



SESSION TIMES

MON - THURS 12PM-3PM & 5.30PM-8.30PM
FRI - SUN ALL DAY DINING 12PM-8.30PM

STARTERS

SOURDOUGH (3) TOASTED WITH GARLIC BUTTER (V)	\$9.90
CHEESY GARLIC BREAD FOLDED PIZZA WITH GARLIC BUTTER, SEA SALT & MOZZARELLA (V, VEO, GFO)	\$16.90
HOUSE-MADE FOCACCIA AGED BALSAMIC, EXTRA VIRGIN OLIVE OIL & ALMOND DUKKHA (V, VE)	\$11.90
PORK & CABBAGE OR VEGAN POTSTICKER DUMPLINGS (5) SOY, BLACK VINEGAR & CHILLI OIL	\$17.00
PULLED BEEF BRISKET TACO FRESH TOMATO SALSA, CHIPOTLE MAYO, PICKLED RED ONION & CORIANDER \$8.50 EACH / 3 FOR \$24.00	
KOREAN FRIED CHICKEN (3) SWEET & SPICY SAUCE, PEANUTS, CORIANDER, DAIKON PICKLE & KEWPIE MAYO	\$18.90
MAIN SIZE (4) SERVED WITH JASMINE RICE	\$27.90
SALT & PEPPER SQUID LEMON, SALAD & AIOLI	\$19.90
NACHOS CORN CHIPS, AMERICAN CHEESE, BLACK BEAN CHILLI, GUACAMOLE, SOUR CREAM, PICKLED JALAPENOS & CORIANDER (V, VEO, GF)	\$25.90
ADD SMOKY PULLED BEEF BRISKET + \$6.00	
ALLA PANNA ARANCINI (3) SMOKY PANCETTA, PEA, MUSHROOM & BLACK PEPPER ARANCINI WITH AIOLI, PARMESAN & EXTRA VIRGIN OLIVE OIL (V)	\$16.90
PANKO-CRUMBED PRAWNS (5) KEWPIE MAYO, JAPANESE BBQ SAUCE, SESAME & CHIVES	\$19.90
CHICKPEA HOMOUMUS PAPRIKA OIL, FRIED CHICKPEAS, CURRY LEAVES, SUMAC & HOUSE-MADE FLATBREAD (V, VE, GFO)	\$15.90
LOADED FRIES AMERICAN CHEESE, MOZZARELLA, GRILLED PANCETTA, CARAMELISED ONIONS, JALAPENOS & CHEETOS HOT-RUB	\$18.90

CLASSICS

HAND-CRUMBED CHICKEN SCHNITZEL GARDEN SALAD, FRIES, CHOICE OF GRAVY	\$26.90
300G ANGUS BEEF SCHNITZEL GARDEN SALAD, FRIES, CHOICE OF GRAVY	\$28.90
FISH & CHIPS (2) (COOPERS BEER BATTERED OR GRILLED) GARDEN SALAD, FRIES, HOUSE-MADE TARTARE & LEMON (GFO)	\$26.90
SALT & PEPPER SQUID GARDEN SALAD, FRIES, AIOLI & LEMON	\$26.90
FISHERMAN'S BASKET BEER BATTERED FISH (1), PANKO-CRUMBED PRAWNS (3), SALT & PEPPER SQUID, GARDEN SALAD, FRIES, HOUSE-MADE TARTARE & LEMON	\$30.90
PENINSULA BURGER BRISKET & CHUCK PATTY (COOKED MEDIUM), AMERICAN CHEESE, GRILLED PANCETTA, COS LETTUCE, HOUSE-MADE PICKLES, PENINSULA BURGER SAUCE, ONION & TOMATO SERVED ON A POTATO BUN WITH FRIES	\$25.90
BIG KAHUNA BURGER CRISPY CHICKEN FILLET, NASHVILLE SPICE, AMERICAN CHEESE, GRILLED PANCETTA, PINEAPPLE SALSA, COS LETTUCE & AIOLI, WITH FRIES	\$25.90
PHILLY CHEESESTEAK TOASTED HOAGIE ROLL, THINLY SLICED WAGYU STEAK, CONFIT PEPPERS, GARLIC BUTTER, AMERICAN CHEESE SAUCE & CARAMELISED ONIONS, WITH FRIES & HOUSE-MADE PICKLES	\$31.90



MAINS

PENINSULA MIXED GRILL 150G PORTERHOUSE STEAK, PHILLY CHEESESTEAK SLIDER, NASHVILLE HOT CHICKEN TENDERS (2), BAROSSA MISSISSIPPI SAUSAGE, SMOKY PULLED BEEF BRISKET, HOUSE-MADE BOURBON BBQ SAUCE, SLAW, PICKLES & HASHTAG FRIES	\$56.90
300G PORTERHOUSE STEAK CHIPS & SALAD OR BUTTERY MASHED POTATOES WITH SAUTEED GREEN VEGETABLES (GFO)	\$40.90
STIR-FRIED CHILLI PRAWNS WOK-TOSSED CRISPY SZECHUAN PRAWNS, CHILLI & HONEY SAUCE, LIME LEAF, ASIAN GREENS, CORIANDER, SPRING ONION & SESAME WITH JASMINE RICE & FRESH LIME	\$32.90
CHARGRILLED MARINATED CHICKEN BREAST CRISPY KIPFLER POTATOES, TOMATO & BASIL SALAD, FRESH ROCKET, GRATED PECORINO & AGED BALSAMIC (GF)	\$32.90
PAN-SEARED BARRAMUNDI FILLET ROCKET, FENNEL, ORANGE & CHERRY TOMATO SALAD, ROASTED ALMONDS, PARSNIP PUREE, PARSNIP CRISPS & AUSTRALIAN FINGER LIME (GF)	\$39.90
HOUSE-MADE TAGLIATELLE AMATRICIANA PASTA THICK-CUT SMOKY PANCETTA, ONIONS, CHILLI & NAPOLITANA SAUCE WITH GRATED PECORINO & EXTRA VIRGIN OLIVE OIL	\$29.90
MASTER-STOCK BRAISED PORK BELLY CAULIFLOWER PUREE, SPICY APPLE RELISH, PORK JUS, WILTED GREENS & CHERVIL	\$36.90
CHARGRILLED BAROSSA PORK SAUSAGES (2) BUTTERY MASHED POTATOES, CARAMELISED ONIONS & GRILLED PANCETTA	\$26.90
CRUSHED FELAFEL CHICKPEA HUMMUS, PERSIAN CUCUMBER SALAD, FRIED CHICKPEAS, POMEGRANATE, SUMAC & LEMON (V, VE, GF)	\$28.90
THAI BANANA BLOSSOM & POACHED CHICKEN SALAD ASIAN HERBS, SCORCHED PEANUTS, COCONUT, CHILLI JAM DRESSING & SOFT-BOILED EGG (GF)	\$28.90
PENINSULA CAESAR BABY COS LETTUCE, PARMESAN, CRISPY PANCETTA, BRIOCHE CROUTONS, WHITE ANCHOVY, BUTTERMILK DRESSING & SOFT-BOILED EGG (GFO)	\$23.90
ADD FRIED CHICKEN TENDERS + \$7.00	

SAUCES & TOPPINGS

GRAVY, SWISS BROWN MUSHROOM, GREEN PEPPERCORN, DIANE	\$2.50
RED WINE JUS (GF)	\$3.50
KEWPIE MAYO, AIOLI, TOMATO SAUCE, TARTARE SAUCE	\$1.00
PARMIGIANA NAPOLITANA SAUCE & MOZZARELLA	\$3.50
KATSU JAPANESE BBQ SAUCE, KEWPIE MAYO, SESAME SEEDS & CHIVES	\$2.50
HAWAIIAN NAPOLITANA SAUCE, GRILLED PANCETTA, PINEAPPLE RINGS & MOZZARELLA	\$6.00
KILPATRICK HOUSE-MADE KILPATRICK SAUCE, SMOKY PANCETTA & MOZZARELLA	\$7.00
NACHO BLACK BEAN CHILLI, CHEESE, SOUR CREAM, SALSA, GUACAMOLE & CORN CHIPS	\$8.00
TAPEROO TRIPLE BYPASS SMOKY BBQ SAUCE, AMERICAN CHEESE, PULLED BEEF BRISKET, PANCETTA, HAM & PEPPERONI	\$11.00
CREAMY GARLIC PRAWNS WHITE WINE, CHIVES & PARSLEY (GF)	\$12.00

PIZZA

MARGHERITA TOMATO BASE, MOZZARELLA, GARLIC & THYME MARINATED TOMATOES, FRESH BASIL & EXTRA VIRGIN OLIVE OIL (V, VEO)	\$23.90
PEPPERONI TOMATO BASE, LOADS OF PEPPERONI & MOZZARELLA	\$24.90
HAWAIIAN TOMATO BASE, HAM, PINEAPPLE, MOZZARELLA & OREGANO	\$24.90
BBQ MEATLOVERS BBQ SAUCE BASE, MOZZARELLA, HAM, PULLED BEEF, PANCETTA, CHORIZO, PEPPERONI, RED ONION & SMOKY BBQ SAUCE	\$27.90
THE LOT TOMATO BASE, MOZZARELLA, HAM, PANCETTA, PEPPERONI, MUSHROOM, CONFIT PEPPERS, OLIVES & PINEAPPLE	\$27.90
ROAST SWISS BROWN MUSHROOM WHITE BASE, MOZZARELLA, GARLIC, THYME, ROCKET, RED ONION, PARMESAN & TRUFFLE VINAIGRETTE (V, VEO)	\$25.90
CHICKEN & MUSHROOM WHITE BASE, MOZZARELLA, PANCETTA, CONFIT MUSHROOMS, SHREDDED CHICKEN, ONION, GARLIC, HERBS & ROCKET	\$25.90
CALABRIAN TOMATO BASE, MOZZARELLA, SPICY PEPPERONI, HOT CHILLI HONEY, RED ONION, OLIVES, DRIED CHILLI & FRESH BASIL	\$25.90
ADD GLUTEN FREE BASE + \$4.00	

SIDES

BOWL OF CHIPS AIOLI & TOMATO SAUCE (V, VEO)	\$11.00
BOWL OF BUTTERY MASHED POTATOES (GF)	\$12.00
SAUTEED GREEN VEGETABLES LEMON BUTTER, TOASTED ALMONDS (V, VEO)	\$12.00
FATTOUSH SALAD MIXED GREENS, CUCUMBER, TOMATO, RED ONION, CRISPY PITA CHIPS, RADISH & SUMAC (V, VE)	\$12.00

DESSERT

WALNUT BROWNIE ICE CREAM SUNDAE CHOCOLATE CRUMBLE, CANDIED PEANUTS & SALTED CARAMEL ICE CREAM (V)	\$14.00
ESPRESSO CRÈME BRULEE AMARETTI BISCUIT, CHOCOLATE GANACHE (GFO)	\$14.00
VANILLA PANNA COTTA LEMON CURD, RASPBERRY COULIS, MERINGUE SHARD & FRESH STRAWBERRIES (GF)	\$14.00
AFFOGATO VANILLA BEAN ICE CREAM, SHEEPDOG PEANUT BUTTER WHISKY OR FRANGELICO, DOUBLE ESPRESSO SHOT, MARBLED CHOCOLATE & PEANUT BUTTER BISCOTTI (GFO)	\$19.00



PLEASE NOTE THAT WHILST WE EXERCISE DUE CARE, WE CANNOT GUARANTEE THAT
FOOD ITEMS MARKED GF, VG ARE PREPARED IN AN ALLERGEN FREE ENVIRONMENT.

V - VEGETARIAN / VE - VEGAN / VEO - CAN BE MADE VEGAN
GF - GLUTEN FREE / GFO GLUTEN FREE OPTION AVAILABLE

PLEASE NOTE: A 10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

481 VICTORIA ROAD, TAPEROO SA 5017 • (08) 8248 1171
PENINSULAHOTELMOTEL.COM.AU • FOLLOW US ON  

WINE LIST



SPARKLING

SIDEWOOD SPARKLING PINOT NOIR NV	ADELAIDE HILLS, SA	\$11	•	\$49
THE LANE LOIS NV BLANC DE BLANC	ADELAIDE HILLS, SA	\$11	•	\$49
HENTLEY FARM BLANC DE NOIR	BAROSSA VALLEY, SA	\$12	•	\$55
HANCOCK & HANCOCK SPARKLING SHIRAZ PICCOLO	MCLAREN VALE, SA	•	•	\$15
AURELIA PROSECCO NV	SA, REGION	\$10	•	\$45
PIPER HIEDSEICK BRUT CUVÉE	CHAMPAGNE, FRANCE	•	•	\$119
MOET & CHANDON IMPERIAL NV BRUT	EPERNAY, FRANCE	•	•	\$119
VEUVE CLICQUOT YELLOW LABEL BRUT NV	REIMS, FRANCE	•	•	\$129

WHITE

JEWEL RIVER MOSCATO	SOUTHEAST, SA	\$8	\$13	\$35
FIORE MOSCATO 200ML PICCOLO	SA, REGION	•	•	\$13
ZERELLA WINES LA GITA MOSCATO	MCLAREN VALE, SA	•	•	\$42
GIESEN VINEYARD SELECTION BLACK LABEL SAUVIGNON BLANC	MARLBOROUGH NZ	\$10	\$16	\$45
WICKS ESTATE SAUVIGNON BLANC	ADELAIDE HILLS, SA	\$10	\$16	\$47
SIDEWOOD SAUVIGNON BLANC	ADELAIDE HILLS, SA	\$11	\$17	\$50
ATLAS RIESLING	CLARE VALLEY, SA	•	•	\$52
PIKES 'TRADITIONALE' RIESLING	CLARE VALLEY, SA	\$12	\$19	\$55
HILLS COLLIDE BRIGHT WHITE RIESLING/GRUNER	ADELAIDE HILLS, SA	•	•	\$52
ZERELLA WINES LA GITA FIANO	MCLAREN VALE, SA	•	•	\$52
BREMERTON FIANO	LANGHORNE CREEK, SA	\$11	\$18	\$52
FIRST DROP 'ENDLESS SUMMER' PINOT GRIGIO	ADELAIDE HILLS, SA	\$11	\$18	\$52
LOBETHAL ROAD PINOT GRIS	ADELAIDE HILLS, SA	•	•	\$50
THE LANE 'BLOCK 2' PINOT GRIS	ADELAIDE HILLS, SA	\$11	\$17	\$50
SIDEWOOD CHARDONNAY	ADELAIDE HILLS, SA	\$11	\$18	\$50
CHAPEL HILL ABACUS CHARDONNAY	MCLAREN VALE, SA	\$11	\$18	\$50

ROSÉ

KILLIBINBIN SWEET LIPS ROSÉ	LANGHORNE CREEK, SA	\$9	\$14	\$38
LAKEBREEZE ROSATO	LANGHORNE CREEK, SA	\$10	\$16	\$45
GOLDEN CHILD BEACH BUM ROSÉ	ADELAIDE HILLS, SA	•	•	\$52
GEMTREE TEMPRANILLO GRENACHE ROSÉ	MCLAREN VALE, SA	\$11	\$17	\$52

RED

WICKS ESTATE PINOT NOIR	ADELAIDE HILLS, SA	\$11	\$18	\$52
OAKRIDGE 'OVER THE SHOULDER' PINOT NOIR	YARRA VALLEY, VIC	\$12	\$19	\$55
HILLS COLLIDE LIGHT DRY RED (DOL, NEB, BARB)	ADELAIDE HILLS, SA	•	•	\$52
LA BISE NERO D'AVOLA	ADELAIDE HILLS, SA	•	•	\$52
ELVERADO TEMPRANILLO GRENACHE	MCLAREN VALE, SA	\$10	\$15	\$42
THISTLEDOWN GORGEOUS GRENACHE	MCLAREN VALE, SA	\$9	\$15	\$42
ROBERT OATLEY SIGNATURE GRENACHE	MCLAREN VALE, SA	•	•	\$55
SAMUELS GORGE GRENACHE	MCLAREN VALE, SA	•	•	\$79
MAJELLA MUSICIAN CABERNET SHIRAZ	COONAWARRA, SA	\$9	\$15	\$42
LAKE BREEZE 'BERNOOTA' SHIRAZ CABERNET	LANGHORNE CREEK, SA	\$11	\$17	\$52
RYMILL 'DARK HORSE' CABERNET SAUVIGNON	COONAWARRA, SA	\$10	\$15	\$42
MAJELLA COMPOSER CABERNET SAUVIGNON	COONAWARRA, SA	\$11	\$17	\$48
METALA CABERNET SAUVIGNON	LANGHORNE CREEK, SA	\$11	\$17	\$48
GEMTREE CINNABAR GRENACHE SHIRAZ MATARO	MCLAREN VALE, SA	\$11	\$18	\$52
BULLANT SHIRAZ	LANGHORNE CREEK, SA	\$9	\$14	\$38
BATTLE OF BOSWORTH PURITAN SHIRAZ (ORGANIC)	MCLAREN VALE, SA	•	•	\$48
FIRST DROP 'MOTHERS MILK' SHIRAZ	BAROSSA VALLEY, SA	\$11	\$18	\$50
CHAPEL HILL ABACUS SHIRAZ	MCLAREN VALE, SA	\$11	\$17	\$48
HENTLEY FARM 'VILLAIN & VIXEN' SHIRAZ	BAROSSA VALLEY, SA	\$11	\$18	\$50
SAMUELS GORGE SHIRAZ	MCLAREN VALE, SA	•	•	\$79
HENTLEY FARM 'BEAUTY' SHIRAZ	BAROSSA VALLEY, SA	•	•	\$99
MAJELLA 'THE MALLEEA' CABERNET SHIRAZ	COONAWARRA, SA	•	•	\$119

COCKTAILS

COSMOPOLITAN VODKA, TRIPLE SEC, CRANBERRY, LIME	\$16
WHISKEY SOUR GENTLEMAN JACK, LEMON, SUGAR, ORANGE BITTERS	\$16
OLD FASHIONED MAKER'S MARK BOURBON WHISKEY, SUGAR, ORANGE BITTERS	\$18
MARGARITA DON JULIO BLANCO, TRIPLE SEC, LIME JUICE, AGAVE	\$18
NEGRONI CAMPARI, DRY GIN, SWEET VERMOUTH	\$18
DARK & STORMY KRAKEN DARK RUM, GINGER ALE, LIME & AROMATIC BITTERS	\$18
PINA COLADA PLANTATION PINEAPPLE RUM, COCONUT LIQUEUR, COCONUT CREAM, VANILLA ICE CREAM, PINEAPPLE JUICE	\$18
JUNGLE BIRD PLANTATION PINEAPPLE RUM, CAMPARI, PINEAPPLE JUICE, LIME	\$18
ESPRESSO MARTINI VODKA, COFFEE LIQUEUR, VANILLA, ESPRESSO	\$18
LONG ISLAND ICED TEA VODKA, TEQUILA, WHITE RUM, DRY GIN, COINTREAU, LIME, COLA	\$20



COCKTAIL JUGS

GRAPE BUBBLE GUM SPLASH VODKA, PARFAIT AMORE, BUBBLE GUM SYRUP, LEMONADE	\$30
PINK PENNY LEMONADE PINK LEMONCELLO, VODKA, SQUASH, RASPBERRY	\$30
MELON SPLICE MIDORI, COCONUT RUM, PINEAPPLE, LEMONADE, COCONUT CREAM	\$30
LONG ISLAND ICED TEA VODKA, TEQUILA, WHITE RUM, DRY GIN, COINTREAU, LEMONADE, COLA	\$30

2 FOR \$20 COCKTAIL MENU AVAILABLE | FRIDAY & SATURDAY FROM 7.30PM - 9.30PM