



AVAILABLE LUNCH WED-SUN 11.30AM-2PM

1 COURSE FROM \$19.90

2 COURSE FROM \$21.90

3 COURSE FROM \$25.90

## ENTREES

SOUP OF THE DAY (gfo)

See our specials menu for today's soup special

PRAWN COCKTAIL (gf)

Iceberg lettuce, thousand island dressing & lemon

GARLIC BREAD

3 slices of garlic & herb bread

MUSHROOM & PARMESAN ARANCINI BALLS

House made arancini balls with fresh baby spinach and aioli

St Francis Winery. 14 Bridge Street, Old Reynella SA  
5161 P|8322 2246 W|stfranciswinery.com.au

## SENIORS MENU

## MAINS

FISH & CHIPS

Battered, crumbed or grilled hake with chips & salad (gf)

RUMP STEAK (200g) - Add 2.00

Chips, salad & your choice of gravy

THAI BEEF SALAD

Pan Tossed beef strips with sweet chilli glaze tossed with glass noodles, fresh cucumber, carrot, capsicum, Spanish onion, fresh coriander and mint with an Asian style house dressing

SALT & PEPPER SQUID (gfo)

Served with chips, salad & tartare sauce

CHICKEN SCHNITZEL

Crumbed chicken breast served with chips, salad & your choice of sauce

EGGPLANT PARMIGIANA (vo)

Crumbed eggplant topped with napolitana sauce & cheese served with chips & salad

ROAST OF THE DAY

Please see specials

Sauce (gf) \$2 Gravy, Mushroom, Pepper, Diane  
Parmigiana Topping \$3

## THE LITTLE EXTRAS

Add Chicken or Salt & Pepper Squid	\$6
Mashed Potato or Vegetables	\$3
Coffee/Tea	\$3.9

## DESSERTS

WARM PANCAKE

Pancake with vanilla ice cream & maple syrup

ETON MESS (gfo)

Meringue topped with berry compote, biscuit crumbs & whipped cream

ICE CREAM SUNDAE (gf)

Vanilla ice cream with chocolate, strawberry or caramel topping & sprinkles

V=VEGETARIAN VG=VEGAN VGO=VEGAN OPTION  
GF=GLUTEN FREE GFO=GLUTEN FREE OPTION