

SMALL PLATES

char grilled breads, house made hummus & South Australian olive oil	12
South Australian oysters, natural or kilpatrick [each] <i>gf</i>	2
crispy soft shell crab, green mango, jungle herbs	15
South Australian trawler squid, chorizo jerky, balsamic & lemon <i>gf</i>	16
beef tartare, truffle, free range hen egg & toast <i>gfo</i>	18
mushroom & parmesan arancini, salsa verde & garlic mayonnaise <i>v</i>	13
tempura zucchini flower, ricotta, pumpkin & garlic soubise	15
crispy fried mushrooms, parmesan & garlic mayonnaise <i>v</i>	14
chicken San choy bow, sriracha, Vietnamese herbs, peanuts & Nam Jim	16
sliced cured meats, pickled onions and mix chilli, crumbed arancini, crispy prawns, marinated buffalo bocconcini, Adelaide hills olives & char grilled breads	(2 person 18 / 3 or more person 31)

ON THE SIDE

green leaf salad <i>gf</i>	8
sautéed garlic green vegetables <i>gf</i>	9
French fries with chipotle mayonnaise	12
duck fat chips, garlic mayonnaise <i>gf</i>	10

WOOD OVEN PIZZAS

please refer to pizza board

LARGE PLATES

potato gnocchi, tomato, basil, buffalo bocconcini <i>v</i>	17/27
linguine, South Australian squid, vongole, chilli, confit cherry tomato & herb crumb	19/29
tempura South Australian King George Whiting & chips, fennel, apple & sour cream slaw	32
market fish (our waiting staff will advise) panzanella salad, white anchovies & avocado	30
coconut poached chicken, soba noodles, sambal, Vietnamese salad <i>gf</i>	28
char grilled butchers cut (our waiting staff will advise) <i>gf</i> (all our steaks are rested in warm mustard butter) choice of duck fat chips or Paris mash choice of beef glaze or peppercorn sauce	P.O.A
1.1kg slow cooked lamb shoulder (feeds 2-3person) plus trimmings <i>gf</i> (please allow 30min)	65

QUEEN'S RESTAURANT MENU

OUR MENU IS DESIGNED FOR
SHARING, WE RECOMMEND
SHARING SOME SMALL PLATES
AND LARGE PLATES FOR
MORE VARIETY.