



## B R E A D S

HOUSE MADE GARLIC FOCACCIA <i>local olive oil, reduced balsamic (4pc)</i> .....	VGA 10
GLUTEN FREE GARLIC BREAD <i>local extra virgin olive oil, reduced balsamic (4pc)</i> .....	GF/VGA 12
LOCAL SOURDOUGH <i>Buffalo curd, local olive oil, black pepper (4pc)</i> .....	VGA 10

## S N A C K + S H A R E

WHIPPED WOODSIDE BUFFALO CURD <i>bay, fennel + orange roasted Coriole olives, smoked almonds, charred house focaccia</i> .....	VGFA 18
DIRTY INC CHICKPEA HUMMUS .....	
<i>roasted chickpeas, pine nuts, sumac onions, pickled currants, curry leaf brown butter, charred house focaccia</i> .....	V/VG/GFA 20
CAULIFLOWER + SECTION 28 MONTE ROSSO CHEESE CROQUETTES <i>red pepper marmalade</i> .....	v 18
CACIO E PEPE ARANCINI <i>Calabrian chilli aioli, Pecorino Pepato</i> .....	v 18
CHICKPEA PANCAKE <i>hemp seed + yeast cream, caponata, basil, olive oil</i> .....	VG/GF 20
GNOCCHI FRITTO <i>parmesan custard, shaved Bresaola, salsa Verde</i> .....	20
BURATTA <i>shaved zucchini, hazelnuts, mint, sourdough pangrattato</i> .....	v 24
PISTACHIO MORTADELLA BAGEL <i>Sicilian green olive tapenade, whipped herbed ricotta, chilli oil, Pecorino, HM sesame bagel</i> .....	20
FRIED CHICKEN TENDERS <i>miso honey butter, Carolina gold BBQ sauce, pickles</i> .....	20
ROSE HARISSA SPICED MARGRA LAMB RIBS <i>sumac onions, garlic toum, Aleppo pepper, grilled lemon</i> .....	GF 20

## C L A S S I C S

ALE BATTERED BLUE GRENADIER <i>fries, garden salad, tartare, lemon</i> .....	GFA GRILLED 28
SALT + PEPPER AUSTRALIAN SQUID <i>fries, garden salad, aioli, lemon</i> .....	GFA 29
CHICKEN BREAST SCHNITZEL <i>herb + parmesan crumb, fries, garden salad choice of sauce</i> .....	GFA +\$3 29
MAYURA STATION WAGYU BEEF SCHNITZEL <i>fries, garden salad, choice of sauce</i> .....	29
200G MAYURA STATION WAGYU BURGER .....	
<i>Mt Pleasant butcher bacon, American cheese, onion jam, iceberg, Zuni pickles, Barker sauce, fries, seeded bun</i> .....	GFA +\$3 28

## M A I N S

RAS EL HANOUT SPICED ROAST CAULIFLOWER.....	
<i>almond cream, puffed buckwheat, sumac onions, dates, fresh herbs, smoked almonds, tahini dressing</i> .....	VG/GF 30
SLOW ROASTED PUMPKIN <i>garlic toum, golden raisins, sunflower seeds, pickled chillies, chermoula, curry leaves, smoked maple</i> .....	V/VGA/GF 30
CRUMBED WHOLE SMOKED EGGPLANT PARMIGIANA .....	
<i>San Marzano Napoli sauce, whipped ricotta, basil pesto + Parmesan, rosemary + garlic fried potatoes, Ngeringa mixed leaf salad</i> .....	V/GFA 30
FREE RANGE BAROSSA GUMSHIRE PORK BELLY <i>celeriac cream, fennel, apple, hazelnut + radicchio salad, pickled currants, vino cotto</i> .....	GF 37
SMOKED NOMAD FARMS CHICKEN BREAST.....	
<i>soft cheesy polenta, slow cooked green beans, fresh zucchini flower, pistachio, caper + parsley sauce</i> .....	GF 37
SLOW COOKED SPICED MT PLEASANT LAMB SHOULDER .....	
<i>scorched Asian greens, sesame cream, smashed cucumber salad, chilli oil, grilled lemon</i> .....	GF 39
300G GRASS FED BEEF SIRLOIN.....	
<i>fried potato pave, baby cos, pickled white onion, mustard cream + fried shallot salad, horseradish butter, beef jus</i> .....	GF 43

## S I D E S

FRIES <i>Barker sauce</i> .....	GF/V/VGA 12
FRIED BRUSSELS <i>soy caramel, candied chilli, cashews, sesame cream</i> .....	VG 16
BUTTERMILK FRIED ONION RINGS <i>Tajin seasoning, chipotle mayo</i> .....	v 15
NGERINGA MIXED LEAF SALAD <i>radish, white onion, fresh herbs, house vinaigrette</i> .....	VG 13

## E X T R A S

SAUCES	
<i>tomato, BBQ, Barker, aioli, tartare</i> .....	(for additional sauce) +1
<i>gravy, Swiss mushroom, Dianne, green peppercorn</i> .....	(for additional sauce) GF +3
TOPPINGS	
<i>parmigiana - Napoli sauce, Mt Pleasant ham, cheese</i> .....	+4
<i>Aussie - caramelised onion, Mt Pleasant bacon, BBQ sauce, cheese</i> .....	+4
MASH .....	GF +3

(V) - Vegetarian (VG) - Vegan

(VGA) - Vegan option available

(GF) - Gluten Free (GFA) - Gluten Free option available

**Not all ingredients are listed.** Please speak to staff if you have specific dietary needs. We cannot guarantee meals without traces of allergy items.

### KITCHEN HOURS

LUNCH Monday – Sunday 11:30am – 2pm

DINNER Sunday – Thursday 5:30pm – 8:30pm

Friday – Saturday 5:30pm – 9:00pm

PUBLIC HOLIDAYS\* 15% surcharge on meals and beverages applies.

### ALL DAY DINING

(BAR ONLY) Friday, Saturday, Sunday and Public Holidays 11:30am – late

ALL MEALS AVAILABLE AS TAKEAWAY

Meals include free piece of garlic bread.

\*Menu items & prices subject to change without notice.