

SHARE

SUNDRIED TOMATO
HOMMUS (VE)(GFA) | 16.5
flatbread, sumac, basil oil

PULL-APART PIZZA LOAF | 23
rosemary and garlic pull-apart pizza dough loaf, with
prosciutto, ricotta, garlic honey, heirloom tomatoes,
balsamic, basil

POTATO HASH (2)(GFA) | 19
deli sliced wagyu beef, truffle garlic aioli, chive,
pickled onion

FRIED CHICKEN TENDERS (DF) | 17
sriracha kewpie mayo, pickled onion

PORK BELLY DONUT SLIDERS (2) | 17
fried pork belly, sriracha kewpie mayo, pickled carrot,
cucumber, coriander

OYSTERS (GF)(DF)	3	6
passionfruit habanero, pickled onion	16	30
Kilpatrick sauce, Hahndorf bacon	17	32

WHIPPED RICCOTA | 21
garlic honey, dried sopressa, toasted pistachios, basil,
garlic bread

CHICKEN TACO (2) | 19
fried chicken, pickled onion, avocado salsa, lettuce,
jalapeño aioli, flour tortilla

WARM OLIVES (VE)(GF) | 12
yuzu gin, thyme, orange

CIABATTA GARLIC BREAD (6)(V) | 14
whipped garlic butter
ADD CHEESE | 3

TRUFFLE CHIPS AND PARMESAN (V) | 14.5
aioli, chive

SWEET POTATO CHIPS (V) | 15
aioli

WEDGES (V) | 15
sweet chilli, sour cream

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	VEA	Vegan Available
GF	Gluten Free	GFA	Gluten Free Available

CLASSICS

CHICKEN SCHNITZEL | HALF 22 | FULL 27
panko crumbed, chips, garden salad

BEEF SCHNITZEL | 28.5
panko crumbed, chips, garden salad

VEGAN SCHNITZEL (VE) | 27
chips, garden salad, vegan chipotle aioli

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 | 31
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, chilli jam, slaw,
jalapeño aioli, cheese, pickled onion, sesame seeds

PROSCIUTTO SANDWICH | 27
brioche bread, crispy sopresso, hot honey, spinach,
pickled onion, heirloom tomato

WAGYU BEEF SANDWICH | 28
toasted sour dough, garlic butter, thin sliced wagyu beef,
fior de latte, pickled onion, balsamic glaze, rocket

BEEF BURGER | 26
beef patty, cheese, lettuce, tomato, pickles, burger sauce

CHICKEN BURGER | 27
fried chicken coated in gochujang sauce, kewpie mayo,
cheese, pickles, kimchi slaw

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

MAINS

GRILLED SALMON (GFA) | 37
romesco sauce, potato rosti, broccolini, asparagus,
chimichurri

BEEF CHEEK RAGU | 34
pappardelle, truffle cream, parmesan cheese, basil oil,
sage pangrattato

CHICKEN BREAST (GF) | 36
whipped mash, broccolini, truffle mushroom cream sauce,
parmesan cheese

YODER SMOKED PORK CUTLET (DF) | 38
salt and vinegar potato, gochujang sauce, kimchi slaw,
peanut chilli crunch

LAKSA (VEA)(GFA) | 36
CHOICE OF: grilled chicken or fried tofu (VE)
vermicelli noodle, bean shoot salad, bok choy, coriander,
lime, fried shallots

GRILL

ALL SERVED WITH CHIPS, ONION RINGS
AND GREEN GODDESS SALAD
(contains tahini, sesame)

300G YODER SMOKED
SCOTCH FILLET (GFA) | 50

250G PORTERHOUSE STEAK (GFA) | 35

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

SIDES

SALT & VINEGAR POTATO (V) | 16
sumac yoghurt, parmesan, peanut chilli crunch

WHIPPED MASH (V)(GF) | 15
sage and thyme infused butter, nutmeg

BROCCOLINI AND BOK CHOY (VE)(GF) | 14
ginger coconut dressing, sesame seed and
fried shallot blend

GREEN GODDESS SALAD (V)(GF) | 13
cos lettuce, spinach, toasted quinoa, pomegranate,
parmesan cheese (contains tahini, sesame)

HEIRLOOM CARROTS (V)(GFA)(DF) | 14
hot honey, sundried tomato hommus, toasted quinoa

PIZZA

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

MARGHERITA (V) | 25
tomato sugo, fior de latte, parmesan, mozzarella, fresh basil

SOPRESSA SALAMI | 26
tomato sugo, sopressa salami, chilli honey, mozzarella

HAWAIIAN | 27
tomato sugo, smoked Barrosa ham, pineapple,
oregano, mozzarella

MUSHROOM (V) | 28
truffle cream, swiss brown mushroom, caramelised onion,
spinach, parmesan, mozzarella

CHICKEN AND CHORIZO | 28
tomato sugo, chicken, chorizo, red onion,
jalapeño, mozzarella

CAPRICCIOSA | 28
tomato sugo, Barossa smoked ham, button mushroom,
black olive, red onion, mozzarella

SALADS

NOURISH BOWL (VE)(GFA) | 26
sundried tomato hommus, quinoa, spinach, avocado,
roast carrot, blackberry vinaigrette, crispy chickpeas

MEXICAN BOWL (VE)(GF) | 26
black rice, cos lettuce, chipotle aioli, corn salsa, avocado,
pickled onion, nacho crumb

CAESAR SALAD (GFA) | 25
cos lettuce, Hahndorf bacon, parmesan, sourdough croutons,
poached egg, anchovies, Caesar dressing

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 ICECREAM (V)(GFA) | 14
vanilla bean, strawberry, chocolate, wafer

BISCOFF TIRAMISU (V) | 16
espresso soaked lady finger, biscoff mascarpone cream,
caramel, lotus biscuit, cocoa powder

CHOCOLATE TORTE (VE)(GF) | 15
raspberry compote, freeze dried raspberries

STICKY TOFFEE PUDDING (V) | 16
vanilla bean ice-cream, butterscotch sauce, strawberry

CHEESE PLATE (V)(GF) | 25
smoked cheddar, camembert, blue cheese, cracker,
blueberry compote, dried apricots

AFFOGATO (V)(GF) | 11
espresso shot, vanilla ice cream

ADD A SHOT OF FRANGELICO | 7.5