

SPARKLING

	150ML	250ML	BTL
AURELLIA PROSECCO <i>(Piccolo)</i> Épernay, France	•	•	14
HANCOCK & HANCOCK SPARKLING SHIRAZ <i>(Piccolo)</i> McLaren Vale	•	•	15
KILLIBINBIN SOCIAL NV CUVÉE BRUT Langhorne Creek	10	14	36
THE LANE LOIS SPARKLING BLANC DE BLANC Adelaide Hills	13	19	49
MOET & CHANDON BRUT Champagne, France	•	•	110
CHARLES HEIDSIECK NV BRUT RESERVE Champagne, France	•	•	149

WHITES

	150ML	250ML	BTL
KILLIBINBIN SHIVER CHARDONNAY Langhorne Creek	9	13	33
THE LANE PINOT GRIS Adelaide Hills	13	19	49
THE LANE SAUVIGNON BLANC Adelaide Hills	13	19	49
BREMERTON FIANO Langhorne Creek	13	19	49
PIKES RIESLING Clare Valley	14	20	55
SIMON TOLLEY CHARDONNAY Adelaide Hills	•	•	58
HANDCRAFTED BY GEOFF HARDY-PINOT GRIGIO Adelaide Hills	•	•	60
SHAW + SMITH SAUVIGNON BLANC Adelaide Hills	•	•	70
SHAW + SMITH M3 CHARDONNAY Adelaide Hills	•	•	85

ROSÉ / SWEET

	150ML	250ML	BTL
FIORE PINK MOSCATO <i>(Piccolo)</i> Blend of Regions	•	•	12.5
KILLIBINBIN SWEET LIPS ROSÉ Blend of Regions	9	13	33
MITOLO - JESTER SANGIOVESE ROSÉ McLaren Vale	12	18	46
SIMON TOLLEY PINOT ROSÉ Adelaide Hills	13	19	52
ROCKFORDS ALICANTE BOUCHET Barossa Valley	•	•	59

REDS

	150ML	250ML	BTL
KILLIBINBIN SNEAKY SHIRAZ Langhorne Creek	9	13	33
HENTLEY FARM SHIRAZ 375ML Barossa Valley	•	•	36
MAJELLA - THE MUSICIAN CABERNET SHIRAZ Coonawarra	11	17	45
DOWIE DOOLE GRENACHE TEMPRANILLO McLaren Vale	11	17	45
WICKS PINOT NOIR Adelaide Hills	12	18	49
ROBERT OATLEY GSM McLaren Vale	12	18	49
HENTLEY FARM - VILLAIN & VIXEN SHIRAZ Barossa Valley	13	19	52
LINO RAMBLE TREADLIE SHIRAZ McLaren Vale	•	•	46
WILLUNGA 100 GRENACHE McLaren Vale	•	•	59
MOLLYDOOKER WINES - THE BOXER SHIRAZ McLaren Vale	•	•	59
MITOLO CINQUECENTO SANGIOVESE McLaren Vale	•	•	70
HENTLEY FARM - THE BEAUTY SHIRAZ Barossa Valley	•	•	88
HENTLEY FARM - THE BEAST SHIRAZ Barossa Valley	•	•	110
PENFOLDS ST HENRI SHIRAZ 2017 Barossa Valley	•	•	140

BEER

MIGHTY CRAFT MISMATCH SESSION ALE	11
ASAHI SUPERDRY	11
COOPERS PACIFIC PALE ALE	11
COOPERS PALE ALE	11
COOPERS SPARKLING ALE	11
PIRATE LIFE LAGER	11
PIRATE LIFE PALE ALE	11
LITTLE BANG BREWING CO. SPACER AMERICAN PALE ALE <i>(Alcohol Free)</i>	11
CORONA	12
LITTLE BANG BREWING CO. UNDERCOVER FASHION POLICE HAZY IPA	15

GIN

Served with Fever Tree Tonic: Mediterranean, Premium Indian or Elderflower

BAROSSA VALLEY DISTILLING CO.: THE PICCADILLY GIN - ENGLISHMAN	15
GENERATIONS GIN	16
MISS MAPLE GIN	16
AUSTRALIAN GARDENS GIN	16
BUDBURST GIN	17
BAROSSA SHIRAZ GIN	18

COCKTAILS

AMARETTO WHISKEY SOUR	19	TOM COLLINS	20
Whiskey, Amaretto, Lemon Juice, Sugar Syrup, Wonderfoam		Gin, Lemon Juice, Sugar Syrup, Soda	
SHIRAZ GIN SOUR	19	MAGICAL & SPARKLE	22
Shiraz Gin, Lemon Juice, Sugar Syrup, Wonderfoam		Rum, Melon Liqueur, Blue Curacao, Lime Juice, Lemon Squash	
ESPRESSO MARTINI	22	OLD FASHIONED	22
Vodka, Coffee Liqueur, Sugar Syrup, Double Espresso		Bourbon, Sugar Syrup, Bitters	
MARGARITA	22	NEGRONI	24
Tequila, Lime Juice, Orange liqueur		Gin, Bitter Aperitif, Rosso Vermouth	
MANHATTAN	22	THE PICCADILLY SPRITZ	24
Rosso Vermouth, Rye Whiskey, Bitters		Pink Gin, Sugar Syrup, Grapefruit Juice, Sparkling Wine	
CLASSIC DIRTY MARTINI	22	MOSCOW MULE	22
Gin, Dry Vermouth, Olive Juice		Vodka, Lime Juice, Ginger Beer	

CIDER/RTDS.

HILLS CIDER	13
HARD SOLO	14
JIM BEAM & COLA	16
CC & DRY	16
SOUTH AVE HARD SELTZER	17

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LOUNGE

MENU

PLATTERS & SHARES

CHEESE PLATTER TO SHARE 30

Selection of cheese, cured meat, crackers, quince paste and assorted sides

MAKE YOUR OWN PLATTER 2 FOR \$28 | 4 FOR \$52

Vegetarian beetroot patty on a brioche bun, with house-made tomato relish, American cheese, house-made slaw and pickles (v, veo)

Mozzarella sticks with house-made tomato relish (v)

Buffalo chicken wings with house-made blue cheese dip (gf)

Bourbon barbecue chicken wings and ranch dip (gf)

Steamed edamame with sea salt and house-made garlic and gochujang dressing (gf, v)

House-made hummus and crispy chickpeas, roasted peppers and pita (v)

Roasted garlic and cumin lamb kofta with roasted peppers and house-made avocado raita (gf)

Double serve of skin on fries with house-made burger sauce (gf, v)

Deep fried calamari with house-made baja sauce

Crispy vegetable dim sims, steamed vegetable dumplings with pickled cucumber and chilli salad (v)

Salt and pepper squid with house-made bang-bang sauce

Falafel balls, roasted pepper strips with house-made avocado raita (v)

Beer battered onion rings with house-made baja sauce (v)

Fried karaage chicken with house-made garlic and gochujang dressing

THE MAIN EVENT

CHICKEN WINGS

Select your portion size and sauce combination
All wings come with crudites

½ KILO OF FRIED WINGS (gf, nf) 17

1 KILO OF FRIED WINGS (gf, nf) 23

Buffalo and Blue Cheese Dip

or

Bourbon Barbecue and Ranch Dip

LOADED FRIES (v) 20

Chipotle seasoned skin on fries, cheese, house-made tomato relish and baja sauce

DUO OF SLIDERS 26

The duo comes with beef and chicken sliders, or try our duo vegetarian option (vo)

Served with skin on fries and house-made slaw

House-made beef patty, house-made burger sauce and tomato relish on a brioche bun, with American cheese, and pickles

House-made bourbon barbecue pulled chicken on a brioche bun, with mayonnaise, American cheese, house-made slaw and pickles

PIZZAS 26

11" pizza with sugo sauce, mixed herbs, olive oil and cracked black pepper

PEPPERONI – fully loaded with pepperoni and mozzarella cheese

MARGHERITA (v) – shredded mozzarella, buffalo mozzarella and fresh basil

FUNGHI (v) – a forest of sliced mushroom and mozzarella cheese

GLUTEN FREE BASE OPTION 3

SALT AND PEPPER SQUID 30

Served with skin on fries, house-made slaw and bang-bang sauce and a wedge of lime and fresh chilli

DESSERT

AFFOGATO (gf) 15

2 scoops of vanilla or coffee ice cream, a shot of espresso and chocolates

ADD A LIQUEUR 6

Amaretto | Bailey's | Chambord | Frangelico | Kahlua

TRIO OF ICE CREAM (nfo, gfo) 16

3 scoops of ice cream including vanilla, chocolate and boysenberry, caramel, chocolate and strawberry sauce, house-made walnut praline, and rolled chocolate wafers

CHOCOLATE PUDDING (nf) 19

Decadent chocolate pudding, caramel sauce, and choice of ice cream

Vanilla | Boysenberry | Spearmint | Salted Caramel

WAFFLES (nfo) 19

2 large waffles with maple syrup, house-made walnut praline, and choice of ice cream

Vanilla | Boysenberry | Spearmint | Salted Caramel

PLATTER OF SIN 30

Mini waffles, scoops of salted caramel and boysenberry ice cream, chocolate brownie, caramel popcorn, rolled chocolate wafers, house-made walnut praline, with caramel, chocolate and strawberry sauces

Our ice creams and sauces are gluten free

DIETARY INFORMATION:

(v) Vegetarian, (vo) Vegetarian Option, (ve) Vegan, (veo) Vegan Option, (gf) Gluten Free, (gfo) Gluten Free Option, (ngf) Non Gluten Free, (nf) Nut Free, (nfo) Nut Free Option

Please allow up to half an hour for food preparation.

A surcharge may apply on Public Holidays.