

SMALL PLATES

WARM BREAD AND OIL PLATE | 17

olive oil, pomegranate molasses, sliced green olive, zaatar, crushed pistachio

CIABATTA GARLIC BREAD (6)(V) | 15

whipped garlic butter

ADD CHEESE | 3

HARRISSA HOMMUS (VE)(GFA) | 18

flatbread, sumac, basil oil

PULL-APART PIZZA LOAF | 25

rosemary and garlic pull-apart pizza dough loaf, with prosciutto, yuzu ricotta, hot honey, fig jam, balsamic, basil

POTATO HASH (2)(V)(GFA) | 18

lemon and dill sour cream, pickled onion, chive, sour cream & chive dust

SALT AND PEPPER SQUID | 25

tajin, bean shoot salad, lime

OYSTERS (GF)(DF)

	3	6
passionfruit habanero, pickled onion	17	31
Kilpatrick sauce, Hahndorf bacon	18	33

BURRATA CAPRESSE (V) | 24

heirloom tomato, hot honey, balsamic, burrata cheese, pickled onion, basil, garlic bread

WARM OLIVES (VE)(GF) | 13

yuzu gin, thyme, orange

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15% surcharge applies on public holidays.

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

MAINS

GRILLED SALMON (GFA) | 38

romesco sauce, potato rosti, broccolini, asparagus, chimichurri

CRAB LINGUINE | 36

light tomato caper base, truffle cream, garlic, chilli, shallot, tarragon, parmesan

CHICKEN BREAST (GF) | 37

lemongrass coconut sauce, black rice, bok choy, fried shallots

YODER SMOKED PORK CUTLET (DF) | 40

salt and vinegar potato, yakiniku sauce, kimchi slaw, sesame seeds, fried shallots

LAKSA (VEA) | 37

CHOICE OF: GRILLED CHICKEN OR FRIED TOFU

vermicelli noodle, bean shoot salad, bok choy, coriander, lime, fried shallots

300G YODER SMOKED

SCOTCH FILLET (GFA) | 52

chips, cos lettuce, green goddess dressing (contains sesame), cherry tomato and parmesan salad, onion rings

ADD SAUCE

gravy, mushroom, diane or pepper | 3.5

red wine jus (GF) | 5

SHARED MAINS

FULL CHICKEN (GF) | 45

jerk marinade, papaya and lime vinaigrette

400G 12HR SLOW COOKED

LAMB SHOULDER (GF) | 60

mint and yuzu labneh, jus

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

chimichurri, jus

SIDES

SALT & VINEGAR POTATO (V) | 17

lemon and dill sour cream, parmesan cheese

WHIPPED MASH (V)(GF) | 16

sage and thyme infused butter, nutmeg

BROCCOLINI AND ASPARAGUS (V)(GF) | 16

yuzu ricotta, hot honey, pickled onion

GREEN GODDESS SALAD (V)(GF) | 15

cos lettuce, spinach, toasted quinoa, pomegranate, parmesan cheese (contains sesame)

HEIRLOOM CARROTS (V)(GF)(DF) | 15

hot honey, tahini vinaigrette, sumac (contains sesame)

CHIPS (V) | 13.5

aioli

CLASSICS

CHICKEN SCHNITZEL | HALF 23.5 | FULL 29

panko crumbed, chips, garden salad

BEEF SCHNITZEL | 29.5

panko crumbed, chips, garden salad

VEGAN SCHNITZEL (VE) | 28

chips, garden salad, vegan chipotle aioli

ADD SAUCE

gravy, mushroom, diane or pepper | 3.5

red wine jus (GF) | 5

ADD PARMIGIANA | 4.5

ADD KILPATRICK | 5

ADD HAWAIIAN | 5

ADD VEGAN PARMIGIANA (VE) | 5

FISH AND CHIPS (GFA) | 33

tempura battered South Australian Coorong Mullet, chips, tartare, lemon, garden salad

SALT & PEPPER AUSTRALIAN SQUID | 33

chips, lime aioli, lemon, garden salad

FRIED CHICKEN SANDWICH | 27.5

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

BEEF BURGER | 29

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

VEGAN CHICKEN BURGER (VE) | 28

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

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 | 28

tomato sugo, sopressa salami, chilli honey, mozzarella

HAWAIIAN | 29

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

MUSHROOM (V) | 29

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

PERI PERI CHICKEN | 30

tomato sugo, grilled chicken, caramelised onion, capsicum, peri peri sauce, mozzarella

CAPRICCIOSA | 30

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

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SALADS

NOURISH BOWL (VE)(GFA) | 28

harissa hommus, quinoa, spinach, avocado, roast carrot, raspberry vinaigrette, crispy chickpeas

MEXICAN BOWL (VE)(GF) | 28

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

CAESAR SALAD (GFA) | 27

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

BEEF SALAD | 34

soy, ginger and garlic marinated beef, cos lettuce, bean shoot mix, pickled onion, peanut chilli crunch

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 (VEA)(GFA) | 14

pineapple, green apple, blood orange, wafer

BISCOFF TIRAMISU (V) | 17

espresso-soaked lady finger, biscoff mascarpone cream, caramel, lotus biscuit, cocoa powder

CHOCOLATE TERRINE (VE)(GF) | 16

whipped maple coconut cream, dark cherry compote

ETON MESS (V)(GF) | 17

smashed pavlova, yuzu passionfruit compote, pineapple sorbet, whipped coconut maple cream, fresh mint, coconut shavings

CHEESE PLATE (V) | 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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