

CANUNGRA HOTEL

Cold beer, great food, good friends

TAPAS

** 15% surcharge applies on Sundays *
& public holidays*

Garlic Bread (V)

\$9.50

Add Cheese \$2.00

Add Bacon \$2.00

Dips & Bread (V)

\$19.50

Trio of dips served with Turkish bread

Bruschetta (V)

\$20.00

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

Crispy Chicken Wings

\$20.50

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

Stuffed Mushrooms (V)

\$23.00

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

Wedges (V)

\$14.50

Served with sour cream and sweet chilli sauce

Bowl of Chips (V)

\$10.00

Served with a side of traditional gravy

Natural Oysters 1/2 DOZ

\$25.50

Natural Oysters Dozen

\$51.00

Kilpatrick Oysters 1/2 DOZ

\$27.00

Kilpatrick Oysters Dozen

\$54.00

(All oysters are GF)

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

Subject to availability

HOUSE FAVOURITES

Char Grilled Pork (GF)

\$35.50

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)

\$39.50

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

Beef Short Rib

\$38.50

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)

\$31.00

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

CHICKEN PARMIGIANA

Chicken Schnitzel

\$23.00

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

Traditional Parm

\$28.00

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

French Parm

\$31.00

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

Italiano Parm

\$31.00

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

Truffle Mushroom Parm

\$30.00

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

\$30.00

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

\$27.00

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

Double Beef & Scamorza Burger

\$30.00

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)

\$26.00

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 \$4.50)

FROM THE SEA

Lemon Pepper Calamari

\$31.00

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

Battered Barramundi

\$31.00

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

Crispy Skin Salmon (GF)

\$39.50

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

Humpty Doo Barramundi (Can be GF)

\$37.50

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

SALADS

Caesar Salad (Can be GF)

\$20.50

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

Add Chicken \$8.50

Add Calamari \$8.50

Thai Beef Salad

\$30.00

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

\$27.00

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

GRILL	SIDES	KIDS
<div>200g Rump Steak (Can be GF) \$31.00</div> <div>300g Scotch Fillet (Can be GF) \$51.00</div> <div>300g Sirloin Steak (Can be GF) \$45.50</div> <div>Garlic Prawn Topper \$13.50</div> <div>All steaks are served with chips & salad or mash & vegetables and your choice of sauce; gravy, mushroom, pepper, diane, or garlic cream</div>	<div>Mash & Gravy (V & GF) \$10.00</div> <div>Side Salad (V & GF) \$10.00</div> <div>Bowl of Vegetables (V & GF) \$14.00</div> <div>Gravy & Sauces \$3.00</div> <div>Traditional gravy, mushroom gravy, pepper gravy, diane gravy, sour cream, hollandaise sauce, aioli, tartare sauce, hot sauce & garlic cream sauce</div>	<div>Nuggets & Chips \$14.00</div> <div>Cheeseburger & Chip \$14.00</div> <div>Spaghetti Bolognese \$14.00</div> <div>Fish & Chips \$14.00</div> <div>Grilled Chicken & Veg \$14.00</div> <div>Kids 12 years & under receive a complimentary soft drink & ice block</div>

WOOD FIRED PIZZA	PASTA
<div>Garlic & 3 Cheese (V) \$24.50</div> <div>Fresh garlic, olive oil feta, bocconcini, & mozzarella</div> <div>Loaded Supreme \$31.00</div> <div>House made Napoli sauce, shredded ham, Italian pepperoni, roast capsicum, red onion, mushrooms, kalamata olives, pineapple & mozzarella cheese</div> <div>BBQ Chicken \$30.00</div> <div>BBQ base, red onion, roasted capsicum, chicken & mozzarella cheese</div> <div>Pepperoni \$28.00</div> <div>House Napoli sauce, pepperoni & mozzarella cheese</div> <div>Malibu Chook \$31.00</div> <div>House Napoli sauce, Cajun chicken, red onion, roasted capsicum, bacon, mozzarella cheese & topped with avocado and sweet chilli hollandaise</div>	<div>Sunny Coaster \$29.00</div> <div>House Napoli sauce, shredded ham, pineapple & mozzarella</div> <div>Meat Lovers \$31.00</div> <div>BBQ base, ground beef, shredded ham, bacon, pepperoni, red onion & mozzarella cheese</div> <div>Vegetarian (V) \$30.00</div> <div>Napoli sauce, spinach, red onion, roasted capsicum, mushroom, mozzarella cheese, pineapple, olives and finished with aioli</div> <div>Hellsfire 🌶️🌶️ \$31.00</div> <div>Smokey BBQ sauce, Cajun chicken, jalapenos, chilli flakes, red onion, mozzarella cheese and franks hot sauce</div> <div>Gluten Free bases \$4.50</div> <div>'Please note that our pizzas will not be 100% gluten free'</div> <div>PIZZA AVAILABLE WED - SUN (DINNER) SAT - SUN (LUNCH)</div>
Bolognese \$28.00	Ground beef, house made Napoli sauce, choice of fettuccini or spaghetti & topped with parmesan cheese
Seafood Marinara \$33.50	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 \$30.00	Creamy white wine butter sauce, Cajun spice, choice of spaghetti or fettuccini and topped with rib fillet & parmesan cheese
Mushroom Risotto (GF & V) \$29.00	Truffle infused field mushrooms, Italian arborio rice, white wine herb and butter, topped with parmesan cheese & truffle oil

WINES	Adelaide Hills	SIMONS CELLAR
<div>SPARKLING WINES</div> <div>Aurelia Prosecco 200ml SOUTH EAST AUSTRALIA \$11.50</div> <div>Henkell Trocken Dry 200ml WIESBADEN, GERMANY \$11.00</div> <div>Craigmoor Cuvee Brut SOUTH EAST AUSTRALIA \$11.00</div> <div>Yves Premium Cuvee YARRA VALLEY, VICTORIA \$42.00</div> <div>Mio Cappello Prosecco KING VALLEY, VICTORIA \$38.00</div> <div>Piper Heidsieck Cuvee Brut REIMS, FRANCE \$110.00</div> <div>WHITE WINES</div> <div>Young Poets Moscato MUDGEE, NEW SOUTH WALES \$8.50</div> <div>Quilty & Gransden Sauvignon Blanc ORANGE, NSW \$8.50</div> <div>Pikorua Sauvignon Blanc MARLBOROUGH, NEW ZEALAND \$10.00</div> <div>Wildflower Pinot Grigio PEMBERTON, WESTERN AUSTRALIA \$9.50</div> <div>St Aime Pinot Gris KING VALLEY, VICTORIA \$10.00</div> <div>Young Poets Chardonnay MCLAREN VALE, AUSTRALIA \$8.50</div> <div>Bimbadgen ‘Growers Range’ chardonnay HUNTER VALLEY, NSW \$48.00</div> <div>ROSE WINES</div> <div>Marquis De Pennautier LANGUEDOC-ROUSSILLON, FRANCE \$10.00</div> <div>Wildflower Rose WESTERN AUSTRALIA \$9.50</div> <div>RED WINES</div> <div>Young Poets Pinot Noir SOUTH AUSTRALIA \$8.50</div> <div>Quilty & Gransden Merlot ORANGE, NSW \$8.50</div> <div>Chain of Fire Shiraz Cabernet CENTRAL RANGES, NSW \$8.50</div> <div>Circa 1858 Shiraz CENTRAL RANGES, NSW \$9.00</div> <div>Hentley Farm ‘Villain & Vixen’ Shiraz BAROSSA, SOUTH AUSTRALIA \$49.00</div> <div>Hintons Hundred Cabernet Sauvignon COONAWARRA, SOUTH AUSTRALIA \$9.00</div> <div>Robert Oatley Signature Series GSM MCLAREN VALE, SOUTH AUSTRALIA \$37.00</div> <div>Elvarado Tempranillo Grenache CASTILE, SPAIN \$45.00</div>	<div>BOTTLE \$11.50</div> <div>\$11.00</div> <div>\$11.00</div> <div>\$42.00</div> <div>\$38.00</div> <div>\$110.00</div> <div>150ml \$8.50</div> <div>\$8.50</div> <div>\$10.00</div> <div>\$9.50</div> <div>\$10.00</div> <div>\$8.50</div> <div>250ml \$12.50</div> <div>\$12.50</div> <div>\$14.00</div> <div>\$13.50</div> <div>\$14.00</div> <div>\$12.50</div> <div>BOTTLE \$29.00</div> <div>\$34.00</div> <div>\$40.00</div> <div>\$39.00</div> <div>\$40.00</div> <div>\$30.00</div> <div>\$48.00</div> <div>\$40.00</div> <div>\$39.00</div> <div>\$29.00</div> <div>\$12.50</div> <div>\$12.50</div> <div>\$29.00</div> <div>\$37.00</div> <div>\$49.00</div> <div>\$37.00</div> <div>\$45.00</div> <div>\$43.00</div>	<div>RESERVE WHITES</div> <div>Framingham F Series Sauvignon Blanc \$65.00</div> <div>MARLBOROUGH, NEW ZEALAND</div> <div>Cherubino Riesling \$55.00</div> <div>FRANKLAND RIVER, WESTERN AUSTRALIA</div> <div>The Lane ‘Beginning’ Chardonnay \$60.00</div> <div>ADELAIDE HILLS, SOUTH AUSTRALIA</div> <div>Bimbadgen ‘Signature’ Semillon \$80.00</div> <div>HUNTER VALLEY, NSW</div> <div></div> <div>RESERVE REDS</div> <div>Rockburn Pinot Noir \$80.00</div> <div>CENTRAL OTAGO, NEW ZEALAND</div> <div>Taltarni Reserve Shiraz Cabernet Sauvignon \$85.00</div> <div>MORNINGTON PENINSULA REGION OF VICTORIA</div> <div>Rymill ‘The Surveyor’ Cabernet Sauvignon \$90.00</div> <div>COONAWARRA, SOUTH AUSTRALIA</div> <div>Hentley Farm ‘The Beast’ Shiraz \$120.00</div> <div>BAROSSA, SOUTH AUSTRALIA</div>