

STARTERS

- GARLIC BREAD (V)
+CHEESE (V) \$2
+BACON \$2

NACHOS (V) (GF)
W/ Pico Di Gallo salsa,
cheese blend, pinto beans,
smashed avocado, sour cream,
sweet chilli sauce & jalapeño
+ CHILLI BEEF \$4

SALT & PEPPER CALAMARI
Served w/ lemon, aioli & mixed
leaves

OYSTERS NATURAL
½ DOZ \$21.91 | 1 DOZ \$37.94
MEMBERS ½ DOZ \$20.89 | 1 DOZ \$36.93
- MEMBERS
\$8.82
\$9.62

MEMBERS
\$21.97
\$22.83

MEMBERS
\$16.98
\$17.67

- CHICKEN WINGS (1/2KG)
W/ Alabama ranch & your choice of
traditional buffalo, garlic parmesan
butter or Korean BBQ

SWEET POTATO FRIES (V)
W/ sour cream & sweet chilli

BOWL OF CHIPS (V)
W/ gravy

PORK BELLY BITES
W/ Korean BBQ & house slaw

OYSTERS KILPATRICK
½ DOZ \$23.92 | 1 DOZ \$39.92
½ DOZ \$22.64 | 1 DOZ \$37.61 - MEMBERS
- MEMBERS
\$17.71
\$18.83

MEMBERS
\$11.69
\$12.83

MEMBERS
\$9.60
\$10.92

MEMBERS
\$17.99
\$18.93

CLASSICS

- HUMPTY DOO BARRAMUNDI (GF)
W/ creamy mash, broccolini & molee
sauce

BEER BATTERED BARRAMUNDI
Freshly battered w/ house salad,
chips, tartare sauce & lemon

CREAMY GARLIC PRAWNS (10) (GF)
Sautéed Australian prawns in a
creamy garlic & white wine sauce
served on a bed of rice

CRISPY SKIN SALMON (GF)
W/ creamy mash, broccolini &
hollandaise

LOW & SLOW PORK BELLY (GF)
W/ rustic roast vegetables, broccolini
& char siu glaze

GRILLED LEMON MYRTLE CHICKEN BREAST (GF)
W/ creamy mash, broccolini, avocado &
hollandaise

SLOW COOKED BEEF CHEEK
W/ creamy mash & buttered broccolini
- MEMBERS
\$34.65
\$35.95

MEMBERS
\$29.94
\$30.27

MEMBERS
\$31.63
\$32.98

MEMBERS
\$31.70
\$32.81

MEMBERS
\$31.64
\$32.81

MEMBERS
\$28.63
\$29.82

MEMBERS
\$29.94
\$30.68

- THAI BEEF SALAD
Mixed leaves, tender beef, cucumber,
red onions, peanuts, cherry tomatoes,
fresh mint, coriander & chef's Thai
dressing

HONEY ROASTED PUMPKIN SALAD (V)
Honey roasted pumpkin, mixed leaves,
Spanish onions, parmesan, feta, pine nuts
& a balsamic glaze
+CHICKEN \$4.70 (GF)
+CALAMARI \$4.83
+PRAWNS \$6.71 (GF)

ANGUS BEEF LASAGNE
W/ house salad & chips

CHICKEN CARBONARA
Tender chicken breast & fettuccine in a
creamy bacon & mushroom sauce
topped w/ parmesan cheese

CRUMBED STEAK
Golden crumbed steak in our secret
crumb mix, w/ house salad, chips &
gravy

SALT & PEPPER CALAMARI
Served w/ lemon, house salad, chips
& aioli
- MEMBERS
\$21.65
\$22.73

MEMBERS
\$19.63
\$20.91

MEMBERS
\$28.69
\$29.93

MEMBERS
\$26.67
\$27.93

MEMBERS
\$26.81
\$27.98

MEMBERS
\$28.88
\$29.91

PIZZAS

- HAWAIIAN PIZZA
Virginia ham, caramelised
pineapple, house Napoli & cheese
blend on a rustic pizza base

VEGO PIZZA (V)
Pumpkin, feta, spinach, pine nuts,
cherry tomatoes, & cheese blend on a
rustic pizza base w/ a hollandaise swirl
- MEMBERS
\$21.82
\$22.98

MEMBERS
\$20.63
\$21.86

- CHICKEN, BACON & AVOCADO PIZZA
Tender chicken breast, bacon, avocado,
house Napoli & cheese blend on a
rustic pizza base w/ a hollandaise swirl

MEAT LOVERS' PIZZA
Chorizo, bacon, salami, pepperoni,
seared beef, BBQ sauce & cheese
blend on a rustic pizza base
- MEMBERS
\$22.69
\$23.78

MEMBERS
\$23.63
\$24.91



Signature RIBS



Humpty Doo BARRAMUNDI



Chicken SANDWICH

BURGERS & SANDWICHES

W/ chips & aioli

- FAMOUS STEAK SANDWICH
Rib fillet steak, bacon, lettuce, tomato,
beetroot, American cheese,
caramelised onions & BBQ sauce on
Turkish bread

CRISPY CHICKEN BURGER
Southern fried chicken, American
cheese, house coleslaw, pickles &
truffle mayo on a milk bun

VEGO BURGER (V)
Duo of veg patties; butternut
pumpkin & beetroot w/ lettuce,
tomato & garlic aioli on a milk bun

CHICKEN SANDWICH
Grilled lemon myrtle chicken breast,
lettuce, tomato, cheese, guacamole &
garlic aioli on Turkish bread

BEEF BURGER
House beef patty, coral lettuce,
tomato, American cheese,
caramelised onions & burger sauce,
on a milk bun
- MEMBERS
\$22.79
\$23.81

MEMBERS
\$21.67
\$22.80

MEMBERS
\$20.68
\$21.99

MEMBERS
\$21.27
\$22.09

MEMBERS
\$21.91
\$22.83

FROM THE GRILL

W/ house salad, chips & choice of sauce

Gravy | Dianne | Creamy Mushroom | Pepper
| Creamy Garlic (GF) | Hollandaise (GF) |
Mustard Cream (GF)

- 300GM RUMP
100-day grain fed Coonawarra beef

300GM RIB FILLET
100-day grain fed Coonawarra beef

250GM PORTERHOUSE
100-day grain fed Coonawarra beef

200GM EYE FILLET
100-day grain fed Coonawarra beef

CHEF'S SIGNATURE RIBS
Slow-cooked pork ribs
marinated in our chef's
secret sauce
- MEMBERS
\$35.63
\$37.93

MEMBERS
\$41.69
\$43.98

MEMBERS
\$35.62
\$37.87

MEMBERS
\$42.63
\$44.86

FULL MEMBERS
\$41.61
\$42.99
HALF MEMBERS
\$28.64
\$29.81



Topper For Any Meal

- SALT & PEPPER CALAMARI

CREAMY GARLIC AUSTRALIAN PRAWNS (4) (GF)

BUFFALO WINGS (3)

CHEF'S SIGNATURE RIBS
- \$7.72

\$8.61

\$6.92

\$9.64

SIDES FOR YOUR TABLE

- CHIPS (V)

CREAMY MASH (V)

STEAMED VEG (V)(GF)

HOUSE SALAD (V)

BUTTERED BROCCOLINI (V)(GF)

HOUSE COLESLAW (V)(GF)
- \$6.78

\$6.84

\$6.69

\$6.94

\$6.86

\$6.76

PARMY ARMY

Fresh chicken breast, coated in our secret crumb
mix w/ house salad & chips

- CHICKEN SCHNITZEL
Golden crumbed chicken breast,
fresh lemon & gravy

ORIGINAL PARMY
House Napoli, champagne ham &
cheese blend

GARLIC PRAWNS
Creamy garlic Australian prawns &
chives

MEXICANO
Chilli beef w/ beans, sour cream,
guacamole, corn chips & cheese blend

SALAMI
House Napoli, salami & cheese blend

DIRTY BIRDIE
Creamy garlic Australian prawns,
bacon, avocado & hollandaise

CARB - O - NARA
Creamy bacon & mushroom sauce
drizzled over your schnitzel w/ parmesan
- MEMBERS
\$23.71
\$24.87

MEMBERS
\$26.68
\$27.87

MEMBERS
\$29.69
\$30.88

MEMBERS
\$28.69
\$29.88

MEMBERS
\$26.66
\$27.95

MEMBERS
\$31.61
\$32.78

MEMBERS
\$27.62
\$28.77



WAFFLES

- DEATH BY CHOCOLATE (V)
Belgium waffle, double choc ice cream,
choc fudge sauce w/ white choc shards

OREO (V)
Belgium waffle, Oreo crumb, cookies &
cream ice cream w/ choc fudge sauce

STRAWBERRIES & CREAM (V)
Belgium waffle, QLD strawberries,
strawberry vanilla syrup & cream
- MEMBERS
\$12.65
\$13.95

MEMBERS
\$12.65
\$13.95

MEMBERS
\$12.65
\$13.95



DEATH BY CHOCOLATE

STRAWBERRIES & CREAM

(V) VEGETARIAN | (GF) GLUTEN FREE

GUARANTEEING FAIR VALUE FOR KLEMZIG



MENU PRICING

We know what you're thinking! Why is the menu oddly priced? Our Hotel prices its produce according to movements in the Produce and Beef Markets. So it makes sense for us to base our prices on these and similar markets to deliver the best value and fairest prices to you.

We have a straightforward formula that converts wholesale prices into restaurant prices and publish these straight to our menu. So if these formulas say a restaurant steak should be \$29.37, then that is what it is on the menu!

PARMY PERFECTION

We 'schnityounot'! Our schnitzels are simply the best. How do we know this? Well, people say our schnitzels are cooked to 'schnitfection'.

Let's start with the panko and parmesan coating on every schnitzel. Then add our slow-cooked Napoli sauce, made with all fresh ingredients - full-flavoured tomatoes, garlic, olive oil, basil and oregano. It's the best bloody sauce in town. Top it off with our triple cheese, all perfectly melted and caramelised just for you. Taddah - it's 'schnit-tastic'!

QUALITY STEAK SELECTION

We work with many of Australia's leading beef suppliers to bring only the finest steaks direct to you.

We ensure the beef comes from only the highest quality local farms throughout South Australia. Fed on a specially formulated grain ration, the m consistently delivers a well-marbled product, celebrated for its tenderness, juiciness and flavour. We are proud to be supporting regional farmers and local industry!