

## STARTERS + SHARES

<b>GARLIC BREAD</b> CIABATTA BREAD WITH GARLIC & HERB BUTTER TOASTED IN THE WOOD OVEN (V)	\$12
<b>DIPS PLATE</b> HOMMUS, TZATZIKI & SEMI-DRIED TOMATO DIPS WITH WOOD-OVEN FLAT BREAD (V, GFO, VGO)	\$19
<b>CHEESY GARLIC PIZZA BREAD</b> MOZZARELLA, ROSEMARY & FETA (V, VGO, GFO)	\$20
<b>TOMATO BRUSCHETTA</b> WOOD-OVEN TOASTED CIABATTA, FRESH TOMATO, RED ONION, BASIL, EXTRA VIRGIN OLIVE OIL & GARLIC (VG, DF)	\$18
<b>CORN RIBS</b> SMOKED PAPRIKA, PARMESAN, LIME, WOOD ROASTED TOMATO SALSA (V, VGO)	\$18
<b>FRIED CHICKEN WINGS</b> SPICY BUFFALO SAUCE, CELERY, BLUE CHEESE SAUCE	\$20
<b>HALF KILO BLACK MUSSELS (A)</b> WHITE WINE, NAPOLI SAUCE, GARLIC, FERMENTED CHILLI, PARSLEY, CIABATTA (GFO, DF)	\$30
<b>SALT &amp; PEPPER SQUID (I)</b> WITH AIOLI & LEMON (DF)	\$19
<b>SAFFRON, PEA &amp; PARMESAN ARANCINI</b> NAPOLI SAUCE (V)	\$18
<b>WOOD OVEN BAKED HALOUMI</b> SIZZLING HOT HONEY, PARSLEY, DUKKAH, LEMON, FLAT BREAD (GFO)	\$22
<b>OYSTERS (A)</b> <b>NATURAL</b> WITH LEMON <b>OR MIGNONETTE</b> SHALLOTS, CHARDONNAY VINEGAR & BLACK PEPPER <b>OR KILPATRICK</b> (GF, DF) ½ DOZ \$26 DOZ \$49	
<b>DRINKERS PLATTER (M)</b> SALT & PEPPER SQUID, CHEESEBURGER & FRIED CHICKEN SLIDERS (4), OYSTERS KILPATRICK (4), FRIED CHICKEN WINGS, SAFFRON, PEA & PARMESAN ARANCINI (4), CORN RIBS, CHIPS, DIPPING SAUCES	\$89

## SALADS

<b>CAESAR SALAD</b> SOFT BOILED EGG, CRISPY BACON, BABY COS, GARLIC CROUTONS, SHAVED PARMESAN, ANCHOVIES, BUTTERMILK DRESSING (GFO)	\$26
<b>ADD GRILLED CHICKEN</b> +\$7   <b>ADD SALT &amp; PEPPER SQUID (I)</b> +\$7	
<b>FAT TOUSH SALAD</b> LETTUCE, CHERRY TOMATO, CUCUMBER, RADISH, RED ONION, PARSLEY, MINT, FRIED PITA, SUMAC, POMEGRANATE, LEMON & GARLIC DRESSING, TAHINI YOGHURT (V, VGO, GFO)	\$26
<b>ADD GRILLED CHICKEN</b> +\$7   <b>ADD FRIED HALOUMI</b> +\$7	
<b>THAI RARE BEEF SALAD</b> THINLY SLICED STEAK, CORIANDER, MINT, PEANUTS, FRIED SHALLOTS, GREEN APPLE, TOASTED RICE, CHERRY TOMATO, NAM JIM (GF, DF)	\$32

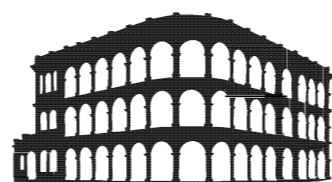
### DIETARIES

GF = GLUTEN FREE | GFO = GLUTEN FREE OPTION | V = VEGETARIAN  
VG = VEGAN | VGO = VEGAN OPTION AVAILABLE | DF = DAIRY FREE  
DFO = DAIRY FREE OPTION

### AIM - ORIGIN OF SEAFOOD

A = AUSTRALIAN | I = IMPORTED | M = MIXED ORIGIN (AUSTRALIAN & IMPORTED)

PLEASE NOTE THAT WHILST WE EXERCISE DUE CARE, WE CANNOT GUARANTEE THAT FOOD ITEMS MARKED GF, VG ARE PREPARED IN AN ALLERGEN FREE ENVIRONMENT.



## LARGS PIER HOTEL ICONIC SINCE 1882

## MAINS

<b>STEAK FRITES</b> 300G MSA SCOTCH FILLET, SHOESTRING FRIES, RED WINE JUS & BONE MARROW, GARLIC & PARSLEY BUTTER (GFO, DFO)	\$52
<b>CRISPY PORK BELLY</b> VIETNAMESE RICE VERMICELLI SALAD, MINT, CORIANDER, PEANUTS, NUOC CHAM, FRIED SHALLOTS (GF)	\$39
<b>400G LAMB SOUVLAKI SKEWER</b> GREEK SALAD, TZATZIKI, PICKLES, WOOD OVEN FLATBREAD, LEMON (GFO)	\$43
<b>CHARGRILLED KANGAROO FILLET</b> BURNT ONION PUREE, STICKY ROOT VEGETABLES, JUNIPER BERRY JUS (GF)	\$39
<b>PAN ROASTED CHICKEN BREAST</b> BUTTERY MASHED POTATOES, SAUTÉED BROCCOLINI, JUS (GF)	\$37
<b>GARLIC AUSTRALIAN TIGER PRAWNS (A)</b> CREAM, WHITE WINE, PARSLEY, CHIVES, STEAMED RICE, GARLIC RUBBED CIABATTA, LEMON (GFO)	\$39
<b>FISH OF THE DAY</b> PLEASE SEE SPECIALS BOARD	\$MP
<b>WOOD ROASTED CAULIFLOWER</b> TAHINI YOGHURT, FERMENTED CHILLI BUTTER, DUKKAH, POMEGRANATE, CURRY LEAF (V, VGO, GF)	\$32
<b>LINGUINE MARINARA (M)</b> TIGER PRAWNS, SQUID, VONGOLE, MUSSELS, FISH, OLIVE OIL, WHITE WINE, PARSLEY, GARLIC, FERMENTED CHILLI (DFO)	\$39
<b>BURRITO BOWL</b> CRISPY TORTILLA BOWL WITH DIRTY RICE, BLACK BEAN CHILI, GUACAMOLE, SOUR CREAM, WOOD OVEN ROASTED TOMATO SALSA, SALAD, JALAPENO & PICKLES (V, VGO, GFO)	\$32
<b>ADD GRILLED CHICKEN</b> +\$7   <b>ADD STEAK</b> +\$10   <b>ADD PORK BELLY</b> +\$8	

## PUB CLASSICS

<b>SALT &amp; PEPPER SQUID (I)</b> CHIPS, SALAD, AIOLI, LEMON (DF)	\$30
<b>FISH &amp; CHIPS (I)</b> BATTERED OR GRILLED, SALAD, TARTARE, LEMON (DF)	\$30
<b>KING GEORGE WHITING (A)</b> BATTERED OR GRILLED, CHIPS, SALAD, TARTARE, LEMON (DF)	\$49
<b>LARGS BURGER</b> DOUBLE SMASHED PATTIES, AMERICAN CHEESE, COS LETTUCE, TOMATO, SPECIAL SAUCE, PICKLES, BACON JAM, POTATO BUN, CHIPS	\$28
<b>BUTTERMILK FRIED CHICKEN BURGER</b> SPECIAL SAUCE, COS LETTUCE, TOMATO, AMERICAN CHEESE, PICKLES, POTATO BUN, CHIPS	\$28
<b>SEAFOOD PLATE (M)</b> NATURAL OYSTERS, KING GEORGE WHITING, SALT & PEPPER SQUID, SPENCER GULF PRAWNS, CHIPS, SALAD, TARTARE, LEMON (DF)	\$49
<b>GUINNESS, BEEF &amp; BACON PIE</b> CHIPS, SALAD, TOMATO RELISH	\$32
<b>BAROSSA VALLEY PORK SAUSAGES</b> BUTTERY MASHED POTATOES, GREEN PEAS, CARAMELISED ONION GRAVY	\$30
<b>STEAK SANDWICH</b> THINLY SLICED STEAK CHOPPED ON THE GRILL, ONIONS, SWISS & AMERICAN CHEESE, SHREDDED LETTUCE, TOMATO, DILL PICKLES, SPECIAL SAUCE, JALAPENO KETCHUP, FRIES	\$32
<b>BEEF SCHNITZEL</b> CHIPS, SALAD, CHOICE OF SAUCE	\$30
<b>HAND-CRUMBED CHICKEN SCHNITZEL</b> CHIPS, SALAD, CHOICE OF SAUCE	\$30

## SAUCES + TOPPINGS

<b>GRAVY, MUSHROOM, DIANE, PEPPER</b>	\$3
<b>RED WINE JUS (GF), CREAMY GARLIC (GF)</b>	\$4
<b>PARMIGIANA NAPOLI SAUCE &amp; MOZZARELLA</b>	\$3.5
<b>KILPATRICK BACON, KILPATRICK SAUCE &amp; CHEESE</b>	\$5
<b>HAWAIIAN PINEAPPLE, NAPOLI SAUCE, LEG HAM &amp; MOZZARELLA</b>	\$5
<b>PRAWNS (A) IN CREAMY GARLIC SAUCE</b>	\$12

## PIZZA

<b>MARGHERITA</b> FRESH MARINATED TOMATO, BOCCONCINI, BASIL, SUGO (V, VGO)	\$26
<b>HAWAIIAN</b> LEG HAM, PINEAPPLE, MOZZARELLA, SUGO	\$27
<b>PEPPERONI</b> FERMENTED CHILLI, HONEY, MOZZARELLA, SUGO	\$27
<b>ITALIAN SOPRESSA</b> , ROAST CAPSICUM, RED ONION, OLIVES, MUSHROOM, MOZZARELLA, BASIL, SUGO	\$29
<b>SALTY PIG</b> SOPRESSA, BACON, PEPPERONI, HAM, MOZZARELLA, RED ONION, SMOKY BOURBON BBQ SAUCE	\$29
<b>PRAWN &amp; CHORIZO (A)</b> FRESH TOMATO, ROCKET, AIOLI, MOZZARELLA, SUGO	\$29
<b>ROAST PUMPKIN</b> WILTED SPINACH, FETA, PINE NUTS, MOZZARELLA, SUGO (V, VGO)	\$26

## SIDES

<b>GARDEN SALAD</b> FETA, OLIVES, BALSAMIC VINAIGRETTE (V, VGO, GF, DF)	\$12
<b>SAUTÉED BROCCOLINI</b> TOASTED ALMONDS, SHAVED PARMESAN (V, VGO, GF, DFO)	\$14
<b>BOWL OF CHIPS</b> AIOLI (V, GF, DF)	\$12
<b>BOWL OF WEDGES</b> SWEET CHILLI, SOUR CREAM (V)	\$14

## DESSERT

<b>MINI PAVLOVA</b> MERINGUE, CHANTILLY CREAM, SEASONAL FRUIT, PASSIONFRUIT COULIS (V, GF)	\$15
<b>DARK CHOCOLATE BROWNIE ICE CREAM SANDWICH</b> SALTED CARAMEL, RASPBERRY COMPOTE (V)	\$15
<b>STICKY DATE PUDDING</b> TOFFEE SAUCE, VANILLA BEAN ICE CREAM (V)	\$15

## KIDS' UNDER 12 MENU \$14.90

INCLUDES A MAIN, DESSERT & SMALL DRINK

<b>CHICKEN NUGGETS</b> WITH CHIPS, TOMATO SAUCE	
<b>GRILLED CHICKEN</b> WITH GARDEN SALAD (GF, DF)	
<b>SPAGHETTI BOLOGNAISE</b> WITH SHAVED PARMESAN	
<b>FISH &amp; CHIPS (I)</b> LEMON, TARTARE (DF)	
<b>PIZZA</b> HAM & CHEESE OR HAWAIIAN	
<b>DESSERT</b>	
<b>KID'S ICE CREAM</b> CHOICE OF TOPPING (CHOCOLATE, STRAWBERRY OR CARAMEL)	




### PLEASE NOTE: A 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

**NOTE:** ITEM SUBSTITUTES MAY ATTRACT ADDITIONAL COSTS & BE AWARE OF WAIT TIMES DURING BUSY SERVICE PERIODS. PLEASE REMEMBER TABLE NUMBER WHEN ORDERING AT THE COUNTER.

# WINE & COCKTAILS



## SPARKLING

				
WICKS ESTATE CHARDONNAY PINOT NOIR VINTAGE	ADELAIDE HILLS, SA			\$50
THE LANE LOIS NV BLANC DE BLANC	ADELAIDE HILLS, SA	\$11		\$52
HENTLEY FARM 'VILLAIN & VIXEN' BLANC DE BLANC	BAROSSA VALLEY, SA	\$11		\$52
HENKELL 0% ALCOHOL FREE SPARKLING 200ML PICCOLO	WIESBADEN, GERMANY			\$13
HANCOCK & HANCOCK SPARKLING SHIRAZ 200ML PICCOLO	MCLAREN VALE, SA			\$15
MIO CAPPELLO PROSECCO NV	KING VALLEY, VIC	\$10		\$45

## CHAMPAGNE

PIPER HEIDSIECK BRUT CUVEE	CHAMPAGNE, FRANCE			\$119
MOET & CHANDON IMPERIAL NV BRUT	EPERNAY, FRANCE			\$119
VEUVE CLICQUOT YELLOW LABEL BRUT NV	REIMS, FRANCE			\$129
POL ROGER BRUT RESERVE NV	EPERNAY, FRANCE			\$139

## WHITE

JEWEL RIVER MOSCATO	SOUTHEAST, SA	\$8	\$13	\$35
FIORE PICCOLO MOSCATO 200ML	SA, REGION			\$13
GIESEN VINEYARD SELECTION BLACK LABEL SAUVIGNON BLANC	MARLBOROUGH NZ	\$10	\$16	\$45
WICKS ESTATE SAUVIGNON BLANC	ADELAIDE HILLS, SA	\$11	\$16	\$47
LOBETHAL RD SAUVIGNON BLANC	ADELAIDE HILLS, SA	\$11	\$17	\$49
SHAW + SMITH SAUVIGNON BLANC	ADELAIDE HILLS, SA			\$65
HENTLEY FARM EDEN VALLY RIESLING	EDEN VALLEY, SA	\$12	\$19	\$55
PIKES 'TRADITIONALE' RIESLING	CLARE VALLEY, SA	\$12	\$19	\$55
FIRST DROP 'ENDLESS SUMMER' PINOT GRIGIO	ADELAIDE HILLS, SA	\$11	\$18	\$52
LOBETHAL ROAD PINOT GRIS	ADELAIDE HILLS, SA			\$50
THE LANE VINEYARD PINOT GRIS	ADELAIDE HILLS, SA	\$11	\$17	\$50
PIKES LUCCIO FIANO	CLARE VALLEY, SA	\$11	\$18	\$52
LOBETHAL ROAD CHARDONNAY	ADELAIDE HILLS, SA	\$11	\$18	\$50
CHAPEL HILL ABACUS CHARDONNAY	MCLAREN VALE, SA	\$11	\$18	\$50
SHAW + SMITH M3 CHARDONNAY	ADELAIDE HILLS, SA			\$89

## ROSÉ

KILLIBINBIN SWEET LIPS ROSÉ	LANGHORNE CREEK, SA	\$9	\$14	\$40
LAKEBREEZE ROSATO	LANGHORNE CREEK, SA	\$10	\$16	\$45
MITOLO JESTER SANGIOVESE ROSÉ	MCLAREN VALE, SA	\$11	\$17	\$48

## RED

WICKS ESTATE PINOT NOIR	ADELAIDE HILLS, SA	\$11	\$18	\$52
THE LANE VINEYARD PINOT NOIR	ADELAIDE HILLS, SA	\$12	\$19	\$55
PIKES LUCIO SANGIOVESE	CLARE VALLEY, SA	\$11	\$17	\$52
WILLUNGA 100 TEMPRANILLO	MCLAREN VALE, SA			\$52
THISTLEDOWN GORGEOUS GRENACHE	MCLAREN VALE, SA	\$10	\$16	\$46
WILLUNGA 100 GRENACHE	MCLAREN VALE, SA			\$52
SAMUELS GORGE GRENACHE	MCLAREN VALE, SA			\$79
MAJELLA MUSICIAN CABERNET SHIRAZ	COONAWARRA, SA	\$9	\$15	\$42
LAKEBREEZE 'BERNOOTA' SHIRAZ CABERNET	LANGHORNE CREEK, SA	\$11	\$17	\$52
BREMERTON 'TAMBLYN' CAB/SHZ/MAL/MER	MCLAREN VALE, SA			\$45
RYMILL 'DARK HORSE CABERNET SAUVIGNON	COONAWARRA, SA	\$10	\$15	\$42
MITOLO JESTER CABERNET SAUVIGNON	MCLAREN VALE, SA	\$11	\$17	\$48
ROBERT OATLEY GRENACHE SHIRAZ MATARO	MCLAREN VALE, SA	\$11	\$16	\$50
BULLANT SHIRAZ	LANGHORNE CREEK, SA			\$42
FIRST DROP 'MOTHERS MILK' SHIRAZ	BAROSSA VALLEY, SA	\$11	\$18	\$52
CHAPEL HILL ABACUS SHIRAZ	MCLAREN VALE, SA	\$11	\$18	\$52
HENTLEY FARM 'VILLAIN & VIXEN' SHIRAZ	BAROSSA VALLEY, SA	\$11	\$18	\$52
SAMUELS GORGE SHIRAZ	MCLAREN VALE, SA			\$79
SHAW + SMITH SHIRAZ	ADELAIDE HILLS, SA			\$89
HENTLEY FARM 'BEAUTY' SHIRAZ	BAROSSA VALLEY, SA			\$99
MAJELLA 'THE MALLEEA' CABERNET SHIRAZ	COONAWARRA, SA			\$119

## COCKTAILS

<b>MOJITO "YOUR WAY"</b> BACARDI WHITE RUM, FRESH MINT LEAVES, LIME, CHOICE OF FRUIT & SYRUP (CLASSIC LIME, MANGO, STRAWBERRY, PASSIONFRUIT, PINEAPPLE), SODA OR LEMONADE	\$20   \$35
<b>LONG ISLAND "YOUR WAY"</b> VODKA, GORDONS GIN, BACARDI WHITE RUM, TRIPLE SEC, LEMON, CHOICE OF FRUIT & SYRUP (CLASSIC LIME, MANGO, STRAWBERRY, PASSIONFRUIT, PINEAPPLE), COKE OR LEMONADE	\$20   \$35
<b>SINGAPORE SLING</b> GIN, DOM BENEDICTINE, CHERRY BRANDY, PINEAPPLE JUICE, LIME, BITTERS	\$20   \$35
<b>MARGARITA "YOUR WAY"</b> TEQUILLA, TRIPLE SEC, LIME, CHOICE OF CLASSIC, COCONUT, PEACH-MANGO OR SPICY	\$22
<b>ESPRESSO MARTINI</b> VODKA, MR. BLACK COFFEE LIQUEUR, LITTLE DRIPPA COLD DRIP COFFEE, SUGAR	\$22
<b>FROZEN FANDANGO</b> MANGO OR WATERMELON, BACARDI, MALIBU, COCONUT CREAM, FRUIT JUICE, BLENDED ICE	\$22
<b>CAPTAIN'S MAI-TAI</b> BACARDI WHITE RUM, DARK RUM, TRIPLE SEC, LIME, SUGAR	\$22
<b>LARGS BLOODY MARY</b> VODKA, TOMATO JUICE, LEMON JUICE, WORCESTERSHIRE, TABASCO, PEPPER, CELERY	\$22
<b>STRAWBERRY POM SOUR</b> 23 RD STREET POMEGRANATE VODKA, PAMA LIQUEUR, STRAWBERRY, LEMON, AQUAFABA	\$22
<b>TROPICAL PORN STAR MARTINI</b> 23 RD STREET TROPICAL GIN, PASSIONFRUIT, LEMON, PINEAPPLE, PROSECCO	\$22
<b>SEASIDE GIN FIZZ</b> ROKU GIN, WATERMELON, MINT, CUCUMBER, SODA	\$20
<b>AMBRA SPRITZ</b> CHOICE OF LIMONCELLO, TRIPPLE SEC OR BLOOD ORANGE LIQUEUR, SPARKLING WINE, SODA	\$18

## MOCKTAILS

<b>LYRES PINK SPRITZ</b> LYRES PINK LONDON 0%, LEMONADE, SODA.	\$13
<b>LYRES ORANGE SPRITZ</b> LYRES ITALIAN ORANGE 0%, FEVER TREE BLOOD ORANGE SODA	\$13
<b>FRUIT CUP</b> LYRES LONDON DRY 0%, PASSIONFRUIT, PINEAPPLE	\$13