



# THE RANGE

RESTAURANT

## MOUNT COMPASS



### ENTRÉE

**CHEESE & GARLIC FLATBREAD (VG) (GFA)**

**\$10**

GARLIC, OLIVE OIL & FIOR DI LATTE

**CHILLI & ANCHOVY FLATBREAD (VGA) (GFA)**

**\$10**

GARLIC, OLIVE OIL, CHILLI, ANCHOVIES & FIOR DI LATTE

**MUSTARD & ROSEMARY FLATBREAD (VG) (GFA)**

**\$10**

GARLIC, OLIVE OIL, SEEDED MUSTARD, ROSEMARY & FIOR DI LATTE

**CORN & ZUCCHINI FRITTERS (VG)**

**\$15**

CHARGRILLED CORN, ZUCCHINI, SPANISH ONION, CONFIT GARLIC & DILL WITH GARLIC AIOLI & TEMPURA ZUCCHINI BLOSSOM

**ARANCINI (VG)**

**\$15**

PEA, PARMESAN, ZUCCHINI, & MINT ARANCINI SERVED WITH NAPOLI SAUCE & CONFIT GARLIC AIOLI

**MUSHROOM & SPINACH STUFFED PROSCIUTTO CIGARS**

**\$15**

SWISS BROWN MUSHROOM, RED ONION & THYME PURÉE ROLLED IN PANKO, SPINACH, PROSCIUTTO & KATAIFI, BAKED UNTIL GOLDEN BROWN & SERVED WITH A CARAMELISED SHALLOT JAM.

**PORK DUMPLINGS**

**\$15**

SLOW ROASTED S.A. PORK BELLY, FRIED SHALLOTS & ASIAN HERBS IN AN AROMATIC BROTH

**PRAWN CIGARS**

**\$15**

PRAWN MEAT, VERMICILLI NOODLES, RED ONION, THAI BASIL, VIETNAMESE MINT, CORIANDER, WRAPPED IN FILO, WITH CHILLI JAM & SOY REDUCTION



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**PORCHETTA (GF) (FLINDERS RANGES)**

**\$30**

SLOW ROASTED S.A. PORK BELLY WITH FRESH APPLES, FENNEL, SAGE & ONION SERVED WITH ROASTED VEGETABLES & A SHERRY CREAM & DIJON MUSTARD SAUCE

**POUSSIN SALTIMBOCCA (GF) (GAWLER RIVER)**

**\$32**

SPATCHCOCKED & WRAPPED IN PROSCIUTTO, SAGE & WITH SAUTÉED RAINBOW CHARD, WHIPPED POTATOES & A CREAMY MCLAREN VALE WHITE WINE & ROASTED PORTABELLO MUSHROOM SAUCE

**KANGAROO FILLET (GF) (FLINDERS RANGES)**

**\$34**

KANGAROO FILLET WITH ROASTED FENNEL & PARSNIP PURÉE, RASPBERRY PEARLS, FRIED CHARD, BEETROOT MARMALADE, HOUSEMADE JUS & ROASTED VEGETABLES

**LAMB RUMP (GF) (FLINDERS RANGES)**

**\$36**

PAN FRIED LAMB RUMP, SERVED WITH ROASTED VEGETABLES, MINT JELLY & JUS

**LAMB RACK (GF) (SOUTH AUSTRALIA)**

**\$40**

OVEN ROASTED GRASS FED LAMB RACK SERVED WITH ZUCCHINI, ROASTED CHERRY TOMATO, CRACKED POTATOES & JUS



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### **S.A. GARFISH**

**\$25**

COOPERS BEER BATTERED GARFISH, SERVED WITH CHIPS, FETTA SALAD, GRILLED LEMON & TARTARE

### **KANGAROO ISLAND CALAMARI**

**\$28**

LOCALLY CAUGHT & LIGHTLY DUSTED IN LEMON PEPPER FLOUR, SERVED WITH CHIPS, FETTA SALAD, GRILLED LEMON & TARTARE

### **SALMON (TASMANIA) (GF)**

**\$32**

PAN SEARED CRISPY SKIN, ROASTED BEETROOT PURÉE, COCKTAIL POTATOES, ZUCCHINI SQUASH, CHERRY TOMATOES, LEMON WHITE WINE BEURRE BLANC & GRILLED ORANGE

### **S.A. PRAWN (GF)**

**\$34**

PAN FRIED PRAWNS WITH A CREAMY GARLIC & SPRING ONION SAUCE, BASMATI RICE, ZUCCHINI RIBBONS & GRILLED LEMON

### **S.A. KING GEORGE WHITING**

**\$38**

LIGHTLY SEASONED, FLOURED & PAN FRIED IN BUTTER, OLIVE OIL & SERVED WITH CHIPS, FETTA SALAD, TARTARE & GRILLED LEMON

### **BOUILLABAISSE (GFA)**

**\$40**

LOCALLY CAUGHT SQUID, GARFISH, PRAWNS, & MUSSELS IN A RICH TOMATO, WHITE WINE, PARSLEY & BUTTER BROTH SERVED WITH CRUSTY BREAD & GRILLED LEMON



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**PUMPKIN, FETTA & SPINACH PIE (VG)**

**\$24**

SALT ROASTED BUTTERNUT PUMPKIN, FETTA & WILTED SPINACH PIE WITH ROASTED VEGETABLES, BEETROOT PUREE, ROCKET & WALNUTS

**CARAMELISED SHALLOT & PETITE BRIE TARTE TATIN (VG)**

**\$26**

GLAZED BABY SHALLOTS, PETITE BRIE & BAKED WITH A ROSEMARY ROUGH PUFF PASTRY LID, TURNED OUT & SERVED WITH ROASTED VEGETABLES, ROCKET & WALNUTS

**STEAK & GRATINATED POTATO PIE**

**\$28**

CHUNKY BEEF STEAK, CARAMELISED SHALLOT, SPECK & THYME IN A RED WINE & GARLIC GRAVY, TOPPED WITH CREAMY POTATO SERVED ON ZUCCHINI PURÉE, CANDIED PUMPKIN & ROASTED VEGETABLES

**PUTTANESCA SPAGHETTI (VG) (GFA)**

**\$24**

WHOLE GRAPE TOMATO, RED ONION, CAPERS, EXTRA VIRGIN OLIVE OIL, WHITE WINE, GARLIC, LOCAL KALAMATA OLIVES, PARSLEY, ANCHOVIES & CHILLI, TOPPED WITH FRESH PARMESAN

**CHICKEN TORTELLINI**

**\$26**

CHICKEN FILLED TORTELLINI WITH PAN FRIED CHICKEN BREAST, RED ONION, SPEC, CREAMY WHITE WINE & SAGE, TOPPED WITH PARMESAN

**PRAWN LINGUINI (GFA)**

**\$32**

LOCAL PRAWN CUTLETS, RED ONION, GARLIC & MCLAREN VALE PROSECCO, CREAM, TOMATO PASSATA, ROSÉ SAUCE, TOPPED WITH PARMESAN & GRILLED LEMON



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**BLACK ANGUS PORTERHOUSE STEAK (GF) (LIMESTONE COAST) \$29**

250G DRY AGED PORTERHOUSE STEAK CHARGRILLED TO YOUR LIKING & SERVED WITH ROASTED VEGETABLES & YOUR CHOICE OF GRAVY

**BLACK ANGUS EYE FILLET (GF) (LIMESTONE COAST) \$38**

200G EYE FILLET CHARGRILLED TO YOUR LIKING & SERVED WITH ROASTED VEGETABLES & YOUR CHOICE OF GRAVY

**BLACK ANGUS SCOTCH FILLET (GF) (LIMESTONE COAST) \$42**

300G DRY AGED SCOTCH FILLET CHARGRILLED TO YOUR LIKING & SERVED WITH ROASTED VEGETABLES & YOUR CHOICE OF GRAVY

**CHICKEN BREAST SCHNITZEL (ADELAIDE HILLS) \$24**

FREE RANGE, FRESHLY CRUMBED IN OUR HOUSE MADE PANKO, PARMESAN & HERB CRUMB, SERVED WITH FETTA SALAD, CHIPS & YOUR CHOICE OF GRAVY OR TOPPINGS

**PORTERHOUSE BEEF SCHNITZEL (LIMESTONE COAST) \$28**

FRESHLY CRUMBED IN OUR HOUSE MADE PANKO, PARMESAN & HERB CRUMB, SERVED WITH FETTA SALAD, CHIPS & YOUR CHOICE OF GRAVY OR TOPPINGS

**GRAVIES - PEPPER, PLAIN, DIANNE, CREAMY TRUFFLE MUSHROOM OR  
MCLAREN VALE GRENACHE HERBED JUS**

**PARMY - NAPOLITANA SAUCE & FIOR DI LATTE \$2**

**KILPATRICK - KILPATRICK SAUCE, BACON & FIOR DI LATTE \$3**

**HAWAIIAN - NAPOLITANA SAUCE, HAM, PINEAPPLE & FIOR DI LATTE \$4**

**MEXICAN - SALSA, JALAPENOS, FIOR DI LATTE, GUACAMOLE & SOUR CREAM \$4**