

**BREAKFAST AVAILABLE 9AM-5PM**

**PANCAKES**, SERVED WITH MAPLE SYRUP & FRESH CREAM 13.90  
OR WITH HOT BAILEYS IRISH CREAM SAUCE 18.50

**FROM THE NEST**, 2 X EGGS ON TOAST, (POACHED, FRIED OR SCRAMBLED) 10.00  
(ANY EXTRAS: TOMATOES + \$3.00, BACON + \$3.50, MUSHROOMS + \$3.00, SAUSAGE + \$3.00)

**THE BUTCHERS PLATE**, 2 X EGGS (POACHED, FRIED OR SCRAMBLED) 18.90  
WITH GRILLED BACON, SAUSAGE, TOMATO & MUSHROOMS

**ENTRÉE & LIGHT MEALS**

**GARLIC BREAD**, 4 X SLICES 6.50

**DUKKAH, WOODOVEN BREAD & MARINATED OLIVES** 11.50  
SERVED WITH BALSAMIC VINEGAR AND OLIVE OIL

**TRUSS ROASTED SEASONAL TOMATOES**, 14.80  
WITH ZUCCHINI, ON WOODOVEN BREAD DRIZZLED WITH SALSA VERDE

**HOT CHIPS**, SERVED WITH TOMATO SAUCE OR GARLIC AIOLI SML 6.00 OR LGE 8.00

**40's 'REAL-SPUD' HAND-CUT WEDGES**, SML 7.80 OR LGE 9.80  
WITH SOUR CREAM & SWEET CHILLI SAUCE

**POACHED BOCKWURST SAUSAGE**, 14.90  
ON A POTATO, SPRING ONION & BACON BREAD, WITH KIMCHI (SPICY CABBAGE) AND A MUSTARD SAUCE.

**SALT & PEPPER SQUID**, 15.50  
SERVED ON A LIGHT ROCKET & PARMESAN SALAD WITH GARLIC AIOLI

**STEAMED CHINESE PORK DUMPLINGS**, 15.50  
SERVED WITH AN ASIAN SALAD & DIPPING SAUCE (8 PER SERVE)

**SUMMER SEAFOOD CHOWDER**, 15.50  
WITH CRISPY PANCETTA & PARMASEAN TOAST

**WALNUT & BLUE VEIN RISOTTO**, ENTREE 15.00  
MAINS 24.00

**SANDWICHES & ROLLS AVAILABLE 9AM-5PM**

**TOASTED SANDWICHES**, MADE WITH WOOD OVEN BAKED BREAD 7.90

No. 1 FREE-RANGE CHICKEN, PROVOLONE CHEESE, AVOCADO & MAYONNAISE

No. 2 LEG HAM, TOMATO SLICES, PROVOLONE CHEESE & TOMATO RELISH

**SANDWICHES** 6.90

**TURKISH ROLLS** 8.90

**BAGUETTES** 8.90

**'PLEASE CHOOSE ONE OF THE FOLLOWING FILLINGS'**

No 1. AUSSIE LEG HAM WITH SEEDED MUSTARD, LETTUCE, CHEESE, TOMATO, CUCUMBER, BEETROOT & PICKLED ONION

No 2. SMOKED SALMON WITH CREAM CHEESE, LETTUCE, CUCUMBER, RED ONION, HORSERADISH & CAPERS

No 3. BBQ CHICKEN WITH MAYONNAISE, LETTUCE, AVOCADO & BACON

No 4. BAROSSAN WITH TOMATO RELISH, LETTUCE, CHEESE, HAM, METTWURST, LACHSSCHINKEN & GHERKINS

No 5. VEGETARIAN WITH MAYONNAISE, LETTUCE, CHEESE, TOMATO SLICES, CUCUMBER, CARROT, AVOCADO & RED ONION

No 6. TUNA WITH MAYONNAISE, LETTUCE, CHEESE, TOMATO SLICES, CUCUMBER & RED ONION

No 7. SHAVED TURKEY WITH CRANBERRY SAUCE, LETTUCE, CHEESE, PICKLED ONION & ROAST CAPSICUM

No 8. CURRIED EGG WITH MAYONNAISE, PICKLED ONION RELISH, LETTUCE, CHEESE & CUCUMBER

**MAIN MEALS**

**WARM ASIAN SPICED CHICKEN AND TOFU SALAD** 25.00  
WITH AN AROMATIC HERB AND LEMONGRASS DRESSING

**CRUMBED FISH FILLET & CHIPS,** 1 X FILLET 15.00  
WITH HOME-MADE TARTARE SAUCE & LEMON 2 X FILLET 21.00

**PORK MEDALLIONS,** 26.80  
PAN FRIED WITH FIELD MUSHROOMS & THYME, SERVED WITH A CREAMY SWEET POTATO MASH & JUS

**CHICKEN MIGNON,** 26.80  
WITH SAUTÉED GARLIC PRAWNS & A CREAMY PEPPER SAUCE

**PAN FRIED GNOCCHI,** 26.00  
WITH SHREDDED DUCK, BROADBEANS AND CHORIZO SAUSAGE

**BEEF LASAGNE,** 19.90  
TRADITIONAL HOMEMADE RECIPE SERVED WITH CHIPS.

**ROASTED PUMPKIN & CREAMY FETTA SALAD,** 25.00  
WITH BARLEY SPROUTS, MUNG BEANS, LENTILS & A 9 YEAR OLD RED WINE VINEGAR & OLIVE OIL DRESSING

**60 DAY AGED RUMP STEAK ,** *CHARGRILLED TO YOUR LIKING* 28.00  
SERVED ON A POTATO ROSTI, WITH A RICH DIANNE SAUCE

**HANDMADE FETTUCINI,** 24.00  
TOSSED IN NEW SEASONS TOMATO, BASIL, OLIVE OIL & CHILLI WITH A SHAVED PARMESEAN

**BEEF VINDALOO CURRY, (HOT)** 25.00  
SERVED WITH STEAMED RICE, RAITA AND HOME-MADE CUMIN FLAT BREAD

**CHICKEN BREAST SCHNITZEL,** SERVED WITH CHIPS **OR** SAUTÉED POTATOES 24.00  
TOPPED WITH,

**40'S DELUXE GRILLED TOPPING,**  
TOMATO CONCASSE, BACON, AVOCADO, SUN-DRIED TOMATO, GRILLED CHEESE, HERBS & CRACKED PEPPER

**OR**

**PARMIGIANA,** TOMATO CONCASSE, GRILLED CHEESE & FRESH HERBS

**SALADS**

**GARDEN** SML 9.90  
WITH HOMEMADE VINAIGRETTE DRESSING. LGE 13.90

**GREEK** SML 10.90  
KALAMATA OLIVES, FETA, ROASTED CAPSICUM, TOMATO, ARTICHOKE, OLIVE OIL & BALSAMIC VINEGAR. LGE 15.90

**CAESAR** SML 10.90  
COS LETTUCE, BACON, CROUTONS, PECORINO CHEESE, PUREED ANCHOVIES LGE 15.90  
IN EGG MAYONNAISE.

**KIDS MEALS** (UNDER 12YRS OLD) ALL 9.50

BOLOGNAISE PASTA

BATTERED FISH FILLET & CHIPS

CHEESE BURGER, (PLEASE ADVISE IF YOU DO NOT WANT PICKLES) & CHIPS.

MINI HAM & CHEESE PIZZA (PINEAPPLE OPTIONAL)

CHICKEN NUGGETS (6) & CHIPS



# BEST PIZZA IN AUSTRALIA '08 & '09 STATE WINNER '06, '07, '08 & '09



## 40's FAMOUS CRUSTY PIZZAS 9" SMALL 12" MEDIUM

<b>HAWAIIAN</b>	14.50	20
TOMATO SAUCE, CHEESE, HAM & PINEAPPLE.		
<b>PUTTANESCA</b>	17	22
TOMATO SAUCE, CHEESE, GARLIC, CHILLI, ANCHOVIES, CAPERS & KALAMATA OLIVES, GARNISHED WITH MARINATED BABY BOCCONCINI & FRESH BASIL		
<b>BBQ CHICKEN, &amp; BACON</b>	19	24
TOMATO SAUCE, CHEESE, CHICKEN, BACON, ONION, & BBQ SAUCE.		
<b>HOT &amp; SPICY</b>	17	24
TOMATO SAUCE, CHEESE, HAM, PEPPERONI, SALAMI, OLIVES, CAPSICUM, ONION, GARLIC, & JALAPENOS.		
<b>MEDITERRANEAN</b>	17	24
TOMATO SAUCE, CHEESE, BACON, OLIVES, GARLIC, SUN-DRIED TOMATOES & FETTA CHEESE.		
<b>PILE IT ON</b>	19	24
TOMATO SAUCE, CHEESE, HAM, PINEAPPLE, BACON, SALAMI, CAPSICUM, OLIVES, MUSHROOMS & ONIONS.		
<b>PUMPKIN &amp; PINE NUT</b>	19	26
FRESH GOATS FETTA, MOZZARELLA CHEESE, CARAMELIZED SHALLOTS, ROASTED PUMPKIN & THYME, GARNISHED WITH ROCKET TOSSED IN LEMON JUICE & OLIVE OIL, FINISHED WITH PARMESAN SHAVINGS & TOASTED PINE NUTS		
<b>DARK SIDE OF THE PIG</b>	23	29
OLIVE OIL, THYME, CHEESE, BLACK PUDDING, RED ONION, WHOLE KALAMATA OLIVES, SCHULZ BUTCHER'S MALLEE GUM SMOKED PORK BELLY & ANCHOVIES.		



### PUBLICAN SPECIAL

19 26

TOMATO SAUCE, CHEESE, BLACK PEPPER, SCHULZ BUTCHER'S MALLEE GUM SMOKED PORK BELLY, SALAMI ONION, CAPSICUM, PEPPERONI, KALAMATA OLIVES, MUSHROOMS, JALAPENOS & ANCHOVIES.

### BEST TRADITIONAL SMALLGOODS PIZZA IN S.A. 2009



### BEST OF THE BEST S.A. SEAFOOD

25 36

TOMATO SAUCE, FRESH CHAR GRILLED SQUID, SCALLOPS, PRAWNS & KING FISH WITH OREGANO & DILL ACCOMPANIED BY MUSSELS IN CORIANDER, CHILLI, LIME JUICE & FISH SAUCE, GARNISHED WITH SHAVINGS OF PECORINO CHEESE

### BEST GOURMET SEAFOOD PIZZA IN S.A. 2008 & 2009



### LAMB & KIPFLER POTATO

25 32

SLICED MARINATED LAMB, KIPFLER POTATOES, ROSEMARY, FETTA, SPINACH, TOPPED WITH A GARLIC YOGHURT SAUCE.

### BEST SPECIALTY GOURMET PIZZA IN SOUTH AUSTRALIA 2007



### DAMON'S VINDALOO EXTREME

23 29

TOMATO SAUCE, MUSHROOM, CAPSICUM, 'DAMON'S VERY SPICY BEEF VINDALOO', TOPPED WITH YOGHURT & BABY SPINACH.

### SOUTH AUSTRALIAN GOURMET AWARD WINNING PIZZA IN 2006



### 40'S BAROSSA DELUXE

24 30

TOMATO SAUCE, SMOKED CHICKEN, CHEESE, SCHULZ BUTCHER'S MALLEE GUM SMOKED PORK BELLY, KALAMATA OLIVES, AVOCADO, PESTO, GRILLED BRIE, FRESH BASIL & PEPPER

### BEST SPECIALTY GOURMET PIZZA IN SOUTH AUSTRALIA 2006



### SMOKEY PIZZA

24 30

TOMATO SAUCE, CHEESE, METTWURST, LACHSSCHINKEN, SHALLOTS, SCHULZ BUTCHER'S MALLEE GUM SMOKED PORK BELLY & SMOKED CHICKEN

### BEST GOURMET SMALLGOODS PIZZA IN SOUTH AUSTRALIA 2008 & 2009

## WINNER OF BEST PIZZA IN AUSTRALIA 2008 & 2009

## SWEET THINGS \* CAKE VARIETIES CHANGE DAILY.

HOMEMADE COOKIES	2.90
BROWNIES	4.90
HOT 'APEX BAKERY' APPLE STRUDEL 'REAL FRESH APPLES'	7.90
HOME-MADE SCONES & JAM SERVED WITH FRESH CREAM (2 PER SERVE)	6.50
ASSORTED CAKES & GATEAU'S MADE BY MURATTI CAKES	7.90
* ALL SWEETS ARE SERVED WITH FRESH WHIPPED CREAM	
SIDE ORDER OF ICE-CREAM	1.50
ICECREAM SUNDAE	6.90
ASSORTED FROZEN DESSERTS (ASK YOUR WAITPERSON FOR FLAVOURS)	6.00

## COLD DRINKS

MILKSHAKE	4.90
THICKSHAKE	5.50
SPIDER (COKE, RASPBERRY OR LEMONADE)	6.50
LEMON, LIME & BITTERS	4.90
ORANGE JUICE, APPLE JUICE, ETC	4.50

## SOFT DRINKS

	(REG)	3.90
COKE	(LARGE 500ML)	5.50
DIET COKE	(JUG)	9.00
SPRITE		
LIFT		
VARIETY OF FLAVOURED MINERAL WATERS		

## GOURMET COLD DRINKS

ICED COFFEE,	6.00
SERVED WITH ICE-CREAM, DOUBLE SHOT ESPRESSO, FRESH CREAM, CHOCOLATE SYRUP & MILK	
ICED CHOCOLATE	6.00
SERVED WITH ICE-CREAM, FRESH CHOCOLATE, FRESH CREAM, CHOCOLATE SYRUP & MILK	

## GOURMET HOT BEVERAGES

	CUP	MUG	TALL
GOURMET HOT CHOCOLATE, WITH MARSHMALLOWS	4.20	4.90	5.50
GOURMET WHITE HOT CHOCOLATE, WITH MARSHMALLOWS	4.20	4.90	5.50
GOURMET VIENNA, FLAT WHITE OR LONG BLACK STYLE	4.20	4.90	5.50
GOURMET MOCHA	4.20	4.90	5.50
SPICY CHAI LATTE	4.20	4.90	5.50
VANILLA CHAI LATTE	4.20	4.90	5.50
AFFOGATO, VANILLA ICECREAM WITH A SHOT OF ESPRESSO	4.20		

## "GENOVESE" COFFEES

	CUP	MUG	TALL
CAFFÉ LATTE	3.30	4.30	4.30
CAPPUCCINO	3.30	4.30	
FLAT WHITE	3.30	4.30	
LONG BLACK	3		
ESPRESSO – SHORT BLACK	2.50		
EXTRA SHOT	EXTRA 1.00		
SOYA MILK AVAILABLE	EXTRA 60C		

## POT OF TEA

(various flavours, ask to look in tea chest)

(POT for 1)	3.30
(POT for 2)	5

# WINE LIST

## WATER

SAN PELLEGRINO SPARKLING MINERAL WATER (500ML)	7.00
AQUA PANNA STILL NATURAL MINERAL WATER (500ML)	
SAN PELLEGRINO SPARKLING MINERAL WATER (1LT)	9.00
AQUA PANNA STILL NATURAL MINERAL WATER (1LT)	

## SPARKLING

HIGHTIDE "DUNES" PINOT NOIR CHARDONNAY (200ML)	7.00
HIGHTIDE "DUNES" PINOT NOIR CHARDONNAY (750ML)	22.50
REDBANK "EMILY" PINOT NOIR CHARDONNAY (200ML)	7.50
REDBANK "EMILY" PINOT NOIR CHARDONNAY (750ML)	22.50
SIMPATICO MOSCATO (500ML)	20

## WHITES

	<u>*PER GLASS \$7.00</u>
ROCKFORD FRONTIGNAC	* 26.50
ELDERTON EDEN VALLEY RIESLING	* 26.50
OUTLAW EDEN VALLEY RIESLING <i>2010 GOLD MEDAL WINNER</i>	* 26.50
TWIN ISLANDS SAUV BLANC	* 26.50
KALLESKE CHENIN BLANC (ORGANIC WINE)	* 26.50
KILIKANOON ROSE	* 26.50
ROCLAND UNWOODED CHARDONNAY	* 26.50

## REDS

	<u>*PER GLASS \$7.80</u>
OUTLAW CAB FRANC/GRENACHE/SHIRAZ	* 28
YALUMBA SCRIBBLER CAB SAUV/SHIRAZ	* 28
TSCHARKE "BAROSSA GOLD" SHIRAZ	* 28
ROSS ESTATE SHIRAZ	* 28
KAESLER SGM	* 28
EARTHWORKS CAB SAUV	* 28
RUNNING WITH THE BULLS TEMPRINILLO	* 28

## PREMIUM REDS

	<u>*PER GLASS \$8.50</u>
OUTLAW WINE SHIRAZ	* 38
GLAYMOND BAROSSA SHIRAZ	42
ROCKFORD ROD 'N' SPUR	46
ROCKFORD 'RIFLE RANGE' CAB SAUV (375ML)	29
E GUIGAL COTES DU RHONE	40

## CORKAGE PER BOTTLE

8.50

## LOCAL BEERS

COOPERS PALE ALE	7.00
TOOHEYS EXTRA DRY	7.00
PURE BLONDE (LOW CARB)	7.00
JAMES BOAG PREMIUM	7.00
JAMES BOAG PREMIUM LIGHT	7.00
TOOHEYS 5 SEEDS CIDER	7.00

## IMPORTED BEERS

CORONA (WITH LEMON OR LIME)	7.80
HEINEKEN	7.80
STELLA ARTOIS	7.80



'TREVOR JONES FINE WINES'

Peter  
**LEHMANN**  
of the Barossa



**THORN · CLARKE**

Barossa Wines • Australia

share  
**YALUMBA**

# SPIRITS

SPIRIT ONE   1/2      FULL  
6.50                      8.50

JIM BEAM BOURBON WHISKY  
JACK DANIELS WHISKY  
VODKA  
BRANDY  
SCOTCH  
GIN  
RUM  
SOUTHERN COMFORT BOURBON  
KALUHA  
CANADIAN CLUB WHISKY  
TIA MARIA

SPIRIT TWO      1/2      FULL  
8.00                      9.50

BENEDICTINE  
FRANGELICO  
GALLIANO BLACK SAMBUCA  
GALLIANO SMOOTH VANILLA  
BOMBAY GIN  
JIM BEAM BLACK LABEL BOURBON WHISKY  
SMIRNOFF POT STILL VODKA  
DIMPLE SCOTCH WHISKY  
GRAND MANIER  
DRAMBULIE  
COINTREAU  
BAILEYS  
MIDORI  
DON JUAN ESCOBAR TEQUILA  
SMITHS 7 YEAR SINGLE MALT WHISKY  
JOHNNIE WALKER BLACK LABEL SCOTCH

SPIRIT THREE                      FULL

AMARETTO                      15.00  
JANNEAU VSOP                      15.00  
ARMAGNAC VSOP                      15.00  
GLENLIVET 12 YEAR WHISKY 15.00  
GLENLIVET 15 YEAR WHISKY 15.00  
DORVILLE XO COGNAC                      10.00  
MAXIME TRIJOL XO COGNAC 20  
MARTELL XO COGNAC                      35

LIQUEUR COFFEE

SERVED WITH CREAM & COFFEE

IRISH COFFEE,                      IRISH WHISKY  
BRANDY COFFEE,                      BRANDY  
CALYPSO COFFEE,                      TIA MARIA  
BAILEY'S COFFEE,                      BAILEYS  
SHIN SHIN COFFEE,                      RUM  
ENGLISH COFFEE,                      GIN  
JAMAICAN COFFEE,                      TIA MARIA & RUM

SHORT                      9.50  
TALL                      11.00

DAMON & THE STAFF AT 40'S CAFE  
THANK YOU VERY MUCH FOR YOUR PATRONAGE