

CANUNGRA HOTEL

Cold beer, great food, good friends

TAPAS

*15% surcharge applies on Sundays *
& public holidays

Garlic Bread (V) \$9.00

Add Cheese \$2.00
Add Bacon \$2.00

Dips & Bread (V) \$18.50

Trio of dips served with Turkish bread

Bruschetta (V) \$19.00

Crispy Turkish bread topped with whipped feta, tomato, Spanish onion, basil, salsa mix and drizzled with balsamic glaze

Crispy Chicken Wings \$19.50

Flour coated crispy wings, served with choice of honey soy or hot sauce & topped with sesame seeds

Stuffed Mushrooms (V) \$22.00

Oven baked field mushrooms, scarmorza cheese, Philly cheese, parmesan, mozzarella & topped with panko crumb and balsamic glaze

Wedges (V) \$13.50

Served with sour cream and sweet chilli sauce

Bowl of Chips (V) \$9.50

Served with a side of traditional gravy

Natural Oysters 1/2 DOZ \$24.50

Natural Oysters Dozen \$49.00

Kilpatrick Oysters 1/2 DOZ \$26.00

Kilpatrick Oysters Dozen \$52.00

(All oysters are GF)

***Oysters only available*
Friday - Sunday**

Subject to availability

HOUSE FAVOURITES

Char Grilled Pork (GF) \$34.00

Seasoned Char grilled pork king rib cutlet, chat potatoes, broccolini, blistered cherry tomatoes & topped with a zesty house chimichurri sauce

Lamb Noisette (Can be GF) \$38.00

Char grilled rosemary and herb lamb noisette, Greek salad, tzatziki, pita bread & a fresh lemon wedge

Beef Short Rib \$37.00

Marinated slow cooked beef short rib, in a soy and ginger house char siu sauce, chat potatoes, roasted garlic, carrot & asparagus

Chicken Deluxe (Can be GF) \$29.90

Char Grilled chicken breast, bacon, avocado, sweet chilli hollandaise sauce & served with chips and salad

CHICKEN PARMIGIANA

Chicken Schnitzel \$22.00

300g crumbed chicken breast, served with chips and salad and choice of gravy

Traditional Parmigiana \$27.00

300g crumbed chicken breast topped with Napoli sauce, ham, mozzarella cheese and served with chips and salad

French Parmigiana \$29.90

300g crumbed chicken breast topped with Napoli sauce, bacon, brie cheese, avocado, hollandaise & served with chips and salad

Italiano Parmigiana \$29.90

300g crumbed chicken breast topped with Napoli sauce, basil, bocconcini, olives, prosciutto, mozzarella cheese & served with chips and salad

Truffle Mushroom Parmigiana \$29.00

300g crumbed chicken breast topped with garlic cream sauce, mushroom, scarmorza cheese, Philly cheese, parmesan, mozzarella, drizzled with truffle oil & served with chips and salad

BURGERS

Steak Burger \$29.00

150g Australian grain fed rib fillet, bacon, cheese, lettuce, tomato, beetroot, pickled Spanish onion, smokey BBQ sauce, on a milk bun & served with chips

Hawaiian Burger \$26.00

Grilled chicken breast, bacon, cheese, pineapple, lettuce, tomato, house honey mustard aioli, on a milk bun and served with chips

Double Beef & Scamorza Burger \$29.00

Double beef pattie, bacon, scamorza cheese, lettuce, tomato, pickled Spanish onion, smokey BBQ sauce, aioli, on a milk bun & served with chips

Corn & zucchini Fritter Burger (V) \$25.00

Corn & zucchini fritter, avocado, lettuce, tomato, pickled Spanish onion, beetroot, brie cheese, smokey capsicum mayo, on a milk bun & served with chips

(Gluten free buns \$4.00)

FROM THE SEA

Lemon Pepper Calamari \$29.00

House made panko crumbed, lemon and pepper calamari, served with chips, salad, tartare sauce & fresh lemon

Battered Barramundi \$30.00

Battered in house with coopers pale ale, served with chips, salad, tartare sauce and fresh lemon

Crispy Skin Salmon (GF) \$38.00

Crispy skin salmon, fennel puree, asparagus, herb chat potatoes, corn, blistered cherry tomatoes & lime oil

Humpty Doo Barramundi (Can be GF) \$36.00

Crispy skin Australian N.T barramundi, served with chips and salad, tartare sauce and fresh lemon

SALADS

Caesar Salad (Can be GF) \$19.90

Baby coz lettuce, diced bacon, parmesan cheese, house made croutons, poached egg & house made Caesar dressing

Add Chicken \$8.00 Add Calamari \$8.00

Thai Beef Salad \$29.00

150g Australian grain fed rib fillet, vermicelli noodles, cherry tomatoes, onion, cucumber, coriander, chilli, house made Asian dressing topped with crushed peanuts

Chicken Basil Pesto Pasta \$26.00

Penne Pasta, basil, pesto, feta cheese, cherry tomatoes, red onion, spinach, fresh lemon wedge & drizzled with olive oil

GRILL

- 200g Rump Steak** (Can be GF) **\$29.90**
- 300g Scotch Fillet** (Can be GF) **\$49.00**
- 300g Sirloin Steak** (Can be GF) **\$43.90**
- Garlic Prawn Topper** **\$12.90**

All steaks are served with chips & salad or mash & vegetables and your choice of sauce; gravy, mushroom, pepper, diane, or garlic cream

SIDES

- Mash & Gravy** (V & GF) **\$9.00**
- Side Salad** (V & GF) **\$9.00**
- Bowl of Vegetables** (V & GF) **\$13.00**
- Gravy & Sauces** **\$3.00**

Traditional gravy, mushroom gravy, pepper gravy, diane gravy, sour cream, hollandaise sauce, aioli, tartare sauce, hot sauce & garlic cream sauce

KIDS

- Nuggets & Chips** **\$14.00**
- Cheeseburger & Chip** **\$14.00**
- Spaghetti Bolognese** **\$14.00**
- Fish & Chips** **\$14.00**
- Grilled Chicken & Veg** **\$14.00**

Kids 12 years & under receive a complimentary soft drink & ice block

WOOD FIRED PIZZA

- Garlic & 3 Cheese** (V) **\$23.50**

Fresh garlic, olive oil feta, bocconcini, & mozzarella

- Loaded Supreme** **\$29.90**

House made Napoli sauce, shredded ham, Italian pepperoni, roast capsicum, red onion, mushrooms, kalamata olives, pineapple & mozzarella cheese

- BBQ Chicken** **\$29.00**

BBQ base, red onion, roasted capsicum, chicken & mozzarella cheese

- Pepperoni** **\$27.00**

House Napoli sauce, pepperoni & mozzarella cheese

- Malibu Chook** **\$29.90**

House Napoli sauce, Cajun chicken, red onion, roasted capsicum, bacon, mozzarella cheese & topped with avocado and sweet chilli hollandaise

- Sunny Coaster** **\$28.00**

House Napoli sauce, shredded ham, pineapple & mozzarella

- Meat Lovers** **\$29.90**

BBQ base, ground beef, shredded ham, bacon, pepperoni, red onion & mozzarella cheese

- Vegetarian** (V) **\$29.00**

Napoli sauce, spinach, red onion, roasted capsicum, mushroom, mozzarella cheese, pineapple, olives and finished with aioli

- Hellfire**  **\$29.90**

Smokey BBQ sauce, Cajun chicken, jalapenos, chilli flakes, red onion, mozzarella cheese and franks hot sauce

Gluten Free bases \$4.00

'Please note that our pizzas will not be 100% gluten free'

**PIZZA AVAILABLE WED - SUN (DINNER)
SAT - SUN (LUNCH)**

PASTA

- Bolognese** **\$27.00**

Ground beef, house made Napoli sauce, choice of fettuccini or spaghetti & topped with parmesan cheese

- Seafood Marinara** **\$32.00**

Creamy house made Napoli sauce, mussels, prawns, calamari, scallops, white wine, herb, choice of spaghetti or fettuccini and topped with parmesan cheese and parsley

- Steak Alfredo** **\$29.00**

Creamy white wine butter sauce, Cajun spice, choice of spaghetti or fettuccini and topped with rib fillet & parmesan cheese

- Mushroom Risotto** (GF & V) **\$28.00**

Truffle infused field mushrooms, Italian arborio rice, white wine herb and butter, topped with parmesan cheese & truffle oil

WINES

Adelaide Hills

SPARKLING WINES

Aurelia Prosecco 200ml SOUTH EAST AUSTRALIA

Henkell Trocken Dry 200ml WIESBADEN, GERMANY

Craigmoor Cuvee Brut SOUTH EAST AUSTRALIA

Yves Premium Cuvee YARRA VALLEY, VICTORIA

Mio Cappello Prosecco KING VALLEY, VICTORIA

Piper Heidsieck Cuvee Brut REIMS, FRANCE

WHITE WINES

Young Poets Moscato MUDGEE, NEW SOUTH WALES

Quilty & Gransden Sauvignon Blanc ORANGE, NSW

Pikorua Sauvignon Blanc MARLBOROUGH, NEW ZEALAND

Wildflower Pinot Grigio PEMBERTON, WESTERN AUSTRALIA

St Aime Pinot Gris KING VALLEY, VICTORIA

Young Poets Chardonnay MCLAREN VALE, AUSTRALIA

Bimbadgen 'Growers Range' chardonnay HUNTER VALLEY, NSW

ROSE WINES

Marquis De Pennautier LANGUEDOC-ROUSSILLON, FRANCE

Wildflower Rose WESTERN AUSTRALIA

RED WINES

Young Poets Pinot Noir SOUTH AUSTRALIA

Quilty & Gransden Merlot ORANGE, NSW

Chain of Fire Shiraz Cabernet CENTRAL RANGES, NSW

Circa 1858 Shiraz CENTRAL RANGES, NSW

Hentley Farm 'Villain & Vixen' Shiraz BAROSSA, SOUTH AUSTRALIA

Hintons Hundred Cabernet Sauvignon COONAWARRA, SOUTH AUSTRALIA

Robert Oatley Signature Series GSM MCLAREN VALE, SOUTH AUSTRALIA

Elvarado Tempranillo Grenache CASTILE, SPAIN

BOTTLE

\$11.50

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\$11.00

\$42.00

\$38.00

\$110.00

BOTTLE

150ml

250ml

\$8.50

\$12.50

\$29.00

\$8.50

\$12.50

\$34.00

\$10.00

\$14.00

\$40.00

\$9.50

\$13.50

\$39.00

\$10.00

\$14.00

\$40.00

\$8.50

\$12.50

\$30.00

\$48.00

\$10.00

\$14.00

\$40.00

\$9.50

\$13.50

\$39.00

\$8.50

\$12.50

\$29.00

\$8.50

\$12.50

\$34.00

\$8.50

\$12.50

\$29.00

\$9.00

\$13.00

\$37.00

\$9.00

\$13.00

\$49.00

\$9.00

\$13.00

\$37.00

\$45.00

\$43.00

SIMONS CELLAR

RESERVE WHITES

Framingham F Series Sauvignon Blanc **\$65.00**

MARLBOROUGH, NEW ZEALAND

Cherubino Riesling **\$55.00**

FRANKLAND RIVER, WESTERN AUSTRALIA

The Lane 'Beginning' Chardonnay **\$60.00**

ADELAIDE HILLS, SOUTH AUSTRALIA

Bimbadgen 'Signature' Semillon **\$80.00**

HUNTER VALLEY, NSW



RESERVE REDS

Rockburn Pinot Noir **\$80.00**

CENTRAL OTAGO, NEW ZEALAND

Taltarni Reserve Shiraz Cabernet Sauvignon **\$85.00**

MORNINGTON PENINSULA REGION OF VICTORIA

Rymill 'The Surveyor' Cabernet Sauvignon **\$90.00**

COONAWARRA, SOUTH AUSTRALIA

Hentley Farm 'The Beast' Shiraz **\$120.00**

BAROSSA, SOUTH AUSTRALIA