



# TAP LIST

TAP #	NAME	ALC/VOL	SCHOONER (285ML)	FANCY (340ML)	PINT (425ML)
1	EYRE PENINSULA PALE ALE	4.0%	\$7	\$8	\$10
2	CAGE DIVER IPA	6.0%	\$8	\$9	\$12
3	THE CAPTAIN PORTER	4.5%	\$7	\$8	\$10
4	SECTION 49 WHEAT BEER	5.4%	\$7	\$8	\$10
5	SALTY SESSION ALE	3.5%	\$6	\$7	\$9
6	ORIGINAL SIN COFFEE STOUT	5.4%	\$7	\$8	\$10
7	APPLE CIDER 'ADELAIDE HILLS'	5.0%	\$7	\$8	\$10
8	LINCOLN LAGER	4.7%	\$7	\$8	\$10
9	WEEZALE AMBER ALE	4.7%	\$7	\$8	\$10
10	CAPTAIN REDBEARD'S AYE AYE PA	9.0%	\$10	\$12	\$15

**ENJOY A TASTING PADDLE WITH YOUR CHOICE OF ANY 4 BEERS ON TAP (4X150ML) FOR \$15**

**TAKE AWAYS AVAILABLE FOR PURCHASE IN 4PK, OR CARTONS.**

## SOUTH AUSTRALIAN REGIONAL WINES

### WHITES

	GLASS	BOTTLE
LINCOLN ESTATE 'SASHIMI' SAV BLANC 2018	\$12	\$40
BOSTON BAY RIESLING 2019	\$12	\$40
'LOBETHAL ROAD' PINOT GRIS 2017 ADELAIDE HILLS	\$12	\$40

### REDS

BOSTON BAY SHIRAZ 2018	\$12	\$40
'ELOPER' SYRAH 2018 ADELAIDE HILLS		\$40
'DTRH' TEMPRANILLO 2016 MCLAREN VALE		\$46
PETER TEAKLE CAB SAV 2014		\$50

### OTHERS

'CHAIN OF PONDS' PINOT NOIR ROSE 2018	\$10	\$40
'BIRD IN HAND' SPARKLING PINOT NOIR 2018 ADELAIDE HILLS		\$52

## SPIRITS AND CIDER

### SPIRITS

SOUTH AUSTRALIAN GINS AND WHISKEY AVAILABLE, REFER TO BLACKBOARD OR @ BAR

### CIDERS

ADELAIDE HILLS APPLE (5.0%)	ON TAP
ADELAIDE HILLS PEAR (5.0%)	\$9
ADELAIDE HILLS APPLE & GINGER (8.0%)	\$10

## OTHER DRINKS

CHOOSE FROM OUR SELECTION OF SOFT DRINKS IN THE FRIDGE	\$4
BICKFORD & SONS SODA OR TONIC WATER	\$4
FRUIT POP TOPS; APPLE, ORANGE AND BLACKCURRENT	\$4
TRADITIONAL ICE-CREAM SPIDERS WITH YOUR CHOICE OF SOFT DRINK	\$7

## COFFEE AND TEA

**EYRE ROASTED COFFEE**, SUPPLIED AND ROASTED ON SITE BY OUR MATES DAVE AND CAT,

EYRE PENINSULA'S FIRST COFFEE ROASTERS. TEA SELECTION AND COFFEE @ BAR

## FOOD MENU AVAILABLE THURSDAY TO SUNDAY

### WOOD-FIRED PIZZAS

#### STARTERS

##### GARLIC

GARLIC, MOZZARELLA, CHEESE, FRESH HERBS

#### 12' HOUSE SPECIALTIES

##### HAWAIIAN TWIST

HAM, PINEAPPLE, MOZZARELLA, RICOTTA, FRESH HERBS

##### BEER GARDEN SPECIAL

BOSTON BAY SMALLGOODS CHORIZO, HAM, MOZZARELLA, KALAMATA OLIVES, MILD CHILLI, ROASTED CAPSICUM

##### CAPTAIN'S TABLE SEAFOOD

SPENCER GULF KING PRAWNS, LOCAL GUMMY SHARK, LOCAL SQUID, MOZZARELLA, ONION, GARLIC, CAPERS, FRESH DILL AND LEMON

##### MARGHERITA

TOMATO, BASIL, BOCCONCINI, TOPPED WITH SHAVED PARMESAN

##### MUSHROOM & HERB

MUSHROOM, BOCCONCINI, SAGE TOPPED WITH FRESH THYME AND PARMASEN

VEGAN AND VEGO OPTION AVAILABLE  
GF BASES AVAILABLE FOR AN EXTRA \$8

#### TO SHARE

##### FRITTO MISTO

LOCAL SEAFOOD INCLUDING SPENCER GULF KING PRAWNS, SQUID, GUMMY SHARK AND MUSSELS DEEP FRIED WITH VEG AND FRESH HERBS SERVED ON FRIES \$28

##### KINKAWOOKA MUSSELS

**BEER INFUSED** - AWARD WINNING SALTY SESSION ALE INFUSED MUSSELS WITH CAPERS, FENNEL AND CREAM SERVED WITH FRIES AND MAYO \$29

**OR ROMESCO** - MUSSELS IN A SPANISH ROMESCO TOMATO-BASED SAUCE FEATURING BOSTON BAY SMALLGOOD'S CHORIZO

##### ANTIPASTO PLATTER

SEASONAL SPREAD OF CHEESES, LOCAL SMALLGOODS AND ACCOMPANIMENTS \$24

##### HOT SMOKED BUFFALO CHICKEN WINGS

\$24

##### IN-HOUSE MADE BABAGANOSH WITH PITA BREAD

\$12

##### LOCAL WARMED SPICED OLIVES

\$9

SPENCER GULF PRAWNS WITH BOSTON BAY SMALLGOODS CHORIZO TAPAS \$15

##### BOWL OF FRIES

\$7

##### REAL CHICKEN NUGGETS AND CHIPS

\$7

REFER TO OUR SPECIALS BOARD FOR WEEKLY SPECIALS

PLEASE NOTE OUR MENU IS SUBJECT TO CHANGE BASED ON SEASONAL PRODUCTS LOCALLY SOURCED