

# SIROCCO

## DINNER MENU

/ OPEN 7 DAYS /

• BREAKFAST •  
LUNCH • DINNER

### FROM THE *Bakery*

TOASTED WOOD FIRED GARLIC  
& HERB BREAD (V) 6.5

PLUM TOMATO & PERSIAN FETA  
BRUSCHETTA W/ FRESH BASIL (V) 9.5

### SOUPS & SALADS

THREE ONION FLAVOURED SOUP W/  
CHEESY GRUYERE FRENCH TOAST (V) 12

WARM CREOLED CHICKEN CAESAR  
SALAD W/ COS LETTUCE,  
TURKISH WAFERS, PARMESAN &  
ANCHOVY DRESSING 16

WOOD SMOKED TROUT  
W/ BROWN RICE, CHIA SEEDS,  
SPROUTED MUNG BEANS,  
AVOCADO, MESCULIN LEAVES &  
VINCOTTO (G) 16

QUINOA & HALOUMI SALAD  
W/ RED PEPPERS, PEPITA, BABY KALE,  
SEEDED MUSTARD & CHARDONNAY  
VINAIGRETTE (V, G) 16

CHARRED OCTOPUS W/ HARISSA  
SPICED KIPFLER, OLIVES, TOMATOES,  
WILD ROCKET & ROASTED  
GARLIC AIOLI (G) 16

CRISPY FRIED ARANCINI W/  
SEMI-DRIED TOMATO, TALEGGIO CHEESE  
& CHIPOTLE MAYONNAISE (V) 14

### *Sides*

CRISPY FRIES 6

CREAMY MASH POTATOES 6

FRESH GARDEN SALAD 6

STEAMED VEGETABLES W/ SEA SALT 6

ROCKET SALAD W/ PARMESAN 6

### PIZZA

ROASTED PUMPKIN W/ PICKLED BALSAMIC  
ONIONS, FETA CHEESE, BASIL W/ PINE NUTS &  
CHILLI (V) 19

PEPPERONI SALAMI, SHAVED LEG HAM,  
SMOKEY BACON W/ CHILLI, SPINACH & RED ONION &  
TASTY CHEESE (P) 19

ROAST CHICKEN BREAST, BACON, CHARRED RED  
PEPPERS, AVOCADO & MILD PIRI PIRI SAUCE (P) 19

### RISOTTO & Pasta

TRUFFLE INFUSED SAUTÉED FOREST MUSHROOM & CHICKEN RISOTTO  
W/ SHAVED REGGIANO PARMIGIANO 21

SLOW COOKED BEEF CHEEK RAGOUT & BRAISED WINTER VEGETABLES  
W/ A CHOICE OF EGG LINGUINI OR QUINOA 22

BUTTERNUT PUMPKIN, RICOTTA, PECORINO & PARMESAN CHEESE,  
LASAGNE W/ FRESH BASIL PESTO (V) 21

PAN SEARED POTATO GNOCCHI W/ ROASTED EGGPLANTS, GARLIC,  
STICKY BALSAMIC, PINE NUTS & PARMESAN CRUMBS (V) 21

### BURGERS & Sandwiches

*All served with your choice of either crispy fries or salad*

GRAIN-FED BEEF BURGER W/ SMOKEY BACON, CHEESE, SALAD & TOMATO RELISH ON TOASTED BRIOCHE BUN (P) 19

GRILLED CHICKEN BURGER W/ JALAPENOS, ROASTED PEPPERS, TASTY CHEESE, LETTUCE, ONIONS, MAYONNAISE &  
CHILLI RELISH ON TOASTED BRIOCHE BUN 19

TRADITIONAL CLUB SANDWICH W/ LETTUCE, MAYONNAISE, EGG, CHICKEN, BACON & TOMATO (P) 19

### MAIN COURSE

PALMERS ISLAND SEARED MULLOWAY FILLET W/ CONFIT CELERIAC PUREE, LILLIPUT CAPERS, TOMATO &  
PRESERVED LEMON OIL (G) 29

TEMPURA FRIED FLAT HEAD FILLET W/ CRISPY FRIES, SALAD, LEMON & TARTARE SAUCE 29

VEAL OSSO BUCCO - 12HR BRAISED SHIN W/ BEETROOT, CARROTS, POTATOES, CARAMELISED ONION & RED WINE JUS 30

ROASTED MURRAY BRIDGE FREE RANGE LAMB RUMP W/ LEMON ROSEMARY CRUST, POTATO,  
ROASTED VINE CHERRY TOMATO JUS 30

FREE RANGE CHARRED CHICKEN SUPREME W/ THYME BUTTER, BAKED SWEET POTATOES, SAUTÉED KALE & CHIMICHURRI (G) 29

GRILLED 250GR GRAIN FED SIRLOIN STEAK W/ BAKED KIPFLER POTATOES, GREEN BEANS & CREAMY PEPPERCORN SAUCE 32

### DESSERT

WHITE CHOCOLATE & RASPBERRY PANACOTTA W/ ALMOND CRISP (G) 10

WARM STICKY DATE PUDDING W/ VANILLA ICE CREAM & BUTTERSCOTCH SAUCE 10

RICH DARK CHOCOLATE CAKE W/ MACERATED BERRIES & KING ISLAND CREAM 10

TRIO OF VANILLA, CHOCOLATE & STRAWBERRY ICE-CREAM W/ SALTED CARAMEL SAUCE (G) 10

SEASONAL FRUIT PLATTER W/ COCONUT SORBET & BERRY COMPOTE 10