

Starters

TOASTED SOURDOUGH

GARLIC BREAD (V) | 11

ADD CHEESE | 2.5

KAFFIR LIME SALT AND PEPPER SQUID | 19

wasabi kewpie, lemon

BUFFALO CHICKEN WINGS | 16

buttermilk, buffalo glaze, house-made ranch

BAKED BRIE | 17

black truffle oil, rosemary sea salt, bacon jam, dried cranberries, toasted ciabatta

CHEESEBURGER ARANCINI | 18

butter pickles, burger sauce

KARAAGE FRIED OYSTER

MUSHROOMS (VE) | 17

Japanese style fried oyster mushrooms, secret spices, teriyaki, vegan kewpie

CRISPY SALMON RICE CAKES (GF) | 17.5

fried rice cakes, smashed avocado, smoked salmon, pickled jalapeño, wasabi kewpie

HOT SMOKED BACON AND

CHEDDAR DIP (V) | 19.5

garlic butter pizza dippers

SOUP OF THE DAY | 12

toasted sourdough garlic bread

Oysters

SA OYSTERS (GF) 1/2 DOZ 1 DOZ

sourced from the Eyre Peninsula

NATURAL (GF) 26 38

SHALLOT MIGNONETTE (GF) 28 40

PONZU (GF) 28 40

KILPATRICK (GF) 28 40

Schnitzels

panko-crumbed schnitzels

CHICKEN SCHNITZEL | 26

HALF | 21

chips, garden salad

BEEF SCHNITZEL | 27

HALF | 22

chips, garden salad

SAUCES | 3

gravy, mushroom, pepper, diane port wine jus (gf) | 4

TOPPINGS

PARMIGIANA | 4

HAWAIIAN 4.5

KILPATRICK | 4.5

HOLLANDAISE | 4

GARLIC CREAM | 4

GARLIC PRAWNS | 12

Steaks

all served with chips and garden salad

300G RUMP (GF) | 36

300G SIRLOIN (GF) | 39

300G SMOKED SCOTCH FILLET (GF) | 45

SAUCES | 3

gravy, mushroom, pepper, diane

port wine jus (gf) | 4

ADD COWBOY BUTTER (GF) | 4

ADD HOLLANDAISE | 4

Bowls

VIETNAMESE CHICKEN

NOODLE BOWL (GF) | 30

lemongrass chicken, vermicelli, pickled daikon,

pickled carrot, cucumber, bean sprouts,

wombok, fried shallots, coriander,

nuoc cham dressing

PULLED JACKFRUIT

BURRITO BOWL (VE) (GF) | 25

smoky pulled jackfruit, charred corn, tomato salsa, quinoa, black beans, pickled red cabbage, corn chips, avocado, chipotle aioli

MEDITERRANEAN LAMB BOWL | 32

marinated lamb, cherry tomatoes, cucumber

ribbons, pickled red onion, marinated olives,

pearl couscous, crumbled feta, toasted pita,

garlic tzatziki, mint salsa verde

CAESAR SALAD (GFA) | 24

cos lettuce, parmesan, anchovies, croutons,

bacon, poached egg, home-made Caesar

dressing

ADD CRUMBED CHICKEN | 8

ADD GRILLED CHICKEN (GF) | 8

ADD HALLOUMI (V) (GF) | 7

Burgers & Wraps

all served with chips

KOREAN FRIED CHICKEN BURGER | 24

kimchi slaw, burger cheese, butter pickles,

gochujang aioli

PRETORIA SMASH BURGER (GFA) | 25

double smash patties, double burger cheese,

oak lettuce, butter pickles, pickled onion,

baconnaise

PULLED PORK BURGER (GFA) | 25

hickory smoked pulled pork, Mount Pleasant

streaky bacon, pineapple slaw, chipotle

bbq sauce

PULLED JACKFRUIT BURGER (V) (GFA) | 24

pulled jackfruit, pineapple slaw, chipotle

bbq sauce

CHICKEN BLT WRAP | 22

buttermilk fried chicken, Mount Pleasant streaky

bacon, cheese, oak lettuce, tomato, black

pepper aioli

ADD VEGAN GLUTEN FREE BUN | 4

ADD BACON | 3.5

ADD JALAPEÑOS | 3

ADD EGG | 3.5

Mains

CRISPY SKIN CHICKEN BREAST | 33

spinach and feta filling, pumpkin and honey

risotto, charred broccolini, lemon beurre blanc,

bacon pangrattato

MISO GLAZED ATLANTIC SALMON | 40

ginger and miso glaze, soba noodle salad,

edamame, yuzu kewpie, fried shallots, lime

KANGAROO FILLET | 35

smoked sweet potato purée, Australian native

dukkah, charred broccolini, spiced port and

plum glaze, watercress

STOUT BRAISED BEEF SHORT RIB | 36

potato purée, baby onions, fried leek,

stout demi-glaze

FISH AND CHIPS (GFA) | 28

beer battered, chips, garden salad,

lemon, tartare

FETA CRUSTED LAMB CUTLET | 37

feta crust, smoked pumpkin purée, smashed

minted peas, roasted beetroot, balsamic

fig reduction

ROAST OF THE DAY (GFA) | 28

pumpkin, potato, carrot, broccolini, Yorkshire

pudding, gravy

COORONG MULLET (GFA) | 36

choice of battered, panko crumbed or grilled,

chips, garden salad, lemon, tartare

KAFFIR LIME SALT AND PEPPER SQUID | 29

wasabi kewpie, chips, garden salad, lemon

SEAFOOD TRIO | 44

panko crumbed Coorong mullet, crumbed

prawns, kaffir lime salt and pepper squid, chips,

garden salad, lemon, tartare

PORK CUTLET SALTIMBOCCA (GF) | 34

pancetta wrapped pork cutlet stuffed with

provolone, capers, anchovies, sage with crispy

baked parmesan polenta, wilted spinach, lemon

beurre blanc, fried capers

PASTA ALLA VODKA | 24

cassarecce pasta, Italian pork sausage, smoked

bacon, vodka tomato sugo, cream, roast

peppers, cherry tomatoes, baby spinach,

parmesan

SMOKED CHAR SIU PORK RIBS (GF) | 38

Chinese style marinate, sticky hoisin glaze, garlic

fried rice, charred bok choy, sesame slaw, nahm

jim dipping sauce

SMOKED MOROCCAN

EGGPLANT (VE) (GF) | 28

Moroccan spiced lentils, spinach, chickpeas,

tomatoes, raisins, tahini coconut yoghurt, maple

drizzle, pomegranate, contains sesame seeds

Pizza

10” hand stretched pizza base

MARGARITA (V) | 24

napolitana, buffalo mozzarella, parmigiano,

basil, olive oil

CHEESEBURGER PIZZA | 25

ketchup, mustard, mozzarella, ground beef,

burger cheese, butter pickles, pickled onion,

burger sauce drizzle

HOT HONEY PEPPERONI | 26

napolitana, buffalo mozzarella, pepperoni,

chilli flakes, house-made hot honey

CHICKEN PESTO | 27

basil pesto, mozzarella, grilled chicken,

roast peppers, cherry tomato, feta, rocket,

balsamic glaze

BANH MI | 28

Vietnamese style pulled pork, mozzarella,

pickled carrot, pickled daikon, coriander,

pork crackle, sriracha kewpie

Desserts

CHOCOLATE CRÊPE FETTUCCINE (V) | 14

strawberries, mini marshmallows, white

chocolate ganache, milk chocolate ganache,

vanilla bean ice cream

BLACK FOREST PIZZA (V) | 16

chocolate custard base, berries, white chocolate

drops, berry coulis, dusted sugar

HOUSE-MADE STICKY

TOFFEE PUDDING (V) | 12

bourbon butterscotch, crème fraîche

APPLE PIE BITES (V) | 13

fried apple pie bites, cinnamon sugar, vanilla

bean ice cream, salted caramel drizzle, coconut

oat crumb

COFFEE AND CAKE (V) | 10

selection of desserts in our cake fridge,

barista made coffee

AFFOGATO (V) (GF) | 11

vanilla ice cream, espresso coffee

ADD a shot of Baileys, Tia Maria

or Frangelico | 6

CHEESE BOARD | 28

Barossa vintage cheddar, South Cape

camembert, dried fruit, nuts, Beerenberg

caramelised fig jam, strawberries, lavosh

Sides

CHIPS (V) | 12

chicken salt, garlic aioli

SEASONED WEDGES (V) | 13

sweet chilli, sour cream

SWEET POTATO CHIPS (V) | 14

garlic aioli

ONION RINGS (5) (VE) | 5

battered

GARDEN SALAD (VE) | 6

balsamic glaze