		37.0
Shaw Family Vintners Merlot	McLaren Vale	9.0	39.0
Hentley Farm Grenache	Barossa Valley	10.5	47.0
Devils Corner Pinot Noir	Tasmania	10.5	47.0

TEMPRANILLO & SANGIOVESE

		GLS	BTL
Running With Bulls Tempranillo	Barossa Valley	9.5	42.0
Coriole Sangiovese	McLaren Vale	11.5	52.0

ROSÉ

		GLS	BTL
Wirra Wirra 'Mrs Wrigley'	McLaren Vale		37.0
Eldredge 'Kitty'	Clare Valley	9.5	42.0
Bird in Hand	Adelaide Hills		47.0

SPARKLING

WHITE

		GLS	BTL
Varichon & Clerc (200mL)	France		11.0
Di Giorgio (200ml) Pinot Noir Chardonnay	Lucindale		12.0
Bird in Hand (200mL)	Adelaide Hills		15.0
Bird in Hand Pinot Noir Chardonnay	Adelaide Hills		47.0
Jansz	Tasmania		52.0
Mumm NV	France		72.0

PROSECCO

		GLS	BTL
DeBortoli King Valley	Victoria		37.0
Grant Burge	Barossa Valley		40.0

DESSERTS

Homemade Sticky Date Pudding_13
w/ ice cream

Chocolate Crème Brulee_13 (GF)
w/ whipped cream

Saffron Panna Cotta_13 (GF)
w/ persian fairy floss

Homemade Chocolate Mousse_13 (GF)
w/ whipped cream

Nut Sundae_13
w/ choice of topping, nuts, whipped cream & wafers

Wider choice available
from **Sip N Save**
Bottleshop, corkage
\$24 per bottle



ventnor**hotel**
portvincent

FLIP ME
FOR FOOD
MENU

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