STARTERS

Garlic Bread or Mustard Bread | 6
3 slices of toasted Italian loaf

Trio of House Dips | 11.5
Char grilled pita and peppered grissini served with house made dips

Sharing Platter | one person 14 | two person 22
Olives, cheddar cheese, stuffed field mushroom, duck spring roll, Hungarian salami, lemon chicken skewer and honey soy glazed prawn skewer, served with pita bread and chef's choice of dip

Seafood Tapas Plate | 15.5
Fried panko crumbed prawn tails, salt n peppered calamari and natural oyster with a salad garnish and dipping sauce

Roasted Tomato Pizza Bread | 8
Pizza bread topped with slow roasted roma tomatoes, crumbled feta and fresh rocket

Watercress & Brie Pizza Bread | 8
Pizza bread brushed with garlic olive oil and sea salt, topped with slices of brie cheese and watercress

SALADS

Tonsley Caesar | side 8 | main 13
Crispy bacon, garlic croutons, crushed boiled egg, parmesan biscuit, baby cos and anchovy mayo **add chicken | 3.50**

Mediterranean Lamb Salad
side 12.5 | main 17.5
Marinated lamb back strap, roma tomato, cucumber, pink onion, marinated olives, feta, mixed salad greens and raita

COFFIN BAY OYSTERS

Three for 8 | six for 15 | twelve for 24

Natural
With a citrus wedge and choron sauce

Kilpatrick
Hickory smoked bacon with spicy tomato worcestershire sauce

ENTRÉE

Soup Of The Day | 8

Hoi Sin Duck Spring Rolls (three) | 12
Served with snow pea sprouts, wasabi and soya plum dipping sauce

Tomato Bruschetta | 7
Diced roma tomatoes with Spanish onions, basil pesto, crumbled feta and candied balsamic vincotta, served on 2 slices of toasted Italian loaf

Stuffed Field Mushrooms | 7
Twice roasted portabello mushrooms, topped with baby spinach, feta, roast capsicum and Spanish onion

MAINS

Almond Crusted Barramundi | 21.5
Saltwater barramundi dusted in almond nut mix served with snow pea and herb salad and kaffir lime buerre blanc, garnished with coriander leaves

Battered Lemon Peppered Hake Fillets
one piece 14 | two pieces 17
Served with chef made tartare, garden salad and chips

Crispy Salt 'n' Peppered Squid
E 13.5 | M 16.5
Served with dill lime aioli, garden salad and chips

Australian Prawn Tails | 23
Local prawns tossed in roasted garlic brandy cream sauce, fragrant risotto strudel, ribbon beetroot and garden salad side

Fisherman's Basket | 25
Battered hake fillet, panko crumbed prawns, calamari and scallops, served with fries, citrus wedge, tartare and side salad

MSA Porterhouse Schnitzel
half 16 | full 18
Served with your choice of sauce, fries and garden salad

Chicken Breast Schnitzel
half 15 | full 17
Served with your choice of sauce, fries and garden salad

SAUCES
Dianne, pepper, mushroom or gravy

TOPPING | 2 *Parmigiana or Hawaiian*

Roast Of The Day | 17
Served with steamed vegetables, roast potatoes and pumpkin

Chemoula Chicken | 22.5
Pan roasted chicken breast marinated in mild Middle Eastern spices, lashed with a piquillo couli, finished with a tomato, raison cous cous and fried shallots

Pasta Of The Day | E 14 | M 17

Vegetable Mille-Feuille | 17
Roasted capsicum, zucchini, mushroom, eggplant, feta and butternut pumpkin stack with buttered puff pastry and basil pesto, candied balsamic vincotta and garden salad

FROM THE GRILL

Lemongrass Skewered Chicken|19.5
Rolled in nuts on a herb & mixed leaf salad, napped with coconut, chili, coriander mayo and star anise syrup

Tonsley Burger | 15
200g Angus Pure pattie, topped with bacon, tomato, cheddar cheese, herb aioli and fried egg on a toasted bun, served with fries

Tonsley Mixed Grill | 28
Charred rump minute steak, french lamb cutlet, thick beef sausage and bacon, served with grilled roma tomato, fried egg and whipped potatoes

ANGUS PURE MEATS
Angus pure delivers premium quality beef that is grown in the natural, wholesome environment of SA. Free from hormone and antibiotic treatment. Angus Pure is graded for quality by Meat standards Australia and is aged for eating perfection.

500g Angus Pure rib eye | 38
350g Angus Pure rump | 24
300g Angus Pure scotch fillet | 28
Cooked to your liking, with your choice of sauce, served with garlic mash potato, black peppered crostini and salad or steamed vegetables

SIDES

Steamed Seasonal Vegetables | 7

Whipped Potato | 5

Side of Chips | 7

Seasoned Potato Wedges | 8

Garden Salad | 4

all prices include GST

Bistro Menu

TONSLEY HOTEL