

BREADS

HOUSE-MADE GARLIC FOCACCIA (4PC)(VEA) | 10

local extra virgin olive oil, reduced balsamic

GLUTEN FREE GARLIC BREAD (4PC)(VEA)(GF) | 12

local extra virgin olive oil, reduced balsamic

LOCAL SOURDOUGH (4PC)(VEA) | 10

whipped brown butter

SNACK & SHARE

HUMMUS (V)(VEA)(GFA) | 20

pickled currants, sumac onions, roasted chickpeas, smoked almonds, curry leaf brown butter, sourdough focaccia

BURRATA (V)(GFA) | 25

pickled spring vegetables, macadamia romesco, sourdough focaccia

MARINATED CHERRY TOMATOES (V)(VEA)(GFA) | 20

bay leaf oil, pinenut aioli, sourdough focaccia

CHICKPEA PANCAKE (V)(VEA)(GF) | 20

artichokes, salsa verde, aged goats cheese

CAULIFLOWER AND SECTION 28 MONTE ROSSO CROQUETTES (V) | 20

red pepper marmalade

ASPARAGUS, PEA, MINT AND PISTACHIO ARANCINI (V) | 20

whipped ricotta, gremolata

FRIED CHICKEN TENDERS | 22

miso honey butter, Carolina Gold BBQ sauce, pickles

SALUMI PLATE | 25

freshly sliced cured meats, pickled spring vegetables, marinated olives, gnocco fritto

EYRE PENINSULA OYSTERS

MINIMUM 3

NATURAL (GF) | 4.5 EACH

house-made fermented habanero and citrus hot sauce

KILPATRICK (GF) | 5.5 EACH

house sauce, Mt Pleasant butcher bacon

CLASSICS

CAESAR | 25

baby cos, Mt Pleasant butcher bacon, sourdough croutons, Grana Padano, white anchovies, slow cooked pasture fed egg

ADD NOMAD FARMS CHICKEN | 8

ALE BATTERED BLUE GRENADIER (GFA GRILLED) | 28

chips, garden salad, lemon, tartare

SALT AND PEPPER AUSTRALIAN SQUID (GFA) | 29

chips, garden salad, lemon, aioli

CHICKEN BREAST SCHNITZEL (GFA +\$3) | 29

herb + parmesan crumb, chips, garden salad, choice of sauce

MAYURA STATION WAGYU BEEF SCHNITZEL | 29

chips, garden salad, choice of sauce

ADD SAUCES

tomato, BBQ, Barker, aioli, tartare | 1
gravy, Swiss mushroom, diane, green peppercorn | 3

ADD TOPPINGS

PARMIGIANA | 4

Napoli sauce, Mt Pleasant ham, cheese

AUSSIE | 4

caramelised onion, Mt Pleasant bacon, BBQ sauce, cheese

MASH (GF) | 3

MAINS

RAS EL HANOUT SPICED ROAST CAULIFLOWER (VE)(GF) | 30

almond tarator, puffed buckwheat, sumac onions, dates, fresh herbs, smoked almonds, tahini dressing (contains sesame)

ROASTED SUGARLOAF CABBAGE (VE)(GF) | 30

hummus, rose harissa, pickled chillies, sunflower seeds, pinenuts, pomegranate, grilled lemon

CRUMBED WHOLE SMOKED EGGPLANT PARMIGIANA (V) | 30

San Marzano Napoli sauce, whipped ricotta, basil pesto and Parmesan, rosemary and garlic fried potatoes, Ngeringa mixed leaf salad

GLAZED NOMAD FARMS CHICKEN BREAST | 38

macadamia cream, spring vegetables, dirty inc baby blue lentils, lemon and dashi vinaigrette

CRISPY FREE RANGE BAROSSA GUMSHIRE PORK BELLY (GF) | 38

black pepper and fish sauce caramel, stone fruit, cherry tomato, peanut, snake bean and herb salad

SLOW COOKED SPICED MT PLEASANT LAMB SHOULDER (GF) | 40

scorched Asian greens, smashed cucumber salad, whipped sesame cream, chilli oil

200G MAYURA STATION WAGYU BURGER (GFA +\$3) | 29

Mt Pleasant butcher bacon, American cheese, onion jam, iceberg, Zuni pickles, Barker sauce, chips, seeded bun

STEAK

300G GRASS FED BEEF SIRLOIN (GF) | 44

fried Dutch cream potato pave, baby cos, radish, mustard cream and fried shallot salad, Gentleman's relish butter, beef jus

ADD SAUCES

gravy, Swiss mushroom, dianne, green peppercorn | 3

SIDES

CHIPS (V)(VEA)(GF) | 12

Barker sauce

NGERINGA MIXED LEAF SALAD (VE)(GF) | 15

radish, apple, hazelnuts, house vinaigrette

BUTTERMILK FRIED ONION RINGS (V) | 16

Tajin seasoning, chipotle mayo

FRIED CORN RIBS (VE) | 16

chilli crisp mayo, furikake

DESSERTS

STICKY DATE PUDDING | 15

miso and whiskey butterscotch, vanilla ice cream

BURNT HONEY PANNA COTTA (GF) | 15

Mt Barker strawberries, macadamias, vino cotto

'BRULEE' CHOCOLATE CAKE (GF) | 15

sesame ganache, cherry jam, sour cream Chantilly

CHEESE | 25

Section 28 La Saracca and Monforte, cranberry and pumpkin seed crackers, lavosh, muscatels, fresh nectarine, honey

AFFOGATO (GF) | 7 / 14

Vanilla ice cream, espresso, optional shot of liqueur Frangelico, Baileys, Kahlua, Tia Maria

VANILLA ICE CREAM SUNDAE | 7

choice of chocolate, strawberry or caramel topping sprinkles or nuts, wafer

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 on meals and beverages.

V	Vegetarian		
VE	Vegan	VEA	Vegan Available
GF	Gluten Free	GFA	Gluten Free Available