

Share

TOASTED SOUR DOUGH GARLIC BREAD (V) | 11
ADD CHEESE | 2.5

SALT AND PEPPER SQUID | 19
house-made tartare, lemon

BUFFALO CHICKEN WINGS (GF) | 16.5
house-made buffalo glaze, ranch aioli

BUTTERNUT PUMPKIN ARANCINI (V) | 17
roast butternut pumpkin, brown butter, roast garlic and sage aioli, hot honey, grated grana padano

TIKKA FRIED CHICKEN | 18
masala salt, avocado cream, coriander mint chutney, pickled onion, jalapeño, coriander

WHIPPED RICOTTA (V) | 18.5
black pepper, olive oil, hot honey, sea salt, gnocco fritto

KOREAN CORN CHEESE (V) | 16
corn and three cheese bake, spring onion, fried tortilla chips

CHEESE BOARD (V) | 28
Barossa vintage cheddar, South Cape camembert, dried fruit, nuts, Beerenberg caramelised fig jam, fresh strawberries, lavosh, crackers

SA Oysters

sourced from the Eyre Peninsula

	1/2 DOZ	1 DOZ
NATURAL (GF)	28	42
SHALLOT MIGNONETTE (GF)	30	44
PONZU (GF)	30	44
KILPATRICK (GF)	32	46

A PROUDLY SOUTH AUSTRALIAN, FAMILY-OWNED BUSINESS	
<small>Please inform our staff of any allergies. We take these very seriously, but cannot guarantee meals without traces of allergens.</small>	
<small>15% surcharge applies on public holidays.</small>	

V	Vegetarian	VE	Vegan
GF	Gluten Free	GFA	Gluten Free Available

Bowls

MOROCCAN CHICKEN BOWL (GF) | 30
marinated chicken, labneh, lettuce, cucumber, red onion, cherry tomatoes, roasted chickpeas, fresh herbs, crumbled feta, pomegranate arils, Beerenberg lemon tahini dressing (contains sesame seeds)

FAJITA BOWL (VE)(GF) | 26
chargrilled capsicum and onion, spiced rice, charred corn, black beans, tomato salsa, pickled red cabbage, avocado, mojo aioli, fried tortilla chips

CAESAR SALAD (GFA) | 24
baby cos lettuce, shaved parmesan, anchovy fillets, croutons, crispy bacon, poached free range egg, house-made Caesar dressing

ADD
crumbed chicken | 8
grilled chicken (gf) | 8
halloumi (v)(gf) | 8
fried enoki mushrooms (ve) | 10

Burgers & Wraps

BUFFALO CHICKEN BURGER | 25
buttermilk fried chicken, buffalo glaze, burger cheese, lettuce, butter pickles, ranch aioli, chips

PRETORIA WAGYU BURGER (GFA) | 28
chargrilled Wagyu beef patty, Mount Pleasant bacon, Swiss cheese, lettuce, tomato, caramelised onion, butter pickles, sweet hickory BBQ sauce, roast garlic aioli, chips

KOREAN FRIED ENOKI BURGER (VE) | 24
fried enoki mushrooms, gochujang glaze, pickled red cabbage, butter pickles, vegan sesame aioli, chips

BUFFALO CHICKEN WRAP | 23
buttermilk fried chicken, buffalo glaze, cheese, lettuce, tomato, ranch aioli, chips

ADD
vegan gluten free bun | 5
bacon | 4
jalapeños | 3
egg | 4

Pizza

10" hand stretched pizza base

MARGHERITA (V) | 25
napolitana, buffalo mozzarella, parmesan, fresh basil, olive oil

CHEESESTEAK | 29
garlic sauce base, shaved beef steak, mozzarella, grilled onions, grilled capsicum, American cheese sauce drizzle, spring onions

HOT HONEY PEPPERONI | 26
napolitana, Mount Pleasant pepperoni, buffalo mozzarella, chilli flakes, house-made hot honey drizzle

MEDITERRANEAN CHICKEN | 27
napolitana, marinated chicken, roast peppers, cherry tomatoes, red onion, feta, mozzarella, rocket, Beerenberg garlic sauce drizzle

Classics

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

BEEF SCHNITZEL | 28
chips, garden salad

ADD SAUCES
gravy, mushroom, pepper, diane | 3
red wine jus (gf) | 5

ADD TOPPINGS
parmigiana | 4
Hawaiian | 5
kilpatrick | 5
hollandaise | 4
garlic cream | 6
garlic prawns | 12

FISH AND CHIPS (GFA) | 28
beer battered hoki, chips, garden salad, lemon, house-made tartare

SEAFOOD PLATE | 38
beer battered hoki, panko prawns, salt and pepper squid, chips, garden salad, lemon, house-made tartare

SALT AND PEPPER SQUID | 30
chips, garden salad, lemon, house-made tartare

Mains

12HR CUBAN STYLE PULLED PORK SHOULDER (GF) | 32
12-hour braise, chargrilled corn tortillas, street corn, pickled red cabbage slaw, mojo sauce, coriander, lime

MARKET FISH | POA
see daily specials

KANGAROO FILLET (GF) | 36
chargrilled medium-rare, sweet potato purée, charred asparagus, red wine and blueberry jus

YODER SMOKED BEEF SPARERIBS (GFA) | 38
salt, pepper and garlic rub, house-made bourbon BBQ sauce, honey mustard slaw, jalapeño corn bread, chips

CANTONESE CHARGRILLED CHICKEN (GF) | 34
chargrilled Cantonese style chicken thighs, cucumber noodles, bang-bang sauce, mint, coriander, spring onion, crispy chilli oil, peanuts, fried shallots, crispy chicken skin crumb, lime

YODER SMOKED PORCHETTA PORK CUTLET (GF) | 36
Murray Valley pork cutlet Yoder smoked, porchetta herb stuffing, salsa verde, apple and fennel slaw, smashed potato salad

CHICKEN CASSARECCE PASTA | 25
cassarecce pasta, chicken breast, pancetta, sun-dried tomatoes, Swiss mushroom, baby spinach, basil, red pesto rosé sauce, shaved parmesan

ADD BURRATA | 7

THAI PINEAPPLE FRIED RICE (VE)(GF) | 27
Thai pineapple fried rice, salt and pepper tofu, bean sprouts, fried shallots, peanuts, coriander, lime

ROAST OF THE DAY (GFA) | 30
roast potatoes, pumpkin, carrot, steamed broccolini, Yorkshire pudding, gravy

300G YODER SMOKED SCOTCH FILLET (GFA) | 49
grassfed black angus beef, 2+ marble score, MSA certified, Yoder smoked, chips, garden salad

250G WAGYU RUMP (GFA) | 39
grassfed Wagyu beef, 3+ marble score, MSA certified, chips, garden salad

ADD SAUCES
gravy, mushroom, pepper, diane | 3
red wine jus (gf) | 5

Desserts

TRIO OF SUMMER FRUIT SORBETS (V)(GF) | 11
passionfruit, mango and raspberry sorbet, passionfruit coulis

WARM CHOCOLATE CHIP BROOKIE (V) | 14
chocolate brownie and chocolate chip cookie dough, sea salt, vanilla bean ice cream

BISCOFF TIRAMISU (V) | 13
biscoff cookies, espresso, biscoff cookie butter, whipped mascarpone, chantilly cream, cocoa powder

COFFEE AND CAKE (V)(GFA) | 10
choice of desserts in our cake fridge, barista-made coffee

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

ADD SHOT
Baileys, Tia Maria, Frangelico | 6

CHEESE BOARD (V) 28
Barossa vintage cheddar, South Cape camembert, dried fruit, nuts, Beerenberg caramelised fig jam, fresh strawberries, lavosh, crackers

Sides

CHIPS (V) 12
chicken salt, garlic aioli

SEASONED WEDGES (V) 13
sweet chilli, sour cream

SWEET POTATO CHIPS (VE) | 14
vegan garlic aioli

ONION RINGS (5) (VE) | 5
battered

GARDEN SALAD (VE) | 6
balsamic vinegarette

ROAST VEGETABLES (VE) | 7
roast pumpkin, carrot, steamed broccolini