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**40-42 Venables Street, Macclesfield SA 5153  
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**Starters**

***House made*** pizza bread:- **9"**  
- Garlic & cheese 6.9  
- Seeded mustard & cheese 6.9  
- Basil pesto & olive 6.9  
- Cherry tomato, spanish onion, basil and fetta 8.5

***Soup of the Day***  12.0  
  
***Crumbed Arancini Balls*** filled with chicken, mushroom, & tarragon 14.5  
finished with a peri peri sauce & basil pesto  
   
***Vegetarian Spring Rolls (V) (4 per serve)*** 15.0  
Served with a soy dipping sauce

***Roasted Field Mushroom (V) (GF)***  16.0

Stuffed with roast pumpkin, eggplant, capsicum & haloumi served on  
asian greens, drizzled with a basil infused olive oil

***Australian Prawns (GF)***  E16.0 M27.5

Cooked in a rich garlic and chilli cream sauce, served with fragrant  
jasmine rice, topped with fresh coriander

***Scallops (GF)***  17.0  
Caramelised Australian scallops with a witlof, beetroot, apple & walnut  
salad topped with a honey mustard dressing

***Crumbed Camembert***  14.5  
Tasmanian Camembert dusted with a course panko crumb, fried to golden  
brown, with rocket & cranberry and a side of chargrilled vegetable relish

***Three Brothers Tasting plate***… (Entree for 4 or mains for 2) 63

Crispy pork belly with brandied pear, crumbed arancini balls, Australian   
prawns in a garlic & chilli cream sauce, home made garlic pizza bread,   
crumbed camembert with cranberry sauce, salt and pepper spiced whole  
baby squid with garlic aioli

\*$2.50 surcharge per person applies Public Holidays and Long weekends\*\*Please note: Our table water is deep well filtered bore water\*  
**\*NO SPLIT BILLS\***

**Mains**

***Lamb Cutlets* 32.0**

Dukkah crusted lamb cutlets served with a minted pea puree, oven roasted  
chat potatoes, open swiss mushrooms & red wine glaze

RECOMMENDED WITH 2012 PIRRAMIMMA 'STOCK'S HILL' SHIRAZ GLS 8.5  
 BTL 35.0

***Atlantic Salmon (GF)* 28.5**

Pan seared Atlantic salmon fillet served on a chargrilled vegetable stack,  
with aged balsamic, basil & pine nut pesto, finished with a wild  
rocket salad

RECOMMENDED WITH 2014 TIM ADAMS PINOT GRIS GLS 8.5  
 BTL 36.0  
***Chicken Breast Ballotine (GF)* 32.5**

Oven roasted Chicken Breast, filled with a mushroom & tarragon mousse  
topped with an asparagus, orange, beetroot and rocket salad served with  
a red wine glaze  
RECOMMENDED WITH 2013 PIRRAMIMMA 'WATERVALE' RIESLING GLS 8.0  
 BTL 34.0

***Beef Cheek & "Guinness Dark Ale" Pie* 26.0**

In puff pastry served with wilted english spinach, baby carrots  
and creamy potato mash

RECOMMENDED WITH GUINNESS DARK ALE   
  
***Pork Belly (GF)* 32.0**

Oven roasted pork belly served on charred kumara slices, brandied pear,  
topped with a chilli plum glaze

RECOMMENDED WITH 2013 MR MICK PINOT GRIS ROSE GLS 7.0 BTL 29.0

***Eggplant Stack (GF) (V)* 25.0**

Herb & parmesan crumbed fried eggplant, topped with napolitana sauce,  
chargrilled capsicum, fetta, drizzled with basil oil   
RECOMMENDED WITH 2010 RIVERBY ESTATE CHARDONNAY GLS 7.5 BTL 34.0  
***Roast Beef Salad (GF) Without crispy noodles* 30.0**

Sliced rare, with a salad of cucumber, spanish onion, almonds, sundried  
tomatoes, bacon, fresh mint topped with crispy fried noodles & a sweet soy  
& coriander dressing  
RECOMMENDED WITH 2014 TIM ADAMS PINOT GRIS GLS 8.5 BTL 36.0  
***Vegetarian Pasta (V)* 24.5**

Tossed with pumpkin, capsicum, sundried tomatoes, olives, mushroom,  
spinach in a rich napolitana sauce, finished with crumbled fetta

RECOMMENDED WITH 2010 PAXTON 'JONES BLOCK' SHIRAZ GLS 12.0  
 BTL 49.0

***FROM THE CHARGRILL:- (GF)***

*350g* ***Scotch Fillet* 38.0***400g* ***Porterhouse* 36.0**RECOMMENDED WITH 2013 HOWARD VINEYARD CABERNET SAUVIGNON GLS 8.50  
 BTL 38.0  
All served with smashed crispy garlic chat potatoes, with your choice  
of sauce, salad or vegetables  
**ADD CREAMY SURF & TURF SAUCE** 6.0

**Sauce and condiments**Red Wine Jus ***(GF)*** Hot English or Dijon Mustard, Port & Swiss Mushroom Gravy  
creamy Whisky Peppercorn, traditional Diane or House Gravy

**Classic Bar Plates**

***Cooper's Pale Ale battered garfish*** served with house made 24

tartare, lemon wedges and side of chips\*  
(Grilled or crumbed also available)

***Chicken OR Beef schnitzel*** served with chips and your choice of sauce\* 21  
Parmiagiana add 2

***Salt & pepper squid*** ***(GF)*** served with chips and garlic aioli\* 22

***Three Bro's steak burger*** withsweet onion relish, bacon, cheese, 20  
tomato, lettuce, roast garlic aioli served with steak house thick chips

***Warm Chicken Salad (GF)***  24  
Cajun spiced chicken tenderloins with rocket, spanish onion, toasted  
pinenuts, crispy bacon, avocado, semidried tomatoes with a honey &

mustard dressing  
  
***Three Brother's Seafood Basket*** with Cooper's Pale Ale battered fish,29.5  
scallops, Australian prawns and crumbed calamari served with salad & chips,  
fresh lemon & garlic aioli

**\*Meals marked with an asterisk are accompanied with choice of seasonal  
 vegetables or fresh garden salad**

**Sides**

- Creamy potato mash 7

- Vegetables 8

- Garden Salad - Gourmet mixed lettuce, cucumber, tomato 7  
 kalamata olives, spanish onion, fetta with a balsamic dressing

- Chips with tomato sauce or roast garlic aioli 6.5

- Wedges with sour cream and sweet chilli sauce 9.0

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