

SMALL PLATES

WARM BREAD | 13

olive oil, saltbush dukkah, fig balsamic

CIABATTA GARLIC BREAD (6) (V) | 13

garlic butter

ADD CHEESE | 3

RED CAPSICUM HOMMUS (VE)(GFA) | 17

flatbread, sumac, parsley oil

PULL-APART PIZZA LOAF | 23

rosemary and garlic pull-apart pizza dough loaf, prosciutto, ricotta, chilli honey, burnt peach compote, fig balsamic

POTATO HASH (2) (V)(GFA) | 19

potato rosti, avocado salsa, jalapeño aioli, lime salt, smoked cheddar

SALT & PEPPER SQUID | 24

tajin, bean shoot salad, lime

OYSTERS (GF)(DF)

chimichurri	3	6
Kilpatrick sauce, Hahndorf bacon	15	27
	17	31

WHIPPED RICOTTA (V) | 21

chili honey, heirloom tomatoes, pickled onion, olive crumb, basil, garlic bread

WARM OLIVES (VE)(GF) | 13

yuzu gin, thyme, orange

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

15% surcharge applies on public holidays.

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

FEED ME

3 COURSE SET MENU | 65PP
MIN 4 PEOPLE

Can't decide? Let us choose!

Our Feed Me menu has been carefully crafted by our head chef, featuring a selection of signature and seasonal dishes.

We make every attempt to cater to dietary requirements, please let our friendly staff know.

MAINS

GRILLED SALMON (GFA) | 37

romesco sauce, potato rosti, broccolini, asparagus, chimichurri

PESTO PASTA (V) | 28

casarecce, truffle basil pesto, garlic, sun-dried tomato, spanish onion, rocket, fior de latte

CHICKEN BREAST (GF) | 37

black rice, broccolini, sumac yoghurt, mango salsa, lime

YODER SMOKED PORK CUTLET (DF) | 39

salt & vinegar potatoes, orange and ginger glaze, slaw, peanut chilli crunch

SMOKED BUTTERNUT PUMPKIN (VE)(GFA) | 33

red capsicum hommus, pomegranate salad, crispy chickpeas

300G YODER SMOKED SCOTCH FILLET (GFA) | 50

chips, cos lettuce, green goddess dressing, cherry tomato and parmesan salad, onion rings

ADD SAUCE

gravy, mushroom, diane or pepper | 3
red wine jus (GF) | 4.5

SHARED MAINS

400G 12HR SLOW COOKED LAMB SHOULDER (GF) | 60

chilli honey labneh, jus

500G BEEF RIB EYE (GF)(DF) | 70

chimichurri, jus

WHOLE CHICKEN (GF)(DF) | 60

peri peri marinade, lime dressing

SIDES

SALT & VINEGAR POTATOES (V) | 16

tahini yoghurt, parmesan, chilli crunch
(contains sesame seeds)

WHIPPED MASH (V)(GF) | 14

sage and thyme infused butter

BROCCOLINI AND ASPARAGUS (V)(GF) | 13

chilli honey, parmesan cheese, toasted almond flakes

CAPRESE SALAD (V)(GF) | 12

heirloom tomato, fior de latte, pickled onion, basil, fig balsamic

HEIRLOOM CARROTS (VE)(GFA)(DF) | 13

sticky maple glaze, red capsicum hommus, crispy chickpeas

CHIPS (V) | 13

aioli

CLASSICS

CHICKEN SCHNITZEL | HALF 23 | FULL 28

panko crumbed, chips, garden salad

BEEF SCHNITZEL | 29.5

panko crumbed, chips, garden salad

VEGAN SCHNITZEL (VE) | 28

chips, garden salad

ADD SAUCE

gravy, mushroom, diane or pepper | 3
red wine jus (GF) | 4.5

ADD PARMIGIANA | 4

ADD KILPATRICK | 4.5

ADD HAWAIIAN | 4.5

ADD VEGAN PARMIGIANA (VE) | 4.5

FISH AND CHIPS (GFA) | 31

tempura battered fish, chips, tartare,
lemon, garden salad

SALT & PEPPER AUSTRALIAN SQUID | 32

chips, lime aioli, lemon, garden salad

FRIED CHICKEN SANDWICH | 27

brioche bread, fried chicken, sesame slaw, chilli jam,
jalapeño aioli, cheese, pickled onion

BEEF BURGER | 26

beef patty, cheese, lettuce, tomato, pickles,
burger sauce

VEGAN CHICKEN BURGER (VE) | 28

plant-based vegan schnitzel, lettuce, tomato, pickles,
pickled onion, vegan chipotle, vegan cheese

ADD A GLUTEN FREE BUN | 3

PIZZA

HAND STRETCHED, 10 INCH

GLUTEN FREE BASE | 5

VEGAN CHEESE | 4

MARGHERITA (V) | 26

tomato sugo, fior de latte, parmesan, mozzarella,
fresh basil

SOPRESSA SALAMI | 27

tomato sugo, sopressa salami, chilli honey, mozzarella

HAWAIIAN | 28

tomato sugo, smoked Barossa ham, pineapple,
oregano, mozzarella

MUSHROOM (V) | 29

truffle cream, swiss brown mushrooms, caramelised
onion, spinach, parmesan, mozzarella

CHICKEN, CORN AND CHIPOTLE | 29

tomato sugo, chicken, corn salsa, chipotle aioli,
nacho crumb, mozzarella

PROSCIUTTO | 29

tomato sugo, semi-dried tomato, fior de latte,
parmesan, mozzarella, fresh rocket, fresh prosciutto

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SALADS

NOURISH BOWL (VE)(GFA) | 27

red capsicum, hummus, quinoa, spinach, roast pumpkin, avocado, roast carrot, pomegranate vinaigrette, crispy chickpeas

MEXICAN BOWL (VE)(GF) | 27

black rice, cos lettuce, chipotle aioli, corn salsa, avocado, pickled onion, nacho crumb

CAESAR SALAD (GFA) | 26

cos lettuce, Hahndorf bacon, parmesan, sourdough croutons, poached egg, anchovies, Caesar dressing

BEEF SALAD (DF) | 31

sliced scotch fillet, cos lettuce and bean shoot mix, pickled onion, pickled beetroot, mint, coriander, peanut chilli crunch, nam jim

ADD CHICKEN (GF) | 7

ADD CRISPY CHICKEN | 8

ADD HARRIS SMOKED SALMON (GF) | 11

ADD HALLOUMI (V)(GF) | 8

ADD FRIED TOFU (VE) | 7

DESSERT

TRIO OF SORBET (V)(GFA)(DF) | 15

lemon sorbet, mango sorbet, raspberry sorbet, wafer

CHOCOLATE FONDANT (V) | 15

raspberry sorbet, hazelnut crumb

BISCOFF CHEESECAKE (VE)(GF) | 15

caramel sauce, raspberry compote

ETON MESS (V)(GF) | 16

pavlova, mango sorbet, blackberry compote, mint, freeze dried mandarin

CHEESE PLATE (V)(GF) | 25

smoked cheddar, camembert, blue cheese, charcoal cracker, blueberry jam, dried apricots

AFFOGATO (V) | 11

espresso shot, vanilla ice cream

ADD A SHOT OF FRANGELICO | 7.5

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