

SHARE

HARISSA PUMPKIN HOMMUS (VE) | 16
flatbread, sumac, parsley oil

POTATO HASH (2) (GFA)(V) | 18
potato rosti, jalapeño aioli, avocado salsa, lime salt, smoked cheddar

PAGNOTTA | 22
pagnotta bread, prosciutto, smoked wagyu beef, mozzarella, pickled onion, apricot and green tomato relish

PORK BELLY DONUT SLIDERS (2) | 16
pork belly, pickled onion, spicy slaw, mint, coriander, chipotle aioli

OYSTERS (3) (GF) | 18
pickled cucumber, charred lime
Kilpatrick sauce, Hahndorf bacon

BURRATA CHEESE (V) | 20
smoked honey, balsamic blueberries, hazelnut, thyme, garlic bread

CHICKEN TACO (2) | 18
fried chicken, shallot, avocado salsa, lettuce, jalapeño aioli, flour tortilla

CIABATTA GARLIC BREAD (4) (V) | 12
garlic butter

TRUFFLE CHIPS AND PARMESAN (V) | 14
aioli

SWEET POTATO CHIPS (V)(DF) | 14.5
aioli

WEDGES | 14.5
sweet chilli, sour cream

CLASSICS

CHICKEN SCHNITZEL | HALF 22 | FULL 26
panko crumbed, chips, garden salad

BEEF SCHNITZEL | 28
panko crumbed, chips, garden salad

VEGAN SCHNITZEL (VE) | 27
chips, garden salad

ADD SAUCE | 3
gravy, mushroom, diane or pepper

ADD PARMIGIANA | 4
ADD VEGAN PARMIGIANA (VE) | 4.5

FISH AND CHIPS (GFA) | 29
tempura battered fish, chips, tartare, lemon, garden salad

SALT & PEPPER AUSTRALIAN SQUID | 30
chips, lime aioli, lemon, garden salad

BURGERS & SANDWICHES

SERVED WITH CHIPS AND AIOLI
GLUTEN FREE BUN | 3
VEGAN CHEESE | 4

FRIED CHICKEN SANDWICH | 26
brioche bread, fried chicken, sesame slaw, chilli jam, jalapeño mayo, cheese, pickled onion

FISH SANDWICH | 26
brioche bread, tempura fish, cheese, lime aioli, cos lettuce, pickles

MORTADELLA SANDWICH | 24
brioche bread, swiss cheese, mortadella, fried onion, red pepper relish, pickles

BEEF BURGER | 25
beef patty, cheese, lettuce, tomato, pickles, kewpie, bbq relish

VEGAN CHICKEN BURGER (VE) | 27
plant-based vegan schnitzel, lettuce, tomato, pickles, onion, vegan chipotle, vegan cheese

MAINS

GRILLED SALMON (GF)(DF) | 34
bok choy, bean shoot salad, teriyaki sauce, black rice, sesame

GNOCCHI (V) | 32
smoked pumpkin cream, charred leek, macadamia and sage crumb, parmesan, parsley oil

CHICKEN BREAST (GF) | 35
pancetta, potato mash, piccata sauce, greens, confit tomato

YODER SMOKED PORK CUTLET | 38
potato rosti, mushroom sauce, red cabbage and Hahndorf bacon sauerkraut

STUFFED CAPSICUM (VE)(GFA) | 32
kipfler potato, gremolata, carrot yoghurt, spinach, mint and hazelnut soil

GRILL

ALL SERVED WITH CHIPS, ONION RINGS AND RANCH STYLE SALAD

300G YODER SMOKED SCOTCH FILLET (GFA) | 49

250G PORTERHOUSE STEAK (GFA) | 34

ADD SAUCE
gravy, mushroom, diane or pepper | 3
red wine jus | 4.5

SIDES

FRIED POTATO (V) | 15.5
harissa yoghurt, chilli jam, za'atar

BROCCOLINI (V)(GF) | 13
burrata cheese, garlic butter, sesame

COS LETTUCE (V) | 11
green goddess dressing, parmesan, pear, walnut

PIZZA

HAND STRETCHED, 10 INCH
GLUTEN FREE BASE | 5
VEGAN CHEESE | 4

MARGHERITA | 24
tomato sugo, bocconcini, basil, parmesan

SOPRESSA SALAMI | 26
tomato sugo, sopressa salami, oregano, mozzarella

HAWAIIAN | 25
tomato sugo, pineapple, smoked ham, oregano, mozzarella

MUSHROOM AND KALE (V) | 28
cream sauce, mushroom, onion, kale, parmesan, mozzarella

CHICKEN, LEEK, AND PANCETTA | 28
cream sauce, chicken, leek, pancetta, bocconcini

SALADS

NOURISH BOWL (VE)(GF) | 25
pumpkin hommus, quinoa, spinach, cranberries, beetroot, avocado, sesame seed, roast carrot, raspberry vinaigrette

MEXICAN BOWL (VE)(GF) | 25
black rice, cos lettuce, chipotle aioli, corn salsa, avocado, pickled onion, nacho crumb

CAESAR SALAD (GFA) | 24
cos lettuce, Hahndorf bacon, parmesan, sourdough croutons, poached egg, anchovies, Caesar dressing

BEEF SALAD | 32
cucumber, lettuce, tomato, coriander, mint, cabbage, radish, wafu dressing, fried shallots

ADD CHICKEN | 7
ADD CRISPY CHICKEN | 8
ADD HARRIS SMOKED SALMON | 11
ADD HALLOUMI | 8
ADD FRIED TOFU | 7

DESSERT

TRIO OF GELATI (GFA) | 14
coffee, strawberry, mango, wafer

VEGAN CHOCOLATE CAKE (VE)(GF) | 14
vegan coconut ice cream, strawberry compote, hazelnut praline

BANOFFEE PIE (V) | 16
banana rum, chantilly cream, banana dulce de leche, dark chocolate

CHEESE PLATE (V) | 24
smoked cheddar, camembert, blue cheese, charcoal cracker, blueberry jam, dried apricots

AFFOGATO | 11
espresso shot, vanilla ice cream
ADD A SHOT OF FRANGELICO | 6

Please inform our staff of any allergies.
We take these very seriously, but cannot guarantee meals without traces of allergens.

DF	Dairy Free		
V	Vegetarian	VE	Vegan
GF	Gluten Free	GFA	Gluten Free Available