

**HELLO**

*Signature*

It is with pleasure that we offer our latest menu offering for your consideration. This menu has been created with the cooler months in mind and we hope that it warms the cockles of your heart.

The 100 mile radius ethos remains a positive element within the P/A and is again represented in the latest menu.

Recently we began brewing under the Fairweather Small Batch banner and have our first beer, Trevor, on tap within the hotel. For something a bit different we integrate the beers we make within some of the menu items and in this edition you will find Trevor in a couple of our dishes.

Also from under the Fairweather Small Batch umbrella comes a line of condiments that we use within the hotel and sell to our customers. Most of these are used within the menu and can be identified with the FSB acronym in the description of the dishes.

We hope you enjoy our new menu as we have enjoyed developing it.


**VG** Vegetarian

**VN** Vegan

**DF** Dairy Free

**GF** Gluten Free

**FSB** Fairweather Small Batch

The signature dishes make another appearance in the latest edition of our menu. We have listened to our customers and considered the vibe the menu created. From this we have elevated certain creations to the Signature series. Look out for the 

Perhaps something new on the menu will become a new Singature.

Enjoy.

*Wyn Fairweather*

## FIRST OUT OF THE BLOCKS

### Hooked GF DF

Slippery little white bait are coated with prickly ash and then fried. Served with FSB aioli and soy sauce dipping sauces.

**E 15 / M 25**

### Oysters

Natural (with lemon & lime) GF DF

Kilpatrick (an old favourite) GF DF

Fairweather (rarebit & spinach)

**½ Doz 14 / Doz 20**

### Spiced Balls GF

Moroccan spiced fried wagyu meatballs with coriander yoghurt and tomato salad.

**14**

### Shepherd's Pie GF

The Fairweather twist on a wintery favourite. Potato stuffed with shepherd's pie and served with sour cream.

**15**

### Corn Fritters Vg Vn

Fried sweet corn fritters served with a salad of shaved coconut, fried peanuts and Asian herbs. Complemented with palm sugar, chilli & caramel sauce.

**E 14 / M 22**

## SHARING IS CARING

### Focaccia Junior Vg

Garlic & rosemary focaccia served warm with garlic & herb butter

**5**

### Focaccia Senior Vg

Garlic & rosemary focaccia served with garlic & herb butter, olive oil, dukkah, balsamic vinegar and mixed olives

**10**

### Triple Threat

Three cheese flat bread (parmesan, vintage cheddar & Barossa brie) served with FSB mustard aioli.

**8.5**

### Pitter Platter

Expect to see morsels like cheeses from the Barossa Cheese Co., Barossa ham, Barossa mettwurst house made pickled onions & pickles, olives, hummus and house made chutney and pita bread.

**24**

### Fairweather Sampler

Sample the condiments we make here on premises with local cheeses and meats,

**20**

### The Chester

A simple cheese plate for the carnivore that consists of local cheddar, blue & brie cheeses, Barossa mettwurst, pickled onions and pita bread.

**18**

## FROM THE PADDOCK

### **Schnitzel Mrs F Style**

The hotel staple has been given the Fairweather twist. A succulent schnitzel with a crisp garden salad drizzled with honey mustard dressing and a couple of lemon wedges for zing. Your choice of pork or free range chicken.

**15**  
side of fries **5**

### **Schnitzel Millwright Style**

Parmigiana never looked so good. Take the succulent schnitzel, top it with smoked Barossa ham, Mrs F's tomato sauce & vintage cheddar cheese.

**18**  
side of fries **5**

### **Ragu**

Penne pasta served with a rich beef ragu, tomato sauce and parmesan.

**29**

### **Banged up**

Another traditional favourite that uses FSB Trevor Ale and fetta sausages with mashed potato and a honey mustard gravy.

**24**

### **The Cowboy GF without chutney**

A sizable portion of Scotch fillet weighing in at 300g and served with FSB chutney and pan roasted vegetables. Yehaa!

**34**

### **The Rustler GF without chutney**

A chunk of meat fit for any hombre. 500g rib eye served with FSB chutney and pan roasted vegetables.

**40**

## FROM THE YARD

### **The Winter Rookie**

Spaghetti with free range chicken breast, Barossa bacon and mushrooms in a white wine and a cream sauce then topped with parmesan cheese.

**29**

### **Fowl Play GF**

Crispy skin free range chicken breast with fried chat potatoes, lemon, thyme, garlic and greens. Finished with a white wine cream sauce.

**32**

### **Giro fan chow DF**

Free range chicken and egg noodle stir fry with FSB sweet and sour sauce.

**25**

## FROM THE DEEP

### **FOD**

Fish fresh from the market is coated in a Hills Cider Co. apple cider batter and served with parmesan & roquette salad. Hand cut chips on the side.

**See specials board for price.**

### **Hooked**

Slippery little white bait are coated with prickly ash and then fried. Served with FSB aioli and soy sauce dipping sauces.

**E 15 / M 25**

### **Ze Fan Chow DF**

Prawn and egg noodle stir fry with FSB sweet and sour sauce.

**25**

## BURGERBAR

### Mrs F's Wagyu Burger

200 gram minced Wagyu beef pattie with vintage cheddar cheese, Barossa bacon, Mrs F's chutney, aioli, fresh salad on a custom baked toasted brioche roll. Complemented with onion rings.

**19.5**

### Coaster Chicken Burger

Free range chicken breast burger that is served with Barossa Brie, Barossa bacon and mustard aioli. Pedal hard then tuck into a bit of poultry goodness. Onion rings on the side finish the meal nicely.

**19.5**

### The Swine

A pork schnitzel is served on a toasted brioche bun with cheese, house made chutney, Barossa bacon and mustard aioli. Onion rings complete the meal.

 **19.5**

### Rickety 3 Speed

Mrs F is serving up three slider burgers to satisfy the hunger on the go. The sliders are smaller versions of the Mrs F Wagyu, Coaster Chicken and The Swine burgers. The burgers are served on custom brioche buns with a whack of onion rings on the side.

**19.5**

### Vegetaburger vg

Grilled Mediterranean vegetable stack with aioli, vintage cheddar cheese, fresh salad and hommus on a custom baked toasted bun. Onion rings on the side.

**16.5**

## FROM THE PATCH

### Sticky warm rice Vg Vn DF GF

Brown rice risotto with seasonal vegetables. Hearty to tackle the winter chill.

**20**

### Chicks & Fellas vg

Chick pea falafels with tzatziki, chargrilled pita and tomato salad.

**E 13 / M 22**

### A Winter Salad?

Vg with haloumi Vn without

Roasted vegetable salad with hummus, roquette and a basil balsamic vinaigrette. Haloumi optional.

**E 12 / M 20**

### No. 42 Vn DF

Tempura mixed vegetables with sticky soy dipping sauce.

**E 12 / M 20**

### Corn Fritters Vg Vn

Fried sweet corn fritters served with a salad of shaved coconut, fried peanuts and Asian herbs. Complemented with palm sugar chilli caramel sauce.

**E 14 / M 22**

## ON THE SIDE

Roasted baby button mushrooms with garlic, lemon and thyme. **9**

Mash with butter. **9**

Pear and rocket salad. **8**

Crisp garden salad with honey mustard dressing. **7**

Steamed greens with garlic & herb butter. **7**

Crinkle cut fries with Mrs F's secret seasoning. **5** small / **8** large

Onion Rings with Mrs F's secret seasoning. **5** small / **8** large

House made sweet potato wedges with coriander yoghurt and dukkah. **9**

Fried chat potatoes with confit garlic & rosemary oil and aoli. **9**

Plain jus, Mushroom & mustard gravy, Black pepper and thyme jus. **2.5**

Portion of aoli. **2.5**

Blue cheese sauce. **2.5**

## IT'S CHILDS PLAY

### **Little F Burger**

Beef pattie served with bacon, cheese, tomato and sauce. A bunch of onion rings accompany the burger.

**9.5**

### **Basgetti va**

Spaghetti served just the way mum makes it. A bowl of pasta with a tomato/cream sauce.

**9.5**

### **Basgetti Bog**

A rich beef mince with tomato sauce is served on top of spaghetti pasta.

**9.5**

### **Feesh DF GF**

Pan fried fish of the day with hand cut potato chunks & garden salad.

**9.5**

### **Finger Lickin' DF GF**

Pan fried free range chicken breast cut in strips and served with hand cut potato chunks & garden salad.

**9.5**