

# TOWER MENU

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

## Small bits

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

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

3 House Dips(v)(gfo)..... \$12.5  
Warm flat bread

Chicken Wings (5pc)(gf)..... \$6.5  
-Crispy fried with blue cheese dipping sauce  
-Hot spicy wings with aioli

## 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)

Adelaide Hills Cheese Plate.. \$14  
Date paste, crackers

## Sides

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

Sweet Potato Fries..... \$7  
Sea salt & aioli

Wedges ..... \$8  
Sour cream & sweet chilli

Battered Onion Rings ..... \$8  
Garlic aioli

Garden Salad(v)..... \$7  
Spinach, lettuce, cucumber, tomato and red onion

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(gfo)... \$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

**Crispy Fried Chicken Burger**  
Southern fried chicken breast, lettuce, tomato and cheese with an onion, bacon chilli jam

**Pulled Pork Burger**  
Coleslaw & aioli

**American Cheese Burger**  
Ground Cape Byron beef, American cheese, pickles, onion, mustard & ketchup  
Add extra pattie & cheese \$4.5

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

\*Add bacon or egg for \$2.50ea

**Tropical Chicken Burger**  
Grilled chicken, bacon, pineapple, cheese, lettuce & aioli

**Chilli Burger**  
Ground Cape Byron beef, bacon, cheese, onion with jalapeno bell pepper relish & chipotle mayo

**Crumbed Mushroom Burger**  
Crumbed field mushroom, rocket, caramelised onion, haloumi & blue cheese sauce(vo)  
Add Chicken \$4

UP GRADE YOUR BURGER WITH  
ONION RINGS EXTRA \$3

\*Gluten Free bun available \$2 extra

## Super Foods

**Greek Lamb Salad (gf)..... \$19.9**  
Chopped up lettuce, tomato, cucumber, fetta, olives, salad onion, tzatziki & lemon  
[Protein 37.8g / Fat 74.7g / Carbs 7.9g / Sugars 6.3g]  
Extra Lamb add \$5

**Warm Roasted Veg Salad(v)..... \$16**  
Roasted zucchini, onion, capsicum, eggplant, pumpkin, sweet potato, rocket & sticky balsamic dressing  
[Protein 5.6g / Fat .6g / Carbs 32.8g / Sugars 22g]  
Add – Chicken or Haloumi \$4

**Smoked Salmon Salad(gf)..... \$20**  
Garden beans, Chick pea, young spinach, celery, red onion, capers & crème fraiche dressing  
[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]

**Crispy Duck Salad..... \$21**  
Pomegranate, lentil, walnut, fetta, snow pea tendrils, parsley, red onion & orange vinaigrette  
[Protein 40.8g / Fat 29.9g / Carbs 7.7g / Sugars 4.9g]

**Southwest Pulled Pork Salad... \$16.9**  
Sweetcorn, rocket, red onion, black bean, tomato, cucumber & southwest sauce  
[Protein 34.8g / Fat 17.4g / Carbs 15.6g / Sugars 7.5g]

**Spicy Squid Salad(gf)..... \$17.9**  
Shoots, celery, spring onion, chilli, coriander, wombok, capsicum, cucumber & Asian dressing  
[Protein 23.1g / Fat 12.7g / Carbs 7.3g / Sugars 6.8g]  
Extra Squid add \$4

**Super Sweet Potato Salad(v)... \$16.9**  
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)Vegetarian (vo) vegan option