



STARTER

Soup of the Day (gfo)	9.9
Garlic Bread (v)	6.9
Cheesy Garlic Bread (v)	8.9
Prawn Cocktail served with iceberg lettuce, thousand island dressing & lemon (gf)	14.9
House-made mushroom & parmesan arancini balls with fresh baby spinach & aioli	14.9
Fig wedges wrapped with haloumi & prosciutto, oven baked & served with rocket & Italian style glaze	14.9

St Francis Winery 14 Bridge Street Old Reynella SA
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MAINS

Roast of the day See our specials menu for today's roast	
Chicken breast schnitzel in a herb & parmesan crumb served with chips, salad & your choice of sauce (dianne, pepper, mushroom, or plain gravy)	22.9
Parmigiana topping	add 3.0
Fish & Chips (bread crumbed, beer battered, or grilled) Hake served with chips, salad & house-made tartare sauce	24.9
Salt & pepper squid lightly fried in chef's selection of seasoning with chips, salad & house-made tartare sauce (gfo)	24.9
Grain fed rump steak 200g cooked to your liking served with crispy chips, garden salad & your choice of sauce (gf)	26.9
(dianne, pepper, mushroom, or plain gravy)	
Surf & Turf porterhouse steak 250g topped with creamy garlic, prawn & calamari sauce served with garlic & herb mashed potato & chef's greens (gf)	38.0
BBQ pork belly slow braised in chef's selection of herbs & spices, open oven baked to finish. Served on a bed of garlic & herb mashed potato, with fresh baby spinach, blanched baby carrot, broccolini & topped with house-made mustard & BBQ sauce	34.0
Crispy skin Atlantic salmon on a bed of mint infused pea puree served with pan tossed asparagus & baby carrot, steamed broccolini topped with a dill hollandaise	32.0
Lamb shank slow braised in a house-made tomato, herb & red wine jus served with herb & garlic mashed potato & a melody of steamed vegetables	32.0

MAINS CONT

Thai beef salad made with pan tossed porterhouse beef strips in a sweet chilli glaze, with glass noodles, cucumber, carrot, capsicum, Spanish onion, fresh coriander & shredded mint topped with an Asian style dressing	29.9
Herb seasoned & grilled vegetable stack with zucchini, Spanish onion, butternut pumpkin & capsicum topped with house-made napolitana sauce served alongside roasted chat potatoes, carrot & fresh baby spinach (gf) (v) (Grilled mozzarella optional)	26.0
<i>Extra gravy</i>	2.5
<i>Parmigiana topping</i>	3.0
<i>Creamy garlic sauce</i>	4.5
<i>Creamy garlic, prawn & calamari sauce</i>	9.0

DESSERT

Sticky date pudding served with house-made warm butterscotch sauce & vanilla ice cream	9.9
Pancakes (2) served with vanilla ice cream & maple syrup	9.9
Eton Mess, meringue topped with berry compote, biscuit crumbs & whipped cream (gfo)	9.9
Vanilla ice cream sundae with choice of chocolate, strawberry or caramel topping & sprinkles (gf)	6.9
Waffles (gf) served with maple syrup, vanilla ice cream & fresh strawberries	12.0