



RAMSGATE
HOTEL
EST 1897

to share

- garlic focaccia sticks** 5.9
- bruschetta (v)** 8.9
toasted ciabatta topped w/ fresh roma tomato, spanish onion, basil salsa & balsamic reduction
- seasoned wedges (v)** 8.9
w/ chive sour cream & sweet chilli sauce
- trio of dips** 13.9
served w/ grilled pita
- tapas platter** 29.9
slices of tasmanian smoked salmon, grilled chorizo, szechwan fried prawns, marinated olives, fetta, grilled vegetables, dips, dukkah & balsamic evoo w/ grilled breads & sesame grissini
- beer platter** 29.9
salt & pepper squid, duck & plum spring rolls, fried chorizo, sticky beer-basted beef short ribs, wedges, dips, grilled bread & dipping sauces

sa local oysters

- natural** 1/2 doz 12.0 1 doz 20.0
served cold w/ lemon & tabasco
- kilpatrick** 1/2 doz 14.0 1 doz 22.0
served warm w/ grilled bacon & worcestershire reduction

seafood

- smoked salmon crostini** 15.9
grilled italian bread w/ roma tomato & basil salsa topped w/ delicate slices of tasmanian smoked salmon finished w/ chive sour cream & preserved lemon-infused evoo
- beer-battered flathead** 17.9
served w/ chips, salad, lemon & tartare
- salt & pepper squid** 17.9
served w/ chips, salad, lemon & tartare
- szechwan prawn salad** 17.9
crispy fried prawns dusted in szechwan spice served w/ a salad of rice noodles, cucumber, mint & fresh chilli w/ ginger & lemongrass dressing
- seafood trio** 24.9
battered flathead, salt & pepper squid & szechwan prawns served w/ chips, salad, lemon & tartare
- atlantic salmon fillet (gf)** 24.9
served on a bed of rice noodles & julienne vegetables finished w/ a thai-inspired consommé & spring onion garnish

mains

- chicken salad (gf)** 16.9
grilled marinated chicken tenders served on a salad of wild roquette, cherry tomatoes, spanish onion & cucumber w/ garlic yoghurt dressing
- vegetable terrine (v) (gf)** 16.9
layers of marinated roasted mediterranean vegetables topped w/ grilled haloumi & finished w/ white truffle oil & wild roquette leaves
- burmese duck curry (gf)** 23.9
tender duck leg slowly braised in an aromatic burmese curry sauce served w/ steamed rice, garlic naan & yoghurt
- vegetarian gnocchi (v)** 15.9
roasted pumpkin, mushrooms, pine nuts, spanish onion & baby spinach tossed w/ soft potato pillows finished in a garlic cream sauce topped w/ parmesan
- add chicken** 3.0
- lamb & rosemary sausages (gf)** 15.9
braised in red wine, tomato & lentil ragout served on a bed of mash
- twice-cooked pork belly (gf)** 23.9
served on a cabbage, fennel & pancetta braise finished w/ an apple & balsamic-infused jus

- grilled chicken breast (gf)** 22.9
filled w/ semi-dried tomato & danish fetta served w/ roasted baby potatoes & a baby spinach, cherry tomato & asparagus salad
- chicken or beef schnitzel** 17.9
served w/ chips, salad & your choice of gravy, pepper, mushroom or diane sauce
- parmi or kilpatrick** 19.9
served w/ chips & salad
- rams burger** 18.9
beef pattie, bacon rasher, caramelised onion, cheese, tomato, lettuce & tomato relish served w/ chips
- open steak sandwich** 18.9
graziers scotch fillet w/ bacon, egg, caramelised onion, cheese, lettuce, tomato & bbq sauce served w/ chips
- kangaroo fillet** 20.9
grilled medium rare served w/ a pancetta & potato rosti, parsnip puree, native plum glaze & fried leek
- chicken pot pie** 18.9
shredded chicken, mushrooms & leek cooked in a velvety seasonal vegetable casserole topped w/ golden puff pastry
- spiced lamb cutlets** 27.9
grilled medium rare & served w/ fresh salad of julienne vegetables & herbs finished with a lemongrass & ginger sauce

graziers steak

all of our quality prime beef are sourced from cattle grazing in the green pastures of south australia's south east & aged for a minimum of 42 days to ensure ultimate tenderness & flavour

- 250g rump** 18.9
- 250g sirloin** 24.9
- 400g rump** 26.9
- 300g scotch** 28.9



a cut above the rest

all of our char-grilled graziers steaks are served w/ chips, salad & your choice of gravy, pepper, mushroom or diane sauce

- add reef sauce** 6.0
tiger prawns in a creamy garlic sauce

sides

- steamed vegetables (v) (gf)** 6.9
drizzled w/ truffle oil
- bowl of chips (v) (gf)** 7.9
w/ garlic aioli
- greek salad (v) (gf)** 7.9
w/ sticky balsamic & lemon evoo

desserts

- sticky fig pudding** 7.9
w/ butterscotch sauce & ice-cream
- white chocolate & vanilla bean panna cotta** 7.9
w/ mixed berries & pistachio biscotti

kids' menu (under 12 years)

- chicken nuggets** 7.9
w/ chips & tomato sauce
- kids burger** 7.9
w/ cheese & sauce
- chicken salad (gf)** 7.9
chicken tenders on a fresh dressed salad
- battered fish** 7.9
w/ chips & tartare



v = vegetarian g = gluten-free



RAMSGATE
HOTEL
EST 1897

wine

fizz

	g	b
leconfield syn cuvee blanc nv <i>coonawarra</i>	6.5	28
bird in hand pinot noir <i>adelaide hills</i>	8	38
jansz premium nv cuvee <i>tasmania</i>		43
moet chandon brut imperial nv <i>france</i>		95
black chook sparkling shiraz <i>mclaren vale</i>	7.5	35

house

seppelt stony peak sparkling brut <i>blend of regions</i>	5.5	24
baily & baily "legs eleven" sauvignon blanc <i>marlborough nz</i>	5.5	24
baily & baily "ticky boo" rosé <i>south east</i>	5.5	24
baily & baily "jump n jive" shiraz <i>south east</i>	5.5	24

white

grant burge moscato <i>barossa valley</i>	7	32
† gallant juliet moscato <i>south east</i>	8	38
paracombe pinot gris <i>adelaide hills</i>	7	32
wirra wirra hand picked riesling <i>mclaren vale</i>	7.5	35
crabtree estate riesling <i>clare valley</i>	8	38
skillogalee riesling <i>clare valley</i>		38
chapel hill unwooded chardonnay <i>mclaren vale</i>	7.5	35
d'Arenberg olive grove chardonnay <i>mclaren vale</i>	7.5	35
schild estate unwooded chardonnay <i>barossa valley</i>		35
beresford highwood sauvignon blanc <i>adelaide hills</i>	7	30
mud house sauvignon blanc <i>marlborough nz</i>	8	38
babich black label sauvignon blanc <i>marlborough nz</i>	8.5	40
shaw & smith sauvignon blanc <i>adelaide hills</i>	8.5	40

rosé

seize the day <i>barossa valley</i>	7.5	35
rockford alicante bouchet <i>barossa valley</i>	8.5	40

red

riposte "the dagger" pinot noir <i>adelaide hills</i>	7.5	35
running with bulls tempranillo <i>wrattonbully</i>	8	38
grant burge hillcot merlot <i>barossa valley</i>	7.5	35
knapstein cabernet merlot <i>clare valley</i>	8	38
rockford moppa springs gsm <i>barossa valley</i>		45
rymill "the yearling" cabernet sauvignon <i>coonawarra</i>	7.5	35
leconfield cabernet sauvignon <i>coonawarra</i>		38
woodstock shiraz cabernet <i>mclaren vale</i>	8	38
penfolds bin 389 cabernet shiraz <i>blend of regions</i>		70
st hallet faith shiraz <i>barossa valley</i>	8	38
laughing jack "jack's" shiraz <i>barossa valley</i>	8	38
penfolds bin 28 kalimna shiraz <i>blend of regions</i>	9	42
saltram no.1 shiraz <i>barossa valley</i>		80
rockford basket press shiraz <i>barossa valley</i>		90