

SENIORS

AVAILABLE MONDAY TO FRIDAY

LUNCH ONLY, 11:30AM TO 3PM

CHICKEN SCHNITZEL | 20

panko crumbed, chips, garden salad

ADD SAUCE

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

ADD PARMIGIANA | 4.5

ADD KILPATRICK | 5

ADD HAWAIIAN | 5

BEEF BURGER | 23

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

YODER SMOKED

PORK CUTLET (DF) | 32

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

CHICKEN BREAST (GF) | 29

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

FISH AND CHIPS ^A(GFA) | 28

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

SALT & PEPPER AUSTRALIAN SQUID ^A | 27

chips, lime aioli, lemon, garden salad

GRILLED SALMON ^A(GFA) | 32

romesco sauce, potato rosti, broccolini,
green beans, chimichurri

HAWAIIAN PIZZA | 24

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

CAESAR SALAD (GFA) | 21

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

NOURISH BOWL (VE)(GFA) | 22

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

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

250G PORTERHOUSE STEAK (GFA) | 30

served with chips and garden salad

ADD SAUCE

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

DESSERT

ETON MESS (V)(GF) | 11

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

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.