

SHARE

HARRISSA HOMMUS (VE)(GFA) | 17
flatbread, sumac, basil oil

PULL-APART PIZZA LOAF | 25
rosemary and garlic pull-apart pizza dough loaf, with prosciutto, 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

FRIED CHICKEN TENDERS (DF) | 19
ranch sauce, pickled onion

PORK BELLY DONUT SLIDERS (2) | 19
fried pork belly, siracha kewpie mayo, pickled carrot, cucumber, coriander

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

BURRATA CAPRESSE (V) | 23
heirloom tomato, hot honey, balsamic, burrata cheese, pickled onion, basil, garlic bread

CHICKEN TACO (2) | 20
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) | 15
aioli, chive

SWEET POTATO CHIPS (V) | 15
aioli

WEDGES (V) | 15.5
sweet chilli, sour cream

SEAFOOD COUNTRY OF ORIGIN

A AUSTRALIAN | I IMPORTED | M MIXED

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

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.

CLASSICS

CHICKEN SCHNITZEL | HALF 24 | FULL 28
panko crumbed, chips, garden salad

BEEF SCHNITZEL | 30
panko crumbed, chips, garden salad

VEGAN SCHNITZEL (VE) | 27
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 A (GFA) | 34
tempura battered South Australian Coorong Mullet, chips, tartare, lemon, garden salad

SALT & PEPPER AUSTRALIAN SQUID A | 33
chips, lime aioli, lemon, garden salad

BURGERS & SANDWICHES

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

FRIED CHICKEN SANDWICH | 27
brioche bread, fried chicken, sesame slaw, chilli jam, jalapeño aioli, cheese, pickled onion

PROSCIUTTO SANDWICH | 28
focaccia bread, fior de latte, sundried tomato, rocket, hot honey

WAGYU BEEF SANDWICH | 29
toasted sourdough, garlic butter, thin sliced wagyu beef, fior de latte, pickled onion, balsamic glaze, rocket

BEEF BURGER | 28
beef patty, cheese, lettuce, tomato, pickles, bacon jam, burger sauce

BUFFALO CHICKEN BURGER | 28
fried chicken coated in buffalo sauce, American cheese, ranch sauce, pickles, lettuce

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

MAINS

GRILLED SALMON A (GFA) | 39
romesco sauce, potato rosti, broccolini, green beans, chimichurri

CRAB LINGUINE I | 35
light tomato caper base, truffle cream, garlic, chilli, shallot, tarragon, parmesan

CHICKEN BREAST (GF) | 36
lemongrass coconut sauce, black rice, bok choy, fried shallot

YODER SMOKED PORK CUTLET (DF) | 39
salt and vinegar potato, yakiniku sauce, kimchi slaw, sesame seeds, fried shallots

LAKSA (VEA) | 36
CHOICE OF: GRILLED CHICKEN OR FRIED TOFU
vermicelli noodle, bean shoot salad, bok choy, coriander, lime, fried shallots

LAMB SHOULDER (GFA)| 38.5
mint and yuzu labneh, salt and vinegar chat potatoes, broccolini, jus

GRILL

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

300G YODER SMOKED SCOTCH FILLET (GFA) | 51

250G PORTERHOUSE STEAK (GFA) | 40

ADD SAUCE
gravy, mushroom, diane or pepper | 3.5
red wine jus (GF) | 5

SIDES

SALT & VINEGAR POTATO (V) | 16
lemon dill sour cream, parmesan cheese

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

BROCCOLINI AND GREEN BEANS (V)(GF) | 15
ricotta, hot honey, pickled onions

GREEN GODDESS SALAD (V)(GF) | 14
cos lettuce, spinach, toasted quinoa, pomegranate, parmesan cheese (contains sesame)

HEIRLOOM CARROTS (V)(GF)(DF) | 14
hot honey, tahini vinaigrette, sumac (contains sesame)

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

SALADS

NOURISH BOWL (VE)(GFA) | 27
harissa hommus, quinoa, spinach, avocado, roast carrot, raspberry 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 | 33
soy, ginger and garlic marinated beef, cos lettuce, bean shoot mix, pickled onion, peanut chilli crunch

ADD CHICKEN (GF) | 8
ADD CRISPY CHICKEN | 8
ADD HARRIS SMOKED SALMON A (GF) | 11
ADD HALLOUMI (V)(GF) | 8
ADD FRIED TOFU (VE) | 8

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

CHEESE PLATE (V) | 30
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