

## STARTERS & SHARING

GRILLED GARLIC CIABATTA	\$6
Cheese & Mustard Option	\$8
HOUSE MADE CHICKEN PATE	\$13
with port infusion, toast, butter & rocket salad	
GOATS CURD SOUFFLÉ 🌿	\$14
with pink lady apple, pecan & rocket salad	
Smoked Salmon Option	\$18
Blue Swimmer Crab Option	\$18
THE SCEPTRE PLATTER	\$28
including beef satays, Thai chicken cakes, fresh seafood, grilled chorizo, Adelaide hills olives, house made dips, char grilled breads and a selection of tasty treats from our menu.	

## SIGNATURE DISHES

SZECHUAN SPICED TOFU 🌿	\$19
with carrot, lime & coriander puree, cucumber salad and Chinese black vinaigrette	
SALT & PEPPER SQUID	\$22
in a pappadum basket with pickled cucumber salad & chilli soy dipping sauce	
SMOKED SALMON, LEEK & DILL CAKES	\$23
with rocket, capsicum & remoulade salad	
MOROCCAN SPICED CHICKEN BREAST	\$26
yoghurt and moghrabieh salad, grilled flat bread and spicy tatziki 🍷	

300g GRAIN FED PORTERHOUSE MSA	\$28
with jus, beer battered chips & Caesar salad	
HIGHLAND LAMB CUTLETS	\$31
with hummus and char grilled vegetables, fetta & a rosemary jus	
28 Day Air Dried 350g SCOTCH FILLET MSA	\$36
with a Woodside goats cheese and spring onion mash, fried marrow bone and shiraz glaze	

## PUB CLASSICS

THAI VEGETARIAN BURGER 🌿	\$15
house made chickpea rissole with carrot coriander, bean shoots & house made chilli sauce served with chips	
OUR CLASSIC SCEPTRE BURGER	\$16
house made beef rissole with Swiss cheese, spanish onion, lettuce, tomato, Japanese mayo & American mustard served with chips	
CARIBBEAN CHICKEN PIANDINA WRAP	\$16
jalapeno marinated chicken with avocado & sour cream served with scalloped fries 🍷	
CHICKEN BREAST SCHNITZEL	\$19
with chips & salad choice of gravy, mushroom, pepper sauce <i>Cheesy Parmigiana extra \$2</i>	
CAESAR SALAD	\$16      Chicken \$19
baby cos, crispy bacon, croutons, shaved parmesan, caesar dressing & poached egg	
COOPERS BEER BATTERED FISH & CHIPS	\$19
with celeriac remoulade & salad	

300G PORTERHOUSE SCHNITZEL	\$19
with chips & salad choice of gravy, mushroom, pepper sauce <i>Cheesy Parmigiana extra \$2</i>	
BBQ RUMP MSA OPEN SANDWICH	\$20
with sautéed spinach, crumbled fetta, and eggplant, tomato & mustard seed chutney on toasted sour dough with beer battered chips	

## SIDES

SCALLOPED FRIED POTATOES	\$8
with tequila lime mayonnaise	
SEASONED WEDGES	\$8
with sweet chilli & sour cream	
CRISP SALAD GREENS	\$8
with goats cheese & vincotto	
ROASTED AUTUMN VEGIES & GREENS	\$8

## DESSERTS

LEMON CITRUS TART	\$12
with caramelised oranges & double cream	
CHOCOLATE & RASPBERRY MUDCAKE	\$13
with vanilla ice cream	
APPLE & BUTTERSCOTCH CREPES	\$14
filled with cream and crisp apple wedges in a rich cowboy style sauce	
CHEESE	POA
please refer to the specials list for today's selection	

*Minimum Food Spend of \$15 per head in restaurant at all times  
No minimum in bar*

Please ask for our full list should you require a bottle

### Great Things Come in Small Packages

#### Sparkling

NV	Redbank 'Emily'	King Valley, Pyrenees, VIC	6.5/25
NV	Jansz	Multi-Regional, TAS	9.5/39
NV	Piper-Heidsieck Brut Piccolo (200ml)	Reims, FRA	34

#### White

09	Mayhem & Co. Riesling	Adelaide Hills, SA	8.5
08	Wild Rock 'Sur Lie' Pinot Gris	Hawke's Bay, NZ	8.5
09	Robert Johnson Vineyards 'Alan & Veitch' Sauv/Blanc	Adelaide Hills, SA	9
08	Luis Canas 'Blanco' Viura/Malvasia	Rioja, SPA	8.5
08	The FURST Gewurztraminer	Alsace, FRA	9
09	Rockford White Frontignac	Barossa Valley, SA	8.5
08	Toolangi Chardonnay	Yarra Valley, VIC	9

#### Lighter & Sweeter/Rose

09	Pizzini 'Brachetto' (Moscato Style-Fizzante)	King Valley, VIC	8
09	Rockford Alicante Bouchet	Barossa Valley, SA	8.5

#### Red

07	Austin Est Pinot Noir	Geelong, VIC	8.5
08	Fairview Pinotage	Paarl, Sth Africa	8.5
07	The Pawn 'The Gambit' Sangiovese	Macclesfield, SA	8.5
08	Zolo Malbec	Argentina, Sth America	8.5
07	Philip Shaw 'No. 17' Merlot/Cabernets	Orange, NSW	9.5
07	Bogle Durif (Petite Sirah)	California, USA	9
05	Tomfoolery 'Son of a Gun' Cabernet/Shiraz	Barossa Valley, SA	9
07	Five Geese Shiraz	McLaren Vale, SA	9.5
05	Rosily 'The Cartographer' Cabernet/Franc/Merlot'	Margaret River, WA	9

### Dessert Wines

#### DESSERT

NV	Primitivo Quiles Muscatel 375ml	Alicante, SPA	25
2003	Torbreck 'The Bothie' Muscat, 375ml	Barossa Valley, SA	27
2008	Alasia Moscato d'Asti	Sth Piedmont, ITA	29
2006	Mr Riggs 'Sticky End' Viognier, 375ml	McLaren Vale, SA	30
2002	Château du Pavillon Botrytis Sem S/Bl, 375ml	St Croix du Mont, FRA	33
2008	Pizzini Brachetto Moscato Style 750ml	King Valley, VIC	34
NV	Chandon Cuvée Riche 750ml	Yarra Valley, VIC	56
2006	Alois Kracher Beerenauslese	Burgenland, Austria	57
2006	Domaine de l'Arjolle 'Lyre' Muscat Petit Grain 500ml	Cotes de Thongue, FRA	92

#### FORTIFIED

La Goya Manzanilla Sherry	375ml Bottle	Manzanilla, SPA	24
Seppeltsfield Grand Tokay	60ml Glass	Rutherglen, VIC	14
	375ml Bottle		47
Campbells Rutherglen Muscat	60ml Glass	Rutherglen, VIC	8
	375ml Bottle		28
Stanton & Killeen Classic Tawny Port	60ml glass	Rutherglen, VIC	10
	500ml Bottle		49
Valdespino Pedro Ximénez 'Black Sherry'	60ml Glass	Manzanilla, SPA	7
	750ml Bottle		42

