

Starters

Garlic Bread \$6.00

Garlic & chive continental bread

Garlic, Herb and Cheese Bread \$7.00

Garlic, herb and cheese continental bread

Daily Soup Special \$6.00

Please refer to our friendly staff for today's special (gf)

Prawn Cocktail \$9.90

Prawns (6) with crispy iceberg lettuce & house made cocktail sauce (gf)

Salt & Pepper Crocodile \$12.00

Sea Salt & lemon pepper crocodile with julienne vegetables & a hoi sin dipping sauce

Tempura Soft Shell Crab \$12.00

Spiced tempura battered soft shell crab with a crisp Asian salad

Panko Crumbed Prawns \$10.00

Japanese panko crumbed prawns (4) with a wild lime and chili ginger dipping sauce

Barrero Spiced Chicken Tenderloins \$10.00

Chicken tenderloins (2) coated in our Barrero Portuguese crispy spiced batter with a smoky chili aioli

Walter's Signature Dishes

Porchetta \$28.90

A traditional Italian roast pork belly infused with rosemary, black pepper & toasted fennel seed, accompanied with broccolini, baby carrots, caramelized shallots & a saffron aioli (gf)

Slow Cooked Lamb Shoulder \$28.90

Australian saltbush lamb shoulder, slow cooked in 5 Seeds apple cider, aromatic herbs & stock vegetables, served with creamy garlic mash potato & baby vegetables

Atlantic Salmon \$27.90

Fillet of Atlantic salmon, blanched broccolini, grilled asparagus, roast kipfler potatoes with sauce gribeich & Spanish onion pickled in raspberry vinegar (gf)

Angus Beef Rump Steak \$33.00

Coorong Angus Beef rump steak (300 grams) served with golden fries, crisp garden salad & your choice of sauce: bush chutney, red wine jus, plain gravy, mushroom, diane or pepper

Walter's Classics

Chicken Schnitzel \$17.90

Crumbed chicken breast schnitzel with golden chips, side salad & your choice of gravy (Plain, Diane, Pepper or Mushroom)
Parmigiana topping \$2.00

Seafood Platter for 1 \$24.90 for 2 \$45.00

SA garfish, sea salt & lemon pepper squid, Australian Panko crumbed prawns, with golden chips, side salad & a house made lemon & caper aioli

SA Garfish 2 piece \$18.90 3 piece \$22.90

SA Garfish fillets with golden chips, served either battered, grilled or crumbed with a side of salad & house made lemon & caper aioli

Sea Salt & Lemon Pepper Squid \$19.90

Australian pineapple cut squid coated with sea salt & lemon pepper flour, lightly fried & served with a side salad, golden chips & house made lemon & caper aioli

Lamb Vindaloo \$16.90

Tender slow cooked lamb fragrant Indian spices (mild heat), served with saffron grain basmati rice, cucumber raita & a poppadom

Sambal Calamari \$21.90

Pan seared pineapple cut squid, spicy sambal sauce, fresh herbs served with long grained saffron rice

Pasta & Salad

Risotto Con Pollo \$18.90

Pan fried chicken breast pieces, swiss brown mushrooms, smokey bacon, spring onions and a creamy risotto (gf)

Pasta Espanola \$18.90

Chorizo sausage, black olives, marinated artichokes, baby spinach served in a rich Napolitana sauce

Spinach & Ricotta Cannelloni \$19.90

Spinach & ricotta cannelloni with pesto infused Napolitana sauce served with a rocket & parmesan salad

Marinated Chicken Salad \$18.90

Tennessee smokehouse marinated grilled chicken breast tenderloins, mixed green salad and smokey chipotle mayonnaise (gf)

Sides

Rosemary & sea salt kipfler potatoes (gf) \$5.00

Sweet potato fries with garlic aioli \$8.90

Steakhouse chips with garlic aioli \$5.00

Beer battered onion rings \$4.00

Something For The Kids

All Meals \$8.90

Available for all children 12 years & under

Crumbed Chicken Breast Nuggets

Served with golden chips & tomato sauce

SA Garfish

Battered SA garfish, served with golden chips & tomato sauce

Pasta Napolitana

Linguini pasta, Napolitana sauce & parmesan cheese

Calamari Rings

Crumbed calamari rings served with golden chips & tomato sauce

Dessert

Eton Mess \$6.90

Meringue with a mixed berry compote & vanilla infused cream (gf)

Dark Chocolate Pudding \$8.90

Dark chocolate pudding with vanilla infused Chantilly cream & crushed hazelnuts

Sticky Date Pudding \$8.90

Classic sticky date pudding with caramel toffee sauce & vanilla ice cream

Banana Caramel Gateau \$8.90

Served with raspberry coulis & vanilla infused Chantilly cream

Affogato \$10.90

Vanilla ice cream with almond biscotti, espresso & a shot of your choice of liqueur (Frangelico, Kahlua, Baileys, Butterscotch Schnapps)

Sparkling Wine

	G 150ml	B 750ml
Hidden Valley <i>McLaren Vale - SA</i>	6.10	25.50
Hardy's Riddle <i>Reynella - SA</i>	6.60	27.50
Armand De Chambray <i>France</i>	7.00	30.50
Yellowglen Vintage PNC <i>Barossa Valley - SA</i>	7.50	31.00
Yarra Burn <i>Mulgrave - VIC</i>	8.00	35.50
Wyndham Bin 555S Sparkling Shiraz <i>Barossa Valley - SA</i>		34.50
Bird In Hand <i>Adelaide Hills - SA</i>		46.50
Amadio <i>Adelaide Hills - SA</i>		49.90
Mumm <i>France</i>		99.90
Moet <i>France</i>		129.90

White Wine

	G 150ml	B 750ml
Hidden Valley Sauvignon Blanc <i>McLaren Vale - SA</i>	6.10	25.50
Brands Laira Sauvignon Blanc <i>Adelaide Hills - SA</i>	7.60	33.50
Grant Burge 5th Generation Sauvignon Blanc <i>Adelaide Hills - SA</i>	8.00	35.00
Giesen Sauvignon Blanc <i>Marlborough - New Zealand</i>	9.00	39.90
Ta - Ku <i>Marlborough - New Zealand</i>	8.00	35.00
Ta - Ku Pink <i>Marlborough - New Zealand</i>	8.00	35.00
Hidden Valley Moscato <i>McLaren Vale - SA</i>	6.10	25.50
Kiss & Tell Moscato <i>Nannup - WA</i>	7.60	33.50
Peter Lehman Riesling <i>Barossa Valley - SA</i>	8.00	35.00
Eaglehawk Chardonnay <i>Barossa Valley - SA</i>	7.00	30.50
Taylor's Estate Chardonnay <i>Clare Valley - SA</i>	9.00	39.90
Jacobs Creek Cool Harvest Rose <i>Barossa Valley - SA</i>	8.00	35.00
Amore Folinari Pinot Grigio <i>Italy</i>	7.00	30.50
Kissing Booth Semillon Sauvignon Blanc <i>Margaret River - WA</i>	6.50	27.90
Grant Burge G19 Semillon Sauvignon Blanc <i>Barossa Valley - SA</i>	6.90	27.90

Red Wine

	G 150ml	B 750ml
Hidden Valley Shiraz <i>McLaren Vale - SA</i>	6.10	25.50
Rockridge Shiraz <i>Clare Valley - SA</i>	7.00	30.50
Darenberg Stump Jump Shiraz <i>McLaren Vale - SA</i>	8.00	35.00
Tintara Geology Shiraz <i>McLaren Vale</i>	8.00	35.00
Sigston Swift Shiraz <i>McLaren Vale - SA</i>	9.00	39.90
St Hallett Black Clay Shiraz <i>Barossa Valley - SA</i>	9.00	39.90
Darenberg Footbolt Shiraz <i>McLaren Vale - SA</i>	9.90	47.90
Down The Rabbit Hole Shiraz <i>McLaren Vale - SA</i>		60.00
Hidden Valley Cabernet Sauvignon <i>McLaren Vale - SA</i>	6.10	25.50
Stolen Block Cabernet Sauvignon <i>Clare Valley - SA</i>	7.00	30.50
Ballast Stone "Shaw Family" Cabernet Sauvignon <i>McLaren Vale - SA</i>	9.00	39.90
Hardys Tintara Cabernet Sauvignon <i>McLaren Vale - SA</i>	10.90	49.90
Famile Castel Merlot <i>France</i>	7.00	30.50
Wynn's Cabernet Shiraz Merlot <i>Coonawarra - SA</i>	9.00	39.90
Scarpantoni School Block <i>McLaren Vale - SA</i>	9.00	39.90

Beer & Cider

Imported

Carlsberg	8.90
Corona	9.30
Stella	9.00
Heineken	9.00
Becks	9.00

Craft

Stone & Wood	9.40
Cricketers Arms	9.40
Vale Ale	9.40

Domestic

Crown	8.90
James Boags	8.90
Carlton Dry	8.50
Tooheys Extra Dry	8.50
Hahn Super Dry	8.60
Pure Blonde	8.70
Coopers Pale	8.70
Coopers Sparkling	8.90
Coopers Stout	9.00
West End	8.30
Carlton Draught	8.50
Victoria Bitter	8.60

Cider

5 Seeds Apple	8.80
5 Seeds Pear	8.80
Somersby Apple	8.80
Somersby Pear	8.80
Strongbow Draught	8.80
Strongbow Clear	8.80

History

Reynella is the site of the first grape vine plantings in South Australia and the original winery building was built by Walter Reynell after which the township was named. This historic building is now widely used as a conference venue for corporate business from all around Australia and as one of South Australia's premier wedding venues.

St Francis Winery was originally owned by John Reynell and his family from 1869 to the early 1940's. Carew Reynell took over management of Walter Reynell & Sons at 17 years old. Under Carew, great improvements were made to the family business including building a distillery house in 1900. Under Carew Reynella Brandy became the leading Brandy in Australia.

Carew was killed in Gallipoli in 1915 but distillery operations continued here until a new distillery was built at the main winery in the 1940's. After the Second World War, the building was used as temporary quarters for seasonal vineyard workers, mainly immigrants from Europe. It was later used for cultivating mushrooms and then for the restoration of vintage cars.

From 1940-1970 the building was used for various functions until taken over by St Francis as a winery. This building has now been renovated to host our conference and function centre. A restaurant licence was sought and approved in 1986. In 1989, the existing accommodation rooms, reception and housekeeping areas were built. The hotel licence was granted in 1996 and 2 years later Walters Restaurant and the Sovereign Gaming Room was built.