# BREADS

GARLIC & HERB TURKISH BREAD 6.5  
GARLIC, MUSTARD & CHEESE TURKISH BREAD 7.5

# starters

WAGYU BEEF CARPACCIO (GF) 22  
*Served with seeded mustard, aioli & parmesan*

SOUTH AUSTRALIAN ROCK OYSTERS (GF) 24  
*Natural - with Shallot Vinaigrette*

Kilpatrick - Smokey bacon, BBQ sauce, Worcestershire sauce, 28  
*Tabasco sauce & tomato sauce.*

CHICKEN SALAD (GF) 23  
*Breast fillet marinated with honey, dijon mustard, lime & chilli.  
Chargrilled& served with fried zucchini salad.*

CALAMARI SALAD (GF) 24  
*Tossed with radicchio, fennel, orange, tomato, cucumber, red  
onion with a white balsamic vinaigrette.*

TOMATO MOZZARELLA (GF & V) 21  
*Fresh seasonal tomato & buffalo mozzarella served with basil  
pesto, sea salt, cracked pepper & extra virgin olive oil.*

ANTIPASTO PLATTER 28  
*Spanish Serrano ham, salami, soft cheese, homemade dip,  
kalamata olives, grilled vegetables & pita bread. Serves two.*

# from the grill

BLACK ANGUS RUMP 350G 29  
*Lean cut, grain fed with a marble score of 2+.*

BLACK ANGUS EYE FILLET 200G 36  
*Grain fed, chargrilled with rasher of bacon to capture a smoky  
hickory wood aroma.*

BLACK ANGUS SCOTCH FILLET 300G 36  
*Richly marbled, tender & full of flavour.*

BLACK ANGUS RIB EYE 750G 48  
*200-250 days grain fed, full of flavour with a marble score of 3+.*

BLACK ANGUS SIRLOIN 300G 38  
*Tender succulent flavours*.

WAGYU RUMP 300G 35  
*Offering unique marbling, tenderness & flavours. Wheat & barley  
fed with a marble score of 7+.*

LAMB CHOPS 34  
*Four French cup chops, served with truffle oil mash, roasted  
eggplant & Red Wine Jus.*

*\*All steaks are gluten free & served with your choice of truffle oil mash,  
 steakhouse chips or baked potato.*

# MAINS

SLOW COOKED WAGYU SHORT RIB (GF) 34  
*Marinated with spices, smoky BBQ sauce, red wine & slow cooked  
to perfection, served with creamy mash. Marble score of 5+.*

MEAT SKEWERS (GF) 30  
*Angus rump, chicken leg fillet, lamb chop, spicy sausages,  
served with truffle mash.*

ROASTED MOROCCAN LAMB RUMP 32  
*Served with creamy mash & Red Wine Jus*.

HALF CHICKEN 30  
*Chargrilled and marinated with lemon thyme, grain mustard,  
paprika, blood orange & sesame oil, served with truffle oil mash.*

PANKO CRUMBED CHICKEN SCHNITZEL 350G 22  
*Served with steakhouse chips & salad.*

EGGPLANT DI RICOTTA (V) 24  
*Oven baked thin chargrilled eggplant with swiss brown  
mushrooms, ricotta, baby spinach, fresh tomato cream  
sauce & Pecorino cheese.*

FISH OF THE DAY (GF) 34  
*Please see our friendly staff about our fish of the day.  
Served with vegetables or salad*

# SIDE Dishes

STEAKHOUSE CHIPS SERVED WITH AIOLI 7.5

SEASONAL POTATO WEDGES WITH SWEET CHILLI & SOUR CREAM 9.5

CREAMY MASH POTATO WITH TRUFFLE OIL 6.5

ROASTED BUTTER CARROTS (GF) 6.0

SAUTÉED BABY SPINACH WITH GARLIC OIL (GF) 6.5

SAUTÉED GARLIC MUSHROOMS (GF) 7.5

GARDEN SALAD (GF) 5.0

ROCKET, PEAR & PARMESAN SALAD 8.0

# Desserts

COCONUT & LEMONGRASS CRÈME BRÛLÉE 13

TIRAMISU 13  
*An elegant & rich traditional Italian dessert.*

AFFOGATO DI SEMIFREDDO AL TORRONE 16  
*A nougat semi-frozen dessert, similar to ice cream but not as cold.  
Doused in thick hot chocolate or espresso.*

Add 30ml Amaretto or Frangelico +3

# From the BAR

# SPARKLING

TATACHILLA BRUT 36  
*McLaren Vale, South Australia*

FOX CREEK ‘ARCTIC FOX’ GRAND CUVEE 48  
*McLaren Vale, South Australia*

BLEASDALE SPARKLING SHIRAZ 375ML 26  
*Langhorne Creek, South Australia*

AMADIO PROSECCO 46  
*Adelaide Hills, South Australia*

# white

MISTY LANE SAUVIGNON BLANC 36  
*Adelaide Hills, South Australia*

O’LEARY WALKER SAUVIGNON BLANC 56  
*Adelaide Hills, South Australia*

HEIRLOOM CHARDONNAY 52  
*Adelaide Hills, South Australia*

SKILLOGALEE RIESLING 56  
*Clare Valley, South Australia*

YALUMBA PINOT GRIGIO 48  
*Limestone Coast, South Australia*

DEVIATION ROAD PINOT GRIS 52  
*Adelaide Hills, South Australia*

# RED

HUSTLE & VINE SANGIOVESE 48  
*McLaren Vale, South Australia*

HEWITSON ‘MISS HARRY’ GSM 52  
*Barossa Valley, South Australia*

ASHTON HILLS PINOT NOIR 64  
*Piccadilly Valley, South Australia*

MORDRELLE MALBEC 64  
*Langhorne Creek, South Australia*

BARRY BROS SHIRAZ CABERNET 48  
*Clare Valley, South Australia*

SC PANNELL TEMPRANILLO TOURIGA 52  
*McLaren Vale, South Australia*

GRANT BURGE ‘HOLY TRINITY’ GSM 89  
*Barossa Valley, South Australia*

# TAP BEER & CIDER

FURPHY 9.0  
HAHN SUPERDRY 9.0  
SUPERDRY 3.5 7.5  
HEINEKEN 9.5  
JAMES SQUIRE PALE ALE 9.5  
JAMES SQUIRE APPLE CIDER 9.5  
COOPERS PALE ALE 8.5  
MOON DOG ‘OLD MATE’ PALE ALE 10  
PRANCING PONY PALE ALE 10  
LORD NELSON ‘3 SHEETS’ PALE ALE 10

# Cocktails

*$14 EACH*

APEROL SPRITZ 14  
*Refreshing & citrusy, perfect for a warm summer’s day.  
- Aperol & sparkling wine, soda & fresh orange*

MIDORI SPLICE 14  
*Fruity & tropical; tastes just like ice-cream.  
- Midori, Malibu & pineapple juice*  
  
*\* Ask our staff about more cocktail options.*

# About Us

*Famiglia Romano*

*I was born in Henley Beach.*

*My schooling was at the Star of the Sea Primary & St Michael's College. My boys and daughter are second generation attending the same schools as myself.*

*Over the last 30 years I've seen Henley beach grow from a small suburb to a vibrant and thriving precinct. I believe Henley Beach has become an iconic go to destination!*

*My passion as a farmer and love of our country has led me to open a local fresh grill and bar restaurant realising a dream of mine. I really believe it's something we need in our community.*

*The Leopardi house and restaurant are yours to enjoy as well. We look forward to having the pleasure of serving you all.*

*John Romano and family.*

*Ciao.*