STARTERS

Garlic Bread (V) | 8.9
Toasted Turkish bread

Corn Ribs (GF, VG) | 16.9
Miso & maple butter, togarashi

Chicken Karaage | 19.9
Curry aioli, crispy shallots, vegetable pickles, herb salad

Crispy Pork Belly Bites | 19.9
Korean sweet & spicy sauce, kewpie mayo, togarashi, pickled cucumber
Swap for Cauliflower Bites (V)

Za'atar Crusted Halloumi Fries (v) | 19.9
House made beetroot & orange relish, pickled red onions, garlic yoghurt, herb

TO SHARE

Pulled Lamb Shoulder AB | 26.9
Waffle fries loaded with pulled lamb, garlic sauce, BBQ sauce, fermented chilli, spring onion

Nachos (GF) | 26.9
Black bean chili, tomato salsa, cheese, jalapeno, sour cream, guacamole, coriander
Add Pulled Lamb Shoulder +8

Cheesy Garlic Pizza Bread (V) | 16.9
Folded with sea salt, parsley, garlic butter

Potato Bravas (GF) | 17.9
Black garlic aioli, salsa verde, fermented chilli, chives
Add Pulled Lamb Shoulder +8

House Baked Focaccia (VG) | 22.9
Chickpeas and avocado mousse, fried chickpeas, cherry tomatoes, herb salad, olive oil

SALADS

Caesar Salad (GFO) | 24.9
Baby cos, pancetta, parmigiano, anchovy, soft boiled egg, breadcrumbs, Caesar dressing
Add Southern Fried Chicken +7 | Grilled Chicken +7

Thai Rare Beef Salad (GF) | 31.9
Thinly sliced steak, coriander, mint, peanuts, fried shallots, crispy rice, cherry tomato, green apple, nam jim

SIDES

Greek Salad (V, GF) | 10.9
Cucumber, tomatoes, olives, red onions, feta with balsamic vinaigrette

Bowl of Chips (V, VGO) | 10.9
Aioli

Waffle Fries (V) | 12.9
With special sauce

V – Vegetarian | VG – Vegan | VGO – Vegan Option
GF – Gluten Free | GFO – Gluten Free Option
DF – Dairy Free | DFO – Dairy Free Option

A – Australian Seafood | M – Mixed Seafood | I – Imported Seafood

MAINS

Steak Frites (GF)
Angus pure MB2+ grass fed
300g Scotch Fillet $59 | 250g Porterhouse $47
With shoestring fries, umami butter, jus

Tender Cuts Shepherd's Pie (GF) | 35.9
Locally butchered lamb shoulder, red wine & rosemary baked with parmesan mash, maple roasted carrots, lamb jus

Tender Cuts Bangers & Mash (GF) | 29.9
Locally made sausage, creamy mash, green peas, bacon jam, red wine jus

Pan Roasted Chicken Breast (GF) | 36.9
Buttery mashed potatoes, greens, caramelised shallots, jus gras

Grilled Pork Cutlet (GF) | 39.9
Charred hispi cabbage, black garlic aioli, crispy smashed chats, salsa verde, fried capers

Pan Roasted Barramundi Fillet (A, GF) | 40.9
Green curry coconut sauce, chilli, peanuts, bok choy, bean sprouts, jasmine rice

Spencer Gulf Prawn Pasta (A) | 39.9
Casarecce, scallop XO, prawn bisque, rocket, gremolata

Burrito Bowl (V, VGO, GFO) | 29.9
Dirty rice, black beans, tomato salsa, salad, jalapeno, guacamole, sour cream, pickled red onion in a crispy tortilla bowl
Add Southern Fried Chicken +7 | Roast Pork Belly +8
Pulled Lamb Shoulder +8

SAUCES & TOPPINGS

Gravy, Mushroom, Pepper, Diane, Sweet Chilli & Sour Cream | 2.5

Creamy Garlic, Parmigiana | 3

Red Wine Jus, Kilpatrick, Hawaiian | 6

Creamy Garlic Prawns (I) | 12

KIDS' U12 | 14.9

Includes a kids ice cream with chocolate, caramel or strawberry topping & sprinkles

Chicken Nuggets
Chips, tomato sauce

Chicken Schnitzel
Chips & gravy

Kids Pasta (V)
with Napoli sauce & parmesan

Fish & Chips (I, DF)
tomato sauce

Cheeseburger
Tomato sauce, cheese & chips

Grilled Chicken Tenders
Tomato sauce & chips

Pizza
Hawaiian, ham & cheese or pepperoni

PUB CLASSICS

Hand-Crumbed Chicken Schnitzel | 27.9
Fries, salad

Szechuan Pepper Squid (I) | 27.9
Fries, salad, lemon, aioli

Beer Battered Fish (I) | 27.9
Fries, salad, lemon, tartare

Seafood Basket (I) | 31.9
Battered fish, panko prawns, Szechuan pepper squid, tartare, lemon, salad, fries

Cheeseburger (GFO) | 29.9
Lettuce, tomato, pickles, bacon jam, special sauce, American cheese, brioche, fries

Tender Cuts Lamb Burger (GFO) | 29.9
Crumbled feta, beetroot & orange relish, mint jelly, garlic yoghurt, baby rocket, tomato, brioche bun, fries

Korean Sweet & Spicy Karaage Chicken Burger (GFO) | 27.9
Fried chicken thigh, Korean sweet & spicy BBQ glaze, kimchi slaw, banana peppers, kewpie mayo, brioche bun, fries

PIZZA

Margherita (V, VGO) | 25.9
Napoli sauce, mozzarella, fresh tomato, basil, extra virgin olive oil

BBQ Chicken | 26.9
Smoky BBQ sauce, chicken breast, bacon, red onion, pineapple

Hawaiian | 26.9
Napoli sauce, mozzarella, ham, pineapple

Pepperoni | 26.9
Napoli sauce, mozzarella, hot pepperoni

Butcher's Board | 27.9
Napoli sauce, mozzarella, bacon, ham, pepperoni, chorizo, prosciutto

The Lot | 27.9
Napoli sauce, mozzarella, ham, pepperoni, red onion, pineapple, olives, capsicum, mushroom

Vegetarian (V) | 26.9
Garlic butter base, rocket pesto, mozzarella, tomatoes, mushroom, red onion, olives, baby rocket, shaved parmesan

Add GF Base +4 | Vegan Cheese +2

DESSERT

Summer Mango Trifle | 14.9
Mango, dulce de leche mousse, crushed biscuits, almonds

Ube Cheesecake | 14.9
Dulce de leche, blueberry compote, whipped cream

Trio of Sorbet | 14.9
Chef's selection of three seasonal sorbets with mixed berry compote

Menu substitutions may incur additional charges. During busy periods, wait times may vary. Please remember your table number when ordering at the counter.

A 15% surcharge applies on public holidays.

While we take every care in preparing our dishes, we cannot guarantee an allergen-free environment.

THE KINCRAIG HOTEL

EST. 1930

SPARKLING

Di Giorgio PNC Sparkling NV Piccolo Lucindale, SA			15
The Lane `Lois` NV Blanc De Blanc Adelaide Hills, SA	13		56
Wild Game `The Countess` Sparkling Pinot Gris Mt.Gambier, SA			55
Raidis `Emma` Sparkling Chardonnay Pinot Gris Coonawarra, SA	13		62
Mio Cappello Prosecco NV King Valley, VIC	10		45
Hancock & Hancock Sparkling Shiraz 200ml Piccolo McLaren Vale, SA			15

CHAMPAGNE

Moët & Chandon Impérial Brut NV Épernay, France			119
Veuve Clicquot Yellow Label Brut NV Reims, France			129

MOSCATO

Jewel River Moscato Southeast, SA	10	15	40
Raidis Estate Flowers for Lucy Moscato Coonawarra, SA	10	16	48

WHITE

Rymill `The Yearling` Sauvignon Blanc Coonawarra, SA	10	16	45
Wicks Estate Sauvignon Blanc Adelaide Hills, SA			50
Patrick `P-Series` Sauvignon Blanc Coonawarra, SA	10	16	45
Shaw + Smith Sauvignon Blanc Adelaide Hills, SA			65
Pikes `Traditionale` Riesling Clare Valley, SA	13	20	58
Pikes Luccio Fiano Clare Valley, SA			52
The Lane Vineyard Pinot Gris Adelaide Hills, SA	12	19	55
Lobethal Road Chardonnay Adelaide Hills, SA	11	18	52
Majella Chardonnay Coonawarra, SA	11	18	52
Good Intentions `Floral Series` Chardonnay Mount Gambier, SA			55
Shaw + Smith M3 Chardonnay Adelaide Hills, SA			89

ROSÉ

Majella Rosé Langhorne Creek, SA	10	16	45
Pike & Joyce Rosé Adelaide Hills, SA			55

RED

Wicks Estate Pinot Noir Adeladie Hills, SA	11	18	52
Good Intentions `Floral Series` Pinot Noir Mount Gambier, SA			55
Thistledown Gorgeous Grenache McLaren Vale, SA	10	16	46
Samuels Gorge Grenache McLaren Vale, SA			79
Majella `Musician` Cabernet Shiraz Coonawarra, SA	10	16	45
Robert Oatley Grenache Shiraz Mataro McLaren Vale, SA			50
Rymill `Yearling` Cabernet Sauvignon Coonawarra, SA	10	15	42
Raidis Estate Cabernet Sauvignon Coonawarra, SA	11	17	50
Majella `Composer` Cabernet Sauvignon Coonawarra, SA	11	17	52
First Drop Mother's Milk Shiraz Barossa Valley, SA	12	19	55
Hentley Farm `Villain & Vixen` Shiraz Barossa Valley, SA	12	19	55
Riddoch `Man of Many` Shiraz Coonawarra, SA			59
Samuels Gorge Shiraz McLaren Vale, SA			79
Hentley Farm `Beauty` Shiraz Barossa Valley, SA			99
Majella `The Malleea` Cabernet Shiraz Coonawarra, SA			119

COCKTAILS

Watermelon Aloe Sir | 22 | Jug 35
Vodka, lime, aloe vera, watermelon syrup, apple

Dark & Stormy | 23 | Jug 35
Sailor Jerry, Brookvale ginger beer, lime juice, ginger ale

Margarita | 23 | Jug 35
Tequila, triple sec, lime. Classic **or** spicy, optional fermented chilli

Fruit Tingle | 20 | Jug 35
Blue curacao, vodka, lemonade, raspberry

Peach Kiss | 20 | Jug 35
Midori, peach schnapps, lemonade

Pornstar Martini | 22
Vanilla vodka, passionfruit liquer, lime, vanilla syrup, side of prosecco

Kincraig Old Fashioned | 22
Barrel whiskey, triple sec, vanilla, orange bitters

Whiskey Sour | 23
Barrel whiskey, lemon juice, sugar, bitters

French Martini | 20
Vodka, berry liqueur, pineapple

Expresso Martini | 22
Vodka, coffee liquer, espresso

Mojito | 20
Barcadi, mint, lime, sugar, soda

Little Blue - 0% ABV | 10
Lime juice, vanilla syrup, 0% blue syrup, lemon squash

Watermelon No-jito - 0% ABV | 10
Watermelon syrup, mint, lime juice, soda

2 FOR 1 COCKTAILS FRIDAYS & SATURDAYS 7PM-9PM