



## FOR YOU TO START WITH

Our house Garlic bread. **5.5**

### **Al's Grilled Cheesy Bread. 9.9**

Two slices of fresh bread topped with five types of cheese, Tasty, American, Fetta, Parmesan and Mozzarella.

### **Chicken Wings. (400g) (GF) 11.9**

Fleurieu chicken wings, marinated in our honey and BBQ sauce.  
or try your wings with our hot 'n' spicy sauce, served with crispy wontons.

### **Macaroni & Cheese Balls. 11.9**

Macaroni and cheese balls with a three cheese centre, drizzled with a garlic aioli and balsamic glaze.

### **Baked Camembert Cheese. 12.9**

A wheel of Tasmanian camembert cheese, infused with sprigs of rosemary, slithers of garlic, drizzled with olive oil, oven baked and served with crispy bread.

### **Beef Meatballs. 12.9**

Handmade Limestone free range beef meatballs, served with a smoky tomato sauce. Accompanied by crispy bread.

### **Vegan Notmeatballs. 12.9**

Vegan notmeatballs, served with a smoky tomato sauce. Accompanied by crispy bread.

### **Southern Fried Chicken. 12.9**

Delicious pieces of Fleurieu chicken tenderloin, coated in our handmade rub, fried and served with our signature keg dipping sauce.

### **The Keg and Barrel Sharing Plate. 39.9**

A selection of; Prosciutto, Sopresa, seared Wagyu, Barossa Valley Chorizo, cheesy chipolatas, pickled Octopus, marinated Australian mixed olives, Danish fetta, grilled Haloumi, semi dried tomatoes, served with a goats curd and truffle dip, pumpkin and cumin dip, with grilled pita bread and Rosemary lavosh.

## PUBLIC HOLIDAY SURCHARGE

A surcharge of 10% will apply on days deemed public holidays by FairWork Australia



## KEG BURGERS

All burgers are served in a large toasted brioche bun and accompanied with a side of our delicious chips. Tomato, BBQ or creamy aioli mayo chip dippin sauce 2 each or extra sauce 2 each.

**Gluten free buns are also available on request at 2 each.**

### **Southern Fried Chicken Burger. 18**

Southern fried Fleurieu chicken tenderloins, with a very mild chilli jam, smoky bacon, tasty cheese, rocket and creole sauce.

### **Vegalishious Burger (vegan & can be GF) 21**

Handmade smashed chickpea and veggie burger, with rocket, tomato, red onion, mushrooms, hommus and a smoky tomato sauce.

### **Beef Burger (can be GF) 18**

Handmade Limestone free range beef pattie, with tasty cheese, smoky bacon, house made pickles, tomato, cos lettuce, aioli and smoky tomato sauce.

### **Pork Burger. (can be GF) 18.5**

Slowly braised Murray Valley pulled pork, with tasty cheese, smoky bacon, handmade coleslaw and keg aioli.

### **Emu Burger. 23.9**

180g Emu patty, with the Keg and Barrels New York style tomato relish, sliced tomato, sliced beetroot, American cheese, beer infused onion chutney.

### **Double Beef and Bacon Burger (can be GF) 24**

Two 200g Limestone free range beef patties, served on a toasted brioche bun with 2 rashers of bacon, tasty cheese, onion chutney infused with Young Henrys Lager, creamy aioli and house made BBQ sauce.

### **The Keginator - The Kegs double barrelled beast burger (can be GF) 25**

Handmade Limestone free range beef patty and Murray Valley pork patty, with tasty cheese, smoky bacon, cos lettuce, house made pickles and creamy aioli mayo

## KEG RIBS

### **Pork Ribs (GF) 400 grams 24 or 800 grams 39**

American style BBQ Murray Valley pork ribs, slow cooked and served with rustic Keg coleslaw & our chefs hand cut potatoes.

### **Texas Beef Rib (GF) 25.9**

Texas style spicy BBQ, Limestone free range short cut beef rib. (400 grams +)  
Served with rustic Keg coleslaw & our chefs hand cut potatoes.

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## Tomahawk Steak (min 1kg)

Cape Byron Black Angus Tomahawk steak, cooked to your liking with a double serve of our chefs hand cut potatoes, 1 choice from our sides menu and your choice of 2 of our chefs sauces. Serves 2? 98

### FROM THE CHAR-GRIL

How our chefs will cook your steaks.

**Blue** - deep red, rested, room temperature centre. **Rare** - seared and red, warm centre.

**Medium rare** - light red and warm centre. **Medium** - warm, pink centre

**Medium well** - a hint of pink, rested with no blood.

**Well done** - brown centre fully cooked through.

All steaks will be cooked to your liking and are served with a side of our chefs hand cut potatoes.

Please see our side dishes listed on the next page if you would like any other accompaniments to your meals.

- 300 gram Coorong Black Angus beef rump. 23
  - 300 gram Coorong Black Angus beef sirloin. 27.9
  - 500 gram Coorong Black Angus beef rib eye. 46.9
  - 250 gram Limestone free range beef tenderloin. 29.9
  - 350 gram Limestone free range beef rib eye on the bone. 33.9
  - 350 gram Terrarossa 28 day, dry - air aged beef sirloin on the bone. 39.9
  - 300 gram Scotch Fillet (minimum 70 day grain fed). 32.9
  - 250 gram Kangaroo backstrap - **chargrilled to medium rare**. 24.9
  - 300 gram Wagyu Rump from the Darling Downs region of QLD. 32.9
- Free range, grass fed and 100 days grain fed, with a high marble score of 6.  
Silky buttery texture with sweet and delicate caramel flavours.

### SAUCES

Mushroom sauce, Garlic and pink pepper corn, Green chimichurri, Kentucky bourbon butter, Seeded mustard and black pepper butter, Red wine jus, Gluten free gravy available on request.

All our chefs house made sauces are 3 each and are all gluten free

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## SIDE DISHES

Bowl of our delicious chips. **(GF) 7.5**      Bowl of sweet potato chips. **10.5**

Side of our rustic Keg coleslaw. **7**    Side of our Keg Waldorf salad. **7**    Baked Macaroni and cheese. **8.5**

Fresh Greek salad drizzled with a port infused balsamic vinaigrette. **(GF) 6.5**

Seasonal steamed vegetables with shaved almonds and a light chilli & garlic butter. **(GF) 7.5**

Pumpkin roasted with sage butter, walnuts and green chimmi churri. **(GF) 7.5**

Fresh mushrooms sautéed in butter, with thyme and port infused balsamic vinegar. **8.5**

## OTHER TASTY STUFF

### Hay Valley Lamb Rump. **32.9**

Dukkha crusted lamb rump (cooked to medium) served with our chefs hand cut potatoes, glazed honey pear salad, confit trussed tomatoes and drizzled with a balsamic glaze.

### Murray Valley Pork Sirloin. **33.9**

Murray Valley Pork sirloin served with apple chutney, roasted sweet potato and a Waldorf salad.

### The Trifecta. **45**

400 grams of Murray Valley BBQ style pork ribs, 200 gram Scotch Fillet and southern fried Fleurieu chicken tenderloins, served with our chefs hand cut potatoes.

### Fish of The Day

Please see our Chef's creations menu for the fish of the day.

### Quinoa Salad **(GF) 19.5**

Roasted pumpkin and roasted beetroot, quinoa, Danish feta, walnuts and our signature Keg dressing.

Add three pieces of delicious southern fried Fleurieu chicken tenderloin. **(Not GF) 7**

### Oven Roasted Vegetable Salad. **(VG) 24**

A mix of; Oven roasted sweet potato, parsnip, beetroot, chat potatoes, zucchini and pumpkin, served on a bed of rocket with hommus.

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## DESSERTS

### **Pavlova:**

Pavlova cup with vanilla bean Chantilly cream, fresh blueberries, strawberry's, kiwi fruit and served with a berry coulis.

### **Rich Chocolate Torte:**

With candied pistachio nuts, white chocolate ganache and Norgen Vazz salted caramel ice cream.

### **Traditional bread and butter pudding:**

With sultanas and cinnamon, served with Norgen Vazz vanilla bean ice cream.

### **Burnt Honey Panna Cotta:**

With a berry coulis and milk foam.

**All of our chefs desserts are 14.5 each.**

**Affogato:** Scoop of Norgen Vazz vanilla bean ice cream, with a shot of hot Grinders coffee and Frangelico. **15.5**

### **Dessert Wine:**

McLaren Vale: 2016 DogRidge - Noble Rot Sticky White Frontignac 375ml bottle. **35**

## **Ben & Jerrys Ice Cream**

### **120ml Cup**

Caramel Cheesecake, Cone Sweet Cone, Choc Chip Cookie Dough, Cookie Carnival, Choc Fudge Brownie, Strawberry Cheesecake. **5.2** Each.

### **458ml Tub**

Choc Chip Cookie Dough, The Tonight Dough, Choc Fudge Brownie, Triple Caramel Chunk, Half Baked, Brownie Batter and Boom Chocolate.

## **Ben & Jerrys Non Dairy Desserts**

Peanut Butter Cookies, Caramel Almond Brittle, Coconut 7 Layer and Coffee Caramel Fudge.

**All the 458ml tub flavours are 13.9 each.**

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