



MANHATTAN ROOM



Entrée

Snapper Carpaccio Spencer Gulf local pink snapper w/ caper berries, shallots & dill	GF/NF/LF	\$25.00
Beef Carpaccio Local SA raw beef carpaccio w/ smoked paprika dressing, fried capers & dill	GF/NF/LF	\$21.00
Smoked Chicken Nicoise Salad Barossa smoked chicken w/ traditional nicoise salad, soft boiled egg & zesty lemon dressing	GF/NF/LF	\$19.00
Pressed BBQ Beef Brisket Slow cooked Memphis rubbed beef brisket w/ baby squid, chilli & lime aioli	GF/NF/LF	\$23.00
Beetroot Medley Braised balsamic baby bulls blood beets w/ golden beets, heirloom carrots & goats curd	GF/NF/V	\$18.00

Main

BBQ Octopus Barbecued octopus served w/ smoked mullet crumb, Greek style salad & garlic labneh	NF	\$32.00
Eye Fillet Steak Local SA eye fillet steak w/roasted baby carrots, boulangère potato & onion	GF/NF	\$36.00
BBQ Chicken Breast Barbecued SA chicken breast w/ grilled mushrooms, fried semolina gnocchi & warrigal greens	NF	\$30.00
Pork & Marron Raviolo Braised pork belly & marron raviolo w/ SA pipies Boston bay mussels & tomato bisque	NF	\$32.00
Pork Cutlet SA pork cutlet w/ apple puree, parsnip choux, apple foam & citrus jus	NF/LF	\$34.00
Grilled Kohlrabi Grilled kohlrabi w/ haloumi, lemon salsa & zucchini flower	NF/V	\$28.00

Sides

Broccolini & Snaps Broccolini & sugar snap peas covered in beurre noisette butter w/ toasted almonds	GF/V	\$11.00
Cauliflower & Cheese Roasted golden cauliflower w/ blue cheese sauce	NF/V	\$14.00
Chat Potato Smashed baby potatoes fried & baked crispy, seasoned w/ café de Paris butter	NF/GF/V	\$10.00
Bread Adelaide hills caraway seed ciabatta loaf w/ cultured butter & sliced cornichons	NF/V	\$9.00

Dessert

Passionfruit Bombe Alaska Layer of genoise sponge w/ orange marmalade, passionfruit parfait & Italian meringue	NF/V	\$14.00
Orange Catalana Spanish style set orange and cinnamon custard w/ fresh orange & golden toffee	NF/GF/V	\$13.00
Chocolate & Raspberry Marquise Layers of chocolate sponge and rich chocolate mousse w/ raspberry sauce & double cream	NF/V	\$15.00
The Propaganda Petit Fours Opera slice, chocolate peppermint mousse & assorted chocolate truffles	NF/V	\$22.00
Cheese Plate Selection of cheeses, hard & soft w/ table grapes, fresh apple & lavash bread	NF/V	\$16.00



SOHO LOUNGE



Savoury

Croquettes Rich, creamy cheese & prosciutto filled pocket, herb crumbed w/ sweet tomato jam - Vegetarian option available	NF	\$10.00
Haloumi Haloumi cheese grilled golden served w/ house tapenade & lemon salsa	V	\$18.00
Chips & Fetta Crunchy chips coated in a creamed fetta & oregano spice mix	NF/V	\$11.00
Pork Belly Skewers Murray Valley pork belly cooked slow w/ pineapple chutney & crackle	GF/LF/NF	\$18.00
Cajun Fried Chicken Southern style boneless SA chicken w/ maple syrup, waffle & hot sauce	NF	\$16.00
Eye Fillet Steak Local SA eye fillet steak w/ chips, carrots & bordelaise	GF/NF	\$36.00
Smoked Chicken Nicoise Salad Barossa smoked chicken w/ traditional nicoise salad, soft boiled egg & zesty lemon dressing	GF/NF/LF	\$19.00
Cauliflower & Cheese Roasted golden cauliflower w/ blue cheese sauce	NF/V	\$14.00
Cheese & Charcuterie Plate Selection of cheeses, soft, hard & smelly w/ table grapes, fresh apple, lavash, house made duck pate & prosciutto	NF	\$28.00
Sliders x 3 BBQ brisket, pork, cajun chicken vegetarian option - haloumi & beetroot relish	NF	\$18.00
Bread Adelaide Hills caraway seed ciabatta loaf w/ cultured butter & sliced cornichons	NF/V	\$9.00

Desserts

Passionfruit Bombe Alaska Layer of genoise sponge w/ orange marmalade, passionfruit parfait & Italian meringue	NF/V	\$14.00
Orange Catalana Spanish style set orange and cinnamon custar w/ fresh orange & golden toffee	NF/GF/V	\$13.00
Chocolate & Raspberry Marquise Layers of chocolate sponge w/ rich chocolate mousse, raspberry sauce & double cream	NF/V	\$15.00
The Propaganda Petit Fours Opera slice, chocolate peppermint mousse & assorted chocolate truffles	NF/V	\$22.00



Decoding the Codes

V - Vegetarian NF - Nut Free
VG - Vegan LF - Lactose Free
GF - Gluten Free