

Share

TOASTED SOUR DOUGH
GARLIC BREAD (V) | 12
ADD CHEESE | 2.5

SALT AND PEPPER SQUID | 20
lemon, house-made tartare

BUFFALO CHICKEN WINGS (GF) | 18
house-made buffalo glaze, ranch aioli

SUNDRIED TOMATO ARANCINI (V) | 17
basil pesto, aioli, parmesan

JALAPEÑO PRAWN AND CHEESE POPPERS | 18
ranch aioli

SOUP OF THE DAY | 11
see daily specials

WARM OLIVES (V) | 13
olive oil, rosemary, garlic, pita bread

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
JAPANESE (GF)	30	44
MORNAY (GF)	30	44
KILPATRICK (GF)	32	46

A PROUDLY SOUTH AUSTRALIAN,
FAMILY-OWNED BUSINESS

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.

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 seeds, 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, tortilla chips

CAESAR SALAD (GFA) | 25
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
grilled halloumi (V)(GF) | 8
prawns | 10

Burgers & Wraps

All burgers and wraps served with chips

HOT HONEY CHICKEN BURGER (GFA) | 26
buttermilk fried chicken, hot honey glaze, burger cheese,
lettuce, butter pickles, ranch aioli

WAGYU SMASH BURGER (GFA) | 28
double Wagyu beef smash patties, burger cheese, lettuce,
bacon, butter pickles, burger sauce, crispy fried onions

HALLOUMI BURGER (VE)(GFA) | 25
grilled halloumi, beetroot relish, avocado, lettuce, tomato

HOT HONEY CHICKEN WRAP | 24
chargrilled chicken, hot honey glaze, cheese, lettuce,
tomato, ranch aioli

ADD
vegan gluten free bun | 5
bacon | 4
jalapeños | 3
vegan pattie | 4
grilled pineapple | 3

Pizza

10" hand stretched pizza base
gluten free base | 5

MARGHERITA (V) | 26
napolitana, fresh tomato, buffalo mozzarella, parmesan,
basil pesto, olive oil

PHILLY CHEESESTEAK | 30
garlic sauce base, shaved beef steak, mozzarella,
grilled onions, grilled capsicum, American cheese
sauce drizzle, spring onions

HOT HONEY PEPPERONI | 27
napolitana, Mount Pleasant pepperoni, buffalo mozzarella,
chilli flakes, house-made hot honey drizzle

BUFFALO CHICKEN | 28
napolitana, chicken, mozzarella, red onion, ranch,
buffalo glaze 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) | 29
beer battered hoki, chips, garden salad, lemon,
house-made tartare

SEAFOOD PLATE | 40
beer battered hoki, panko prawns, salt and pepper squid,
chips, garden salad, lemon, house-made tartare

SALT AND PEPPER SQUID | 31
chips, garden salad, lemon, house-made tartare

Mains

SLOW COOKED LAMB SHAWARMA (GFA) | 30
herb couscous, pomegranate, sultanas

MARKET FISH (GFA) | POA
see daily specials

KANGAROO FILLET (GF) | 37
chargrilled medium-rare, sweet potato purée,
charred broccolini, red wine jus

YODER SMOKED BEEF SPARE RIBS (GF) | 39
salt, pepper and garlic rub, house-made bourbon BBQ sauce,
honey mustard slaw, charred corn, potato mash

CRISPY SKIN CHICKEN BREAST (GF) | 35
pancetta and cheese stuffing, mushroom risotto,
white wine sauce, broccolini

YODER SMOKED
PORCHETTA PORK CUTLET (GF) | 37
Murray Valley pork cutlet Yoder smoked, porchetta herb
stuffing, salsa verde, warm smashed potato salad

PASTA ALLA VODKA | 25
vodka tomato sugo, cream, roast peppers, cherry tomatoes,
baby spinach, parmesan

ADD
grilled chicken | 8
prawns | 10

VEGAN LAKSA (VE)(GF) | 27
broccolini, bean sprouts, bok choy, carrot, vermicelli noodles,
lime, coriander, fried shallots

ADD
grilled chicken | 8
tofu | 6
prawns | 10

ROAST OF THE DAY (GFA) | 31
roast potatoes, pumpkin, carrot, steamed broccolini,
Yorkshire pudding, gravy

300G YODER SMOKED SCOTCH FILLET (GFA) | 50
grassfed black angus beef, 2+ marble score, MSA certified,
Yoder smoked, chips, garden salad

250G WAGYU RUMP (GFA) | 40
grassfed Wagyu beef, 3+ marble score, MSA certified,
chips, garden salad

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

Desserts

APPLE STICKY TOFFEE PUDDING (V) | 12
vanilla ice cream

CHOCOLATE FONDANT CAKE (V) | 13
strawberries, vanilla ice cream, icing sugar

BANANA AND CHOCOLATE PIZZA | 14
banana, chocolate ganache, icing sugar

COFFEE AND CAKE (V)(GFA) | 10
choice of desserts in our cake fridge, barista-made coffee
mug | 1

AFFOGATO (V)(GF) | 11
vanilla ice cream, espresso
add a shot of Baileys, Tia Maria, Frangelico | 7

Sides

CHIPS (V) | 12
chicken salt, garlic aioli

SEASONED WEDGES (V) | 14
sweet chilli, sour cream

SWEET POTATO CHIPS (VE) | 14
vegan garlic aioli

ONION RINGS (VE) | 12
battered, vegan garlic aioli

GARDEN SALAD (VE) | 6
balsamic vinegarette

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