

alma bistro menu

Starters

Garlic and herb or cheese and mustard bread		6.0
Turkish bread with olive oil and balsamic vinegar		6.0
Alma's soup of the day		9.0
Dip platter trio of house made dips with crispy pitta and warmed turkish bread		14.5
Chef's selection plate (serves two) marinated olives, salami, duck spring rolls, vintage cheddar, smoked salmon, house made pickled vegetables and crisp breads		20.0
House made duck spring rolls served with a wasabi plum sauce		15.0
Twice cooked goats cheese soufflé	three cheese (vo)	14.0
served with a petite salad	crab	16.5
	asparagus (vo)	15.0
Salt and pepper squid Aussie caught squid coated in the kitchen's own spice blend served with a ginger and plum sauce and herb salad		14.0
Crispy sesame and soy chicken skewers on coconut rice with Malaysian peanut sauce		13.5
SA's west coast oysters		
Natural	Half Dozen	12.5
Kilpatrick	Half Dozen	14.0
	Dozen	22.5
	Dozen	25.0

Lunchtime Favourites

Available during lunch service only in the bistro

Alma burger 200g pattie with bacon, cheese, egg, lettuce and house made tomato relish, in a toasted focaccia roll, served with chips	15.5
Cajun club lapinja grilled chicken, bacon, egg, cheese, tomato, garlic aioli and lettuce, served with chips	15.5
Crumbed calamari lightly coated rings of calamari served with chips, salad, lemon wedges and our house made tartare	16.5
Beer battered fish served with chips, salad, lemon wedges and tartare sauce (gfa)	16.0
Wraps and focaccias Add chips for 1.5	
BLT - grilled bacon, lettuce and tomato with herb mayo	11.5
Smoked salmon with brie, Spanish onion, salad greens and lemon tarragon dressing	12.5
Roast turkey with ham, avocado, cheese, tomato, lettuce and cranberry sauce	13.5
Roasted pumpkin with capsicum, rocket and hummus (v)	12.5
Grilled chicken with avocado, cheese, tomato and lettuce	12.0

Salads

Warm beetroot and roasted pumpkin salad with shaved almonds, marinated Tarago River's goats cheese and a lemon tarragon viniagrette (vo, gf)	17.5
Chicken, apple and mint salad with baby spinach, toasted walnuts, Spanish onion, mesculin lettuce and a zesty yoghurt dressing (voa, gf)	17.5
Pork sausage and chick pea salad with Middle Eastern spiced potatoes, rocket, Spanish onion, roasted capsicums, drizzled with a herb vinaigrette (gf)	18.0
Sesame and lime Thai beef salad with bean shoots, cucumber, mint, coriander, Spanish onion, capsicums, vermicelli rice noodles with a sesame, chilli and lime dressing (gf)	18.0

From the Char Grill

The Alma Tavern uses T&R Pastoral Company for all its beef and lamb dishes - a proud South Australian Company.

Angus Pure delivers premium quality beef that is grown in the natural, wholesome environment of South Australia. The secret to providing consistently beautiful tasting beef lies with the Australian Angus farmer. They take pride in natural, green pasture grazing making a sustainable and healthy future for Australia. **Angus Pure** is graded for quality by Meat Standards Australia (MSA) and is aged for eating perfection. **Murraylands Premium Lamb** is the epitome of quality - winning the 'Overall Grand Champion Branded Lamb' competition and Gold Medal at the Sydney Royal Fine Food Show 2009.

Our signature dish

Angus Pure Beef Roo's Rib Eye steak 500g (gf) served on herb butter tossed potatoes, topped with roasted mushrooms, bacon and a bourbon glaze	36.0
Angus Pure Beef scotch fillet 300g (gf)	31.0
Angus Pure Beef sirloin 300g (gf)	28.0
Angus Pure Beef rump 300g (gf)	22.0
all served with either vegetables and mash potato, or chips and salad upon request and choice of: gravy, mushroom, pepper or dianne sauce, garlic & herb butter or red wine jus extra jug of sauce	2.5
Angus Pure Beef eye fillet 250g (gf) served on potato mash, steamed broccolini, topped with a mushroom and thyme sauce	29.5
Surf and turf - any of the above steaks with our garlic prawn sauce	6.5
SA Murraylands Premium Lamb Rack (gf) Gold Meal Sydney Royal Show 2009 served on a sweet potato galette, baby spinach and topped with Davidson plum glaze	30.0
Alma grill plate char grilled rump, chicken skewer, pork, chilli and fennel sausage, bacon, egg, mushrooms, grilled tomato, chips and salad	24.5
Pork, chilli and fennel sausages on creamy parmesan infused polenta with caramelised onions, bacon, roasted tomatoes and topped with red wine jus	19.5

Please allow 30 minutes cooking time for medium and 45 minutes for well done.

Our Famous Schnitzels

The Angus Pure 500g 'Beefmaster schnitzel' 30.0
Chef dares you to finish it!
 giant size porterhouse schnitzel, herb crumbed, cooked golden and served with a Greek salad, chips and choice of sauce

350g Beef schnitzel 17.5
350g Chicken breast schnitzel 19.0
 both served with chips, salad and choice of:
 gravy, mushroom, pepper or dienne sauce extra jug of sauce 2.5

Toppings

Parmigiana ham, cheese and napoli sauce 3.0
Hawaiian ham, cheese, pineapple and napoli sauce 3.0
Meat lovers salami, bacon, ham, cheese and bbq sauce 4.5
Wok tossed prawns with garlic cream sauce 7.0

Mains

Tasmanian salmon
 pan cooked, served with porcini mushroom and baby spinach risotto, drizzled with a light lime infused truffle oil

Alma seafood plate 26.5
 beer battered Australian barramundi, crumbed calamari, prawns, chips, salad, lemon wedges and tartare

Crispy skinned NT barramundi steak 25.0
 chermoula spiced, pan fried, presented with a fennel, chat potato and baby rocket salad (gf)

Pork scallopinni 24.0
 pan fried pork strips, giant field mushrooms, baby spinach, served with al dente fettuccini and a brandy garlic cream

Chicken a la Roma 25.0
 stuffed with brie, chorizo sausage & rocket, served on roasted potatoes and salsa rosso

Duck leg ragout 24.0
 served with house made pasta and crusty bread roll (gfa)

Massamun goat curry 24.5
 tender goat leg pieces slowly braised in house master stock, mild curry spices with coconut infused rice, naan bread and apricot and mango chutney (gfa)

'The Shank' 25.0
 650g of tender SA Murraylands Premium hind quarter shank served on creamy mash potato topped with green vegetables and a rich Italian sauce

Salt and pepper squid 19.5
 Aussie caught squid coated in the kitchen's own spice blend, served with a ginger and plum sauce and a herb salad

Mains *continued*

Crispy sesame and soy chicken skewers 18.5
 on coconut rice with Malaysian peanut sauce

Spinach and ricotta lasagne 19.0
 layers of fresh pasta filled with baby spinach, ricotta, roasted Mediterranean vegetables and a rich Italian sauce, topped with béchamel, served with fresh garden salad (vo)

Combination prawn and chicken laksa 19.5
 spicy coconut broth served with Australian prawns, breast chicken strips, bok choy and hokkien noodles (gfa)

Sides

Green garden salad with vinaigrette 4.9
Steamed vegetables, small bowl 3.0
Steamed vegetables, large bowl 7.0
Mashed potato with peas, gravy and onion jam 6.0
Large bowl of chips with tomato sauce 7.5
Bowl of wedges with sour cream and sweet chilli 10.0

Desserts

Golden apple streusel tart 10.0
 Freshly baked tart with apples of the season, sultanas and a crunchy topping served with vanilla bean infused crème fraiche

Warm Mississippi rich mud cake 10.5
 House made mud cake served with rum and raisin ice cream and dark chocolate ganache

Chefs cheesecake of the day 10.5

Super ice cream sundae 8.5
 with choice of toppings, crushed nuts and wafers

Cheese plate 15.5
 Australian selection of cheese served with quince paste and lavosh