

# TO BEGIN

GARLIC & HERB BREAD 4.5  
Served on toasted sour dough

TURKISH LOAF 5.5  
With Pendleton Estate olive oil, balsamic vinegar & dukkah

TRIO OF DIPS 12.9  
A selection of home made dips served with grilled pitta, grissini sticks & lavosh bread

BOWL OF CHIPS SERVED WITH AIOLI 7.5

WEDGES WITH SWEET CHILLI & SOUR CREAM 10.9

WEDGES WITH BACON & MELTED CHEESE 12.9

# LIGHT MEALS

JAPANESE PRAWN SALAD 11.9  
Prawn cutlets in panko bread crumbs with an udon noodle salad & soy mirin dressing

Smoked Duck Spring Rolls 12.9  
Smoked duck breast with shredded Chinese vegetables rolled in golden pastry & served with soy dipping sauce

ROASTED PUMPKIN TART 12.9  
Roasted pumpkin, goats cheese, baby spinach & pine nuts in a puff pastry case with a lightly dressed green salad

TASTING PLATE 22.0  
Pendleton Estate olives, semi sundried tomato, bbq'd chorizo, Danish fetta, smoked duck spring roll, panko crumbed prawns, salt & pepper squid, grissini & grilled pita bread

# WOODFIRED PIZZA

DOUBLE SMOKED LEG HAM & PINEAPPLE 15.0  
With mozzarella on a tomato base

MARGARITA 14.0  
Vine ripened tomato, fresh basil, oregano & mozzarella on a tomato base

THE SARACENS 18.0  
BBQ'd chicken, prawns, avocado & mozzarella on a tomato base

THREE MEATS 17.0  
Double smoked leg ham, bacon, salami & bbq onion with mozzarella on a tomato base

ROASTED VEGETABLES 15.0  
Roasted pumpkin, roasted red peppers, spinach, mushrooms & fetta on a tomato base

BARBEQUE CHICKEN 16.0  
Chicken, onion, bacon, mushroom & mozzarella on a bbq base

SPICY GARLIC PRAWN 18.0  
Garlic prawns with basil, chilli & mozzarella on a tomato base

SPICY CHORIZO & HOT SALAMI 17.0  
Red pepper, fresh chilli, onion, a splash of tabasco & mozzarella on a tomato base

CHICKEN TANDOORI 17.0  
Tandoori chicken, baby spinach, tomato & red onion finished with raita

PIZZA PUTTANESCA 16.0  
Pendleton Estate olives, anchovies, capers, basil, mozzarella on a tomato base

POSSIBLE SIDE EFFECTS 20.0  
Bum burner pepperoni, Salami, char-grilled capsicum, caramelised onion, fresh chilli and mozzarella on a firey tomato base served with cucumber and yogurt to soothe the burn

# MAINS

WARM CHICKEN SALAD 16.9  
Dukkah coated chicken tenderloins, bacon, tomato, cucumber, red onion, lettuce & fresh parmesan with a mustard aioli dressing

DRUNKEN LAMB SALAD 19.9  
Grilled lamb back strap with a salad of green beans, roasted pumpkin, semi-sundried tomatoes & creamy Danish fetta with a balsamic & olive oil dressing

PANCETTA LINGUINE 19.9  
Pancetta, roasted red capsicum, baby spinach & pine nuts tossed in Pendleton Estate extra virgin olive oil

BUG TAIL & SCALLOP STIR-FRY 23.9  
Bug tail & Scallop stir fried with ginger, chilli & garlic, tossed with Chinese greens & finished with a squeeze of fresh lime

SOUTH AUSTRALIAN GARFISH 26.9  
Herb breaded Garfish fillets with country style potato wedges, tomato & olive salsa with lemon olive oil

OVEN BAKED CHICKEN BREAST 24.9  
Chicken Breast filled with Ricotta and roasted garlic stuffing on a salad of baby spinach, sundried tomato & crunchy potatoes topped with herb mayonnaise

KING HENRY PORK RIB EYE 25.9  
Oven baked Pork cutlet with crispy crackling, served on a chive and desire rosti and topped with rocket leaves and a house made pear & caramelised onion chutney

JUMBO LAMB LOIN CHOP 24.9  
Butterflied lamb loin on the bone topped with Salsa Verde and served with roasted potato, eggplant and tomato

JAMAICAN JERK RIB EYE 27.9  
Butterball Beef Company grass fed rib eye steak in a Jamaican jerk marinade with roasted pumpkin smash & an avocado & red pepper salsa

# FAVOURITES

300G GRASS-FED PORTERHOUSE 23.9  
Murraylands porterhouse steak grilled to your liking served with chips, crunchy salad & your choice of gravy, mushroom, pepper or dianne sauce

OLD ENGLISH STYLE FISH & CHIPS 14.9  
Hake fillets served in either a crispy Coopers Ale batter or grilled with chips, lemon aioli, a crunchy salad & lemon wedges

SALT & PEPPER SQUID 18.9  
Served with chips, lemon aioli, a crunchy salad & lemon wedges

GRAIN-FED PORTERHOUSE STEAK SCHNITZEL 16.9  
Served with a crunchy salad, chips & your choice of gravy, mushroom, pepper or dianne sauce (extra \$2.00 for parmigiana)

CHICKEN BREAST SCHNITZEL 16.9  
Served with a crunchy salad, chips & your choice of gravy, mushroom, pepper or dianne sauce (extra \$2.00 for parmigiana)

SARACENS SCHNITZEL 19.9  
Chicken Breast schnitzel topped with prawns, avocado, sweet chilli sauce & cheese served with a crunchy salad & chips

WAGYU BEEF BURGER 16.9  
Australian Kobe Wagyu pattie, bacon, egg, grilled pineapple, beetroot, tomato, lettuce, cheese & tomato sauce served on a sour dough with chips

CHICKEN BURGER 15.9  
Grilled Chicken breast, bacon, avocado, cheese, tomato, lettuce & mayonnaise served on a sour dough roll with chips

STEAK SANDWICH 15.9  
Grass-fed porterhouse with caramelised onions, lettuce, tomato, cheese & rich tomato relish on a sour dough roll with chips

# ON THE SIDE

STEAMED GREENS 4.5  
GARDEN SALAD 4.5  
GREEK SALAD 4.5

# TO FINISH

WARM RICH CHOCOLATE MUD CAKE 7.0  
With raspberry sauce & cream

NUT SUNDAE 7.0  
Vanilla ice cream with your choice of chocolate, caramel or strawberry topping

CHEESE PLATE 11.0  
A selection of Australian & imported cheeses, dried fruit, grissini sticks & lavosh bread

## COFFEE

SHORT BLACK 3.3  
LONG BLACK 3.3  
MACCHIATO 3.3  
LATTE 3.3  
FLAT WHITE 3.3  
CAPPACINO 3.3  
HOT CHOCOLATE 3.3  
SELECTION OF TEAS 3.3

[Please ask for our daily specials Menu](#)

[Open seven days for Dinner & Lunch](#)

[www.thesaracens.com.au](http://www.thesaracens.com.au)