

Inman River Café Specials

As we use a lot of local seasonal produce we do a lot of daily or weekly specials. This menu is just to give you an idea of the kind of specials we do!
Current as of Easter 09.

Soup

Pea and Ham served with hot bread **\$9.90**

Platters:

Pate for one

House made free range chicken and brandy pate served with grilled pita bread and lavosh **\$12.50**

Cheese for two

Local brie, cheddar and goats cheese served with lavosh, quince paste, fruit chutney and fresh figs **\$22**

Ploughmans platter for one

Coorong Angus Beef salami, house made pickled onions, Finnis Valley olives, fruit chutney, Willunga almonds, Alexandrina cheddar, lavosh and side salad **\$16.60**

Mains

Roast beetroot salad with coriander, goat's cheese and a honey Moroccan dressing **\$16.50**

Free range chicken breast and fresh fig salad with Alexandrina feta, dukkah croutons, rocket and a honey drizzle **\$21**

Hay Valley lamb Keftdes served with grilled pita bread, hommous, tzatziki and salad **\$20**

Coorong Angus Beef curry with coconut cream and fresh coriander served with raita, pickled vegetables, rice and pappadums **\$21**

Desserts

Blackberry and apple crumble with Jersey cream **\$7.70**

Please see dessert fridge for more sweet treats!