

THE CALLY

HOTEL

SHARE THINGS

MARINATED MOUNT ZERO OLIVES {V}{GF}	9.5
SOUP SERVED W/HOUSEMADE ROLL	9.5
CAULIFLOWER PAKORA {V}{GF} W / KASUNDI	12
GARLIC KING PRAWNS TWO WHOLE BUTTERFLY KING PRAWNS W / GARLIC BUTTER	12
SWEET POTATO FRIES {V} W / NIGELLA SEEDS AND AIOLI	14.5
CHEESE & GARLIC BREAD {V}	8.5
GARLIC PIZZA {GFA}{V}	14.5
TASTING PLATE {SEE SPECIALS BOARD}	32
OYSTERS NATURAL ½ DOZ 18 / DOZ 34	
OYSTERS KILPATRICK ½ DOZ 20 / DOZ 38	

{GFA} – GLUTEN FREE AVAILABLE / {GF} – GLUTEN FREE
{V} – VEGETARIAN / {VA} VEGAN AVAILABLE

TUES STEAK NIGHT <hr/> 350GM SCOTCH FILLET STEAK - \$25	WED PARMA NIGHT <hr/> TRADITIONAL OR HAWAIIAN - \$17	THURS BB NIGHT <hr/> BURGER & BEVERAGE - \$18
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PRIVATE FUNCTIONS IN THE BEER GARDEN <hr/> ENQUIRE @ THE BAR	BIRTHDAY CAKE <hr/> BRING IT FREE OF CHARGE
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GREEN THINGS

SAFFRON & TURMERIC CAULIFLOWER STEAK {V}{VA} TOPPED WITH GRATED CAULIFLOWER, CAPSICUM, PARSLEY, LEMON AND PARMESAN CHEESE AND SERVED ON CARROT PUREE AND PURPLE CABBAGE.	22
PORTOBELLO & PORCINI MUSHROOM RAVIOLI {V} SAUTÉED MUSHROOM, SPINACH, OLIVE OIL, LIGHT CHILLI TOPPED W / PECORINO CHEESE	28

CALLY THINGS

SALT & PEPPER CALAMARI GREEN SALAD & CHIPS	25
GRILLED CHICKEN, AVOCADO AND LENTIL SALAD SPINACH, RED CABBAGE, KALE, BEETROOT, ROASTED PUMPKIN, CHICKPEAS AND BLACK LENTILS W / AVOCADO AND TAHINI CREAM DRESSING	24.5
PASTA MARINARA FRESH FISH, PRAWNS, MUSSELS, CALAMARI, TOSSED IN A HERB BUTTER, WHITE WINE, TOMATO & GARLIC SAUCE W / FRESH PARMESAN & ROCKET	29.5
GRILLED FISH OF THE DAY {GFA} {SEE SPECIAL BOARD}	
350G SCOTCH FILLET BY UNION STATION COOKED TO YOUR LIKING TOPPED W / YOUR CHOICE OF SAUCE	36
ADD: TWO WHOLE BUTTERFLY GARLIC KING PRAWNS	12
CONFIT DUCK LEG ON KASUNDI SPICED COUS COUS AND ROASTED DUTCH CARROTS	32
KAESLER PORK CUTLET BY CRACKLING MASH POTATO, BRAISED RED CABBAGE AND JUS	32
MIXED GRILL BEEF, LAMB, SMOKEY PORK RIB, SAUSAGE, BACON, YOUR SAUCE OF CHIPS & SALAD OR VEG	39

GIFT VOUCHERS <hr/> AVAILABLE @ THE BAR	JUGS OF SAUCE {ALL GF} CREAMY GARLIC, RED WINE JUS, GRAVY, DIANE, FRESH CREAMY MUSHROOM, CREAMY PEPPER
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WHILST WE OFFER GLUTEN-FREE MENU OPTIONS, WE ARE NOT A GLUTEN-FREE KITCHEN OR HOTEL. CROSS CONTAMINATION COULD OCCUR AND OUR RESTAURANT IS UNABLE TO GUARANTEE THAT ANY ITEM CAN BE COMPLETELY FREE OF ALLERGENS. PATRONS ARE ENCOURAGED TO CONSIDER THIS INFORMATION IN LIGHT OF THEIR INDIVIDUAL REQUIREMENTS AND NEEDS, TO THEIR OWN SATISFACTION.

PUB THINGS

{SOME SERVED W/ YOUR CHOICE OF CHIPS & SALAD OR CHIPS & VEG}

TRADITIONAL PARMIGIANA {GFA} HAM, NAPOLI SAUCE & CHEESE	24
HAWAIIAN PARMIGIANA {GFA} HAM, PINEAPPLE, NAPOLI SAUCE & CHEESE	24.5
CALLY PARMIGIANA MUSHROOM SAUCE, GRILLED BACON & CHEESE	27
AUSSIE PARMIGIANA NAPOLI SAUCE, GRILLED BACON, EGGS & CHEESE	27
CHICKEN SCHNITZEL {GFA} HOUSE CRUMBED CHICKEN SCHNITZEL TOPPED W / YOUR CHOICE OF SAUCE	22
BEER BATTERED FISH GARDEN SALAD, CHIPS, TARTARE SAUCE & LEMON	26
CHICKEN KIEV CHICKEN BREAST FILLED W / GARLIC BUTTER, CRUMBED & TOPPED W / HOLLANDAISE SAUCE	25
DELUXE STEAK ROLL 130GRM SCOTCH FILLET STEAK, BACON, EGG, CHEESE, TOMATO, LETTUCE, BEETROOT & SMOKEY BBQ SAUCE ON THE CALLY'S TOASTED GARLIC ROLL W / FRIES	23
ROAST OF THE DAY SERVED W / ROAST VEGETABLES AND GRAVY	20
PASTA CARBONARA BACON, MUSHROOM, ONION, SHALLOTS IN A CREAMY GARLIC SAUCE ADD: CHICKEN	19.5 6

SIDE THINGS

FRIES W / AIOLI	8.5
POTATO WEDGES W / SWEET CHILLI SOUR CREAM	13.5
GARDEN SALAD	6.5
SUMAC ROASTED CARROT AND FETA SALAD {V}{GFA} SPINACH, KALE, RED CABBAGE, MINT, ZA'ATAR BREADCRUMBS, ROASTED CRUSHED ALMONDS W / ALMOND BUTTER DRESSING	12.9
AVOCADO & BLACK LENTIL SALAD {V}{GF} SPINACH, RED CABBAGE, KALE, BEETROOT, ROASTED PUMPKIN, CHICKPEAS AND BLACK LENTILS W / AVOCADO AND TAHINI CREAM DRESSING	12.9

BEVERAGES

FUN & FUNKY NATURAL WINES

SMALL FRY TANGERINE, BAROSSA VALLEY	40
HOCKHIRCH RIESLING, TARRINGTON – VIC	50
SUBROSA SHIRAZ, GRAMPIANS- VIC	50
DELINQUENTE, SOMETHING BETTY VERMENTINO, RIVERLAND {VF}	35
DELINQUENTE, BULLET DODGER MONTEPULCIANO, RIVERLAND {VF}	50

SPARKLING / CHAMPAGNE

BLEASDALE SPARKLING SHIRAZ, LANGHORNE CREEK – SA 357ML	25
YELLOW PICCOLO, SOUTH EASTERN – AUS 200ML	8.5
PINK PICCOLO, SOUTH EASTERN – AUS 200ML	8.5
KOONARA PICCOLO, COONAWARRA – SA	12
AZAHARA SPARKLING BRUT, RED CLIFFS – VIC	38
AURA SPARKLING NV, SOUTH EAST – AUS	30
AZAHARA SPARKLING MOSCATO, RED CLIFFS –VIC	30
DALZOTTO PROSECCO NV, KING VALLEY – VIC	45
MITCHELL PEPPERTREE SPARKLING SHIRAZ, CLARE VALLEY – SA	50
POL ROGER CHAMPAGNE– FRANCE	110

WHITE WINE

SAUVIGNON BLANC

REPUBLIC SAUVIGNON BLANC, SOUTH EASTERN – AUS	39
BLACK COTTAGE SAUVIGNON BLANC, MARLBOROUGH – NZ	39
CATALINA SOUNDS SAUVIGNON BLANC, MARLBOROUGH – NZ	49
SHAW & SMITH SAUVIGNON BLANC, ADELAIDE HILLS – SA	55

CHARDONNAY

HEIRLOOM CHARDONNAY, ADELAIDE HILLS - SA	49
DRAGONFLY CHARDONNAY, MARGARET RIVER - WA	37
YABBY LAKE CHARDONNAY, MORNINGTON – VIC	65

RIESLING

HEIRLOOM RIESLING, TARRINGTON – VIC	50
DALZOTTO RIESLING, KING VALLEY – VIC	42
CRABTREE RIESLING, CLARE VALLEY – SA	39

OTHER WHITES

MOJO MOSCATO, ADELAIDE HILLS –SA	35
KOONARA FLOWERS FOR LUCY MOSCATO, COONAWARRA – SA	40
KOONARA EMILY MAE ROSE, COONAWARRA – SA	40
KOONARA LUCY & ALICE PINOT GRIS, COONAWARRA – SA	40

BOOK AFL PRIVATE PARTIES
BIG SCREEN, BIG VOLUME BEERS & MAIN MEAL

RED WINES

SHIRAZ

MOJO SHIRAZ , BAROSSA VALLEY – SA	35
LEVANTINE HILL “ THE COLDSTREAM GUARD, YARRA VALLEY – VIC	60
TWO HANDS “GNARLY DUDES” SHIRAZ, BAROSSA VALLEY – SA	55
BOWEN ESTATE SHIRAZ, COONAWARRA – SA	65
ST HALLETT SHIRAZ, BAROSSA VALLEY – SA	45

CABERNET SAUVIGNON

KOONARA “WANDERLUST” CAB SAV, COONAWARRA – SA	45
LEVANTINE HILL CAB SAV, YARRA VALLEY – VIC	70
GRAMPIAN ESTATE CAB SAV, GRAMPIANS – SA	50

PINOT NOIR

KOONYONG PINOT NOIR, MORNINGTON – VIC	70
TOTARA PINOT NOIR, MARLBOROUGH – NZ	40
LEVANTINE HILL “ THE COLDSTREAM GUARD, YARRA VALLEY – VIC	60

OTHER REDS

AURA CABERNET/MERLOT , SOUTH EASTERN – AUS	30
NORFOLK RISE MERLOT, LIMESTONE COAST – SA	37
DALZOTTO SANGIOVESE , KING VALLEY – VIC	40
GRAMPIANS ESTATE TEMPRANILLO, GRAMPIANS – VIC	40

COCKTAILS

MOJITO	16
BACARDI, LIME, MINT, SODA WATER	

ESPRESSO MARTINI	18
VODKA, CARAMEL, KAHLUA, COFFEE	

STRAWBERRY DAIQUIRI	16
BACARDI, SUGAR SYRUP, STRAWBERRY LIQUOR	

MINT JULEP	16
MAKER’S MARK, SUGAR SYRUP, FRESH MINT	

MARGARITA	16
DON JULIO TEQUILA, COINTREAU, LIME JUICE	

APEROL SPRITZ	14
APEROL, PROSECCO, SODA WATER	

ACCOMMODATION

STAY AT THE CALLY IN STYLE W / A DIFFERENT RANGE
OF ROOMS, ENQUIRE NOW AT THE BAR

PIZZA

ALL 11 INCH, GLUTEN FREE BASES AVAILABLE \$4
{ALL SERVED WITH SHAW RIVER BUFFALO MOZZARELLA}

GARLIC	14.5
GARLIC BUTTER, MOZZARELLA, FRESH PARSLEY	

MARGARITA	16
NAPOLI, MOZZARELLA, BASIL	

ADD: PROSCIUTTO	5
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BBQ CHICKEN	21
SMOKEY BBQ SAUCE, MOZZARELLA, ONION, PINEAPPLE AND SHALLOTS	

HAWAIIAN	19.5
NAPOLI, MOZZARELLA, HAM, PINEAPPLE	

AUSSIE	20
NAPOLI SAUCE, HAM, BACON AND EGG	

PORK, FENNEL & MUSHROOM	23
NAPOLI, PORK SAUSAGE, FENNEL, MOZZARELLA, MUSHROOMS	

ROASTED BEETROOT & GOAT’S CHEESE {V}	22
NAPOLI, SPINACH, PINENUTS, ROSEMARY AND MOZZARELLA	

MEAT LOVERS	24
HAM, BACON, JALAPENO, CHORIZO, SALAMI, NAPOLI, MOZZARELLA	

PRAWN	29
GARLIC BUTTER, MOZZARELLA, SHALLOTS, ROCKET	

KIDS

{INCLUDES FREE SOFT DRINK}

HAWAIIAN PIZZA	10
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DINO NUGGETS & CHIPS	10
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FISH & CHIPS	10
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LASAGNA & CHIPS	10
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NO SURCHARGES ON PUBLIC HOLIDAYS
WE ARE YOUR PUB, THANK YOU FOR YOUR SUPPORT