

# **Baccus Restaurant**

## **BREADS -STARTERS-ENTREE**

Garlic Bread	\$5	Soup of the Day ( <i>gluten free</i> )	\$7
Cheese and Mustard Bread	\$5	Herb Bread	\$5
Antipasto plate - <i>kalamata olives, artichoke heart, chargrilled eggplant, chargrilled capsicum sundried tomatoes, fetta cheese, vegetable sticks &amp; crackers (gluten free)</i>			\$15
Pizza— 9" medium size	\$12	Gluten free extra	\$2
<i>Bacon and Pineapple or Asparagus and Basil Pesto or Salami and Bacon</i>			

## **SIGNATURE MAINS**

Served with your choice of hot fresh vegetables or fresh garden salad

Lodge Chicken - <i>moist chicken breast stuffed with camembert cheese and sundried tomatoes, served with creamy tarragon sauce (gluten free)</i>	\$26
Lamb Shank - <i>slowly cooked in local Barossa Shiraz, tomatoes, carrot, red onions and local fresh herbs from our garden, served with house-made mashed potato and rich gravy (gluten free)</i>	\$27
Shiraz Pie - <i>tender meat, onions, carrots, bacon, celery, tomatoes, garlic and herbs cooked slowly in local Barossa Shiraz, topped with a puff pastry lid (gluten free if no pastry lid)</i>	\$26
Moroccan Lamb - <i>HOT curry, diced lamb slowly cooked in house made harissa paste (chilli, coriander, cumin, garlic, chargrilled capsicum, lemon and mint) (gluten free)</i>	\$ 26

## **MAINS**

Served with your choice of hot fresh vegetables or fresh garden salad, AND chips or house-made mash (please note chips contain gluten)

Deep Sea Flathead— <i>Panko Crumbed or Beer Battered, served with tartare sauce</i>	\$18
Atlantic Salmon— <i>oven baked with either lemon-caper-butter sauce (gluten free) or hollandaise sauce (not gluten free)</i>	\$26
Chicken Breast— <i>baked moist chicken breast (gluten free) served with your choice of sauce, see below</i>	\$18
Schnitzel— <i>house-made, choice of breaded moist Chicken Breast, Beef or Pork served with your choice of sauce, see below</i>	\$18
Scotch Fillet - <i>melt in your mouth grain fed steak cooked to your liking (gluten free) served with your choice of sauce, see below</i>	\$32

## **Sauces—all our sauces are gluten free**

Pepper, Dianne, Plain Gravy	nil charge
Fresh Mushroom or Parmigiana ( <i>napolitano sauce &amp; grilled cheese</i> )	extra \$3
Asparagus and grilled cheese	extra \$3
Reef Garlic Sauce ( <i>seafood in a creamy garlic white wine sauce</i> )	extra \$6
Reef Chilli Sauce ( <i>seafood in a tomato chilli garlic white wine sauce</i> )	extra \$6

Please notify staff of ANY food allergies.....

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## **MAINS (continued)**

Pasta with Bolognese—choice of spaghetti or penne pasta <i>Traditional rich sauce made with beef, celery, carrot, bacon, local Barossa Shiraz and herbs</i>	\$15
Vegetable Curry - Carmella's Indian Style Kasoundi—MILD curry locally made <i>with coriander, garlic, ginger, chilli, turmeric, star anise, cumin, tamarind and tomato paste, cauliflower, potato, carrot, sweet potato, brown onion, served with steamed green vegetable, jasmine rice and pappadam (gluten free) EATLOCAL SA</i> ADD Chicken extra \$4	\$18

## **DESSERTS**

Sticky Date Pudding - delicious moist pudding topped with luscious toffee sauce, <i>served with vanilla ice-cream and local Greenock Jersey Fresh cream</i>	\$12
Apple Strudel - apple and sultana filling wrapped in pastry served with caramel sauce & vanilla ice-cream and local Greenock Jersey Fresh cream	\$12
Citrus Tart - sweet pastry tart filled with lemon curd, served with passionfruit sauce & vanilla ice-cream and local Greenock Jersey Fresh cream (gluten free)	\$12
Pavlova - Eton Mess Style, served with mixed berries, whipped cream & <i>passionfruit sauce (gluten free)</i>	\$12
Poached Figs—locally grown Tanunda figs poached in Barossa Shiraz, <i>cinnamon and rosemary from our garden, served with vanilla ice cream and local Greenock Jersey Fresh cream (gluten free)EATLOCAL SA</i>	\$12
Poached Plums—locally grown Tanunda plums poached in Barossa Shiraz, cloves, <i>cinnamon, star anise, orange peel, served with vanilla ice cream and local Greenock Jersey Fresh cream (gluten free)EATLOCAL SA</i>	\$12
Nut Sundae - gluten free vanilla ice-cream, served with or without nuts <i>Caramel, strawberry or chocolate topping—contains gluten</i> <i>Passionfruit or berry topping- gluten free</i>	small \$ 6 large \$10

## **CHILDREN'S MENU available to children under 10**

*Includes complimentary glass of soft drink*

Fish and Chips, one piece of crumbed flathead, served with chips and tartare sauce	\$ 8
Chicken Nuggets, six nuggets served with chips and tomato sauce	\$ 8
Sausage and mash, served with hot vegetables	\$10
Spaghetti Bolognese, topped with parmesan cheese	\$ 8

Small bowl of chips \$ 5      Small bowl of salad \$ 5

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