

TOWER MENU

// ROTISSERIE // SALADS // BURGERS // MAINS // SNACKS // SHARED //

Small bits

Garlic Bread(gfo)..... \$6

Cheesy Garlic Bread(gfo)..... \$8

3 House Dips(v)(gfo)..... \$12.50
Warm flat bread

Sharing

Cured Meats & Pickles(gfo)... \$22
Prosciutto, Salami, dill pickles, local olives, pickled veg & flat bread (For 2)

Dip and Pick(gfo)..... \$19
House dips, marinated fetta, salted pumpkin seeds, flat bread & pickled veg (For 2)

Sides

Crispy Chips (gf)..... \$6
Sea salt & tomato sauce

Sweet Potato Fries..... \$7
Sea Salt & mayo

Wedges \$8
Sour cream & sweet chilli

Battered Onion Rings \$8
Garlic aioli

House Salad(v)..... \$7
Changes daily, please see staff for today's salad

Seasonal Steamed Greens(v)..... \$7
Seasonal selection

Classics

Chicken or Beef Schnitzel..... \$18
Crispy chips, house salad
sauces – gravy, mushroom, pepper, diane

parmy add \$2

Salt and Pepper Squid(gf)..... \$18
Crispy chips, house salad,
tartare & lemon

Beer battered flathead(gfo).... \$18
Crispy chips, house salad,
tartare & lemon



ALL DAY
DINING
11.30-late

Famous Tower Rotisserie



\$17.90

Spit Roast Half Chicken (gfo)

*Until sold out

All our RSPCA approved free range chicken is locally bred and raised in the Adelaide Hills, every day they are allowed to naturally forage in the well protected & shaded lush green pastures. Each and every chook is raised with absolutely NO hormones and their natural diet is boosted with corn & SA grown grains.

Served with Crispy Chips, House Salad, Fresh Bread Roll and your choice of our Basting Sauces

Chimichurri (herb & garlic) | Peri Peri (Spicy/Medium)

\$30

Slow Roasted 300g Scotch Fillet (gfo)



The highly prized Cape Byron black angus beef is bred in the hinterland of Byron Bay, NSW. The beef graze on the lush open green pastures of the rich red volcanic landscape, the fresh salt air, warm daily temperatures and cool afternoon sea breezes is the perfect climate for the cattle. The beef is then fed for 170 days on natural rich grain before being aged for a min 6 weeks.

Served with Crispy Chips, House Salad Bread Roll and Steak Sauce

Burgers \$16

*all served with crispy chips

Prime Beef Hamburger
Ground Cape Byron beef, lettuce, tomato, pickles, ketchup & aioli

Pulled Pork Burger
Coleslaw & aioli

American Cheese Burger
Ground Cape Byron beef, American cheese, pickles, onion, mustard & ketchup

Scotch Steak Burger
Cape Byron scotch fillet, lettuce, tomato, cucumber, cheese, ketchup, BBQ onions & beetroot relish

*add bacon or egg for \$2.50ea

Crispy Fried Chicken Burger
Southern fried chicken breast, lettuce, tomato, cheese, bacon, chilli & onion jam & chipotle mayo

Char Grilled Chicken Burger
Grilled chicken, lettuce, tomato, avocado & mayo

Chilli Cheese burger
Jalapeno, cheese, onion, tomato, lettuce & peri peri mayo

Stuffed Mushroom Burger
Baby spinach, sundried tomato, cheese, onion, lettuce, crispy shallots & pesto aioli
(vegan option available)
Add – Chicken or Haloumi \$4

UP GRADE YOUR BURGER WITH ONION RINGS EXTRA \$3

*Gluten Free bun available \$2 extra

Super Foods

Greek Lamb Salad (gf)..... \$19
Chopped up lettuce, tomato, cucumber, fetta, olives, salad onion, tzatziki & lemon
[Protein 37.8g / Fat 94.7g / Carbs 7.9g / Sugars 6.3g]

BBQ Chook Salad(gf)..... \$17
Cos, spinach, toasted almonds, avocado, salad onion & buttermilk ranch dressing
*Served cold
[Protein 39.8g / Fat 31.5g / Carbs 6g / Sugars 5.3g]

Hot Smoked Salmon(gf)..... \$19
Garden beans, Chick pea, young spinach, celery, red onion, capers & crème fraiche dressing
*served cold
[Protein 28.9g / Fat 16.4g / Carbs 9.4g / Sugars 4.5g]

Thai Rare Beef Noodle Salad.. \$18
Bean sprouts, celery, coriander, cucumber, mint, green shallots, sweet & sour dressing
[Protein 22.1g / Fat 71g / Carbs 14.9g / Sugars 3.5g]

Caramelized Jap Pumpkin & Sesame Salad..... \$17
Spinach, parsley, pumpkin seeds, lentils, red onion & salad dressing
[Protein 5.7g / Fat 19.9g / Carbs 19g / Sugars 3.2g]
Add – Chicken or Haloumi \$4

Southwest Pulled Pork Salad.. \$16
Sweetcorn, rocket, red onion, black bean, tomato, cucumber & southwest sauce

Spicy Squid Salad(gf)..... \$17.5
Shoots, celery, spring onion, chilli, coriander, wombok, capsicum, cucumber & Asian dressing
[Protein 23.1g / Fat 12.7g / Carbs 7.3g / Sugars 6.8g]

Super Sweet Potato(v)..... \$16.50
Roasted sweet potato, grains, parsley, pumpkin seeds, pea tendrils, walnuts & pomegranate dressing
[Protein 11.1g / Fat 37.6g / Carbs 41.5g / Sugars 21.6g]
Add – Chicken or Haloumi \$4

(gf)Gluten Free (gfo)Gluten Free Option (v)Vegan