

BREADS

GARLIC FOCACCIA (4PC)(VEA) | 11
local extra virgin olive oil, reduced balsamic

GLUTEN FREE
GARLIC BREAD (4PC)(VEA)(GF) | 13
local extra virgin olive oil, reduced balsamic

LOCAL ORGANIC
SOURDOUGH (4PC)(VEA) | 11
whipped brown butter

EYRE PENINSULA OYSTERS

MINIMUM 3

NATURAL (GF) | 4.5 EACH
mignonette, finger lime

KILPATRICK (GF) | 5.5 EACH
house sauce, Mt Pleasant Butcher bacon

SNACK & SHARE

SWEET POTATO HUMMUS (VE)(GFA) | 19
fried eggplant, roasted onion, spiced seeds,
fresh herbs, warm focaccia

**BUTTERNUT PUMPKIN, WALNUT
AND BLUE CHEESE ARANCINI (4PC)(V) | 20**
sage brown butter, salsa verde

SPICED FRIED CAULIFLOWER (V)(VEA) | 20
labneh, zhoug, fried garlic and curry leaves, lime

CHICKPEA PANCAKE (V)(VEA)(GF) | 20
whipped fetta, slow roasted beets,
thyme, macadamia

BURRATA (V)(GFA) | 24
fennel jam, raw shaved fennel, olive oil,
burnt lemon, gnoccho fritto

FISH SLIDERS (3PC) | 22
battered blue grenadier, American cheese,
lettuce, pickled red onions, tartare

FRIED CHICKEN TENDERS | 22
chipotle and maple hot sauce, pickles, ranch

SALUMI PLATE (GFA) | 25
cured meats, house-made pickles,
marinated olives, warm focaccia

CLASSICS

BATTERED BLUE GRENADIER (GFA GRILLED) | 28
chips, garden salad, lemon, tartare

SALT AND PEPPER
AUSTRALIAN SQUID (GFA) | 32
chips, garden salad, lemon, aioli

CHICKEN BREAST SCHNITZEL (GFA + 3) | 26
corn flake crumb, chips, garden salad, lemon

MAYURA STATION WAGYU BEEF SCHNITZEL | 27
herb crumb, chips, garden salad, lemon

ADD SAUCES
tomato, house-made BBQ, Barker,
aioli, tartare (GF) | 1
gravy, Swiss mushroom, diane,
green peppercorn (GF) | 3

ADD TOPPINGS
PARMIGIANA | 4.5
Napoli sauce, Mt Pleasant Butcher ham, cheese

AUSSIE | 4.5
house-made BBQ sauce, onion jam,
Mt Pleasant Butcher bacon, cheese

BURGERS & SANDWICHES

**200G MAYURA STATION
WAGYU BEEF BURGER (GFA + 3) | 27**
Mt Pleasant Butcher bacon, American cheese,
lettuce, onion jam, zuni pickles, Barker sauce,
seeded bun, chips

BUTTERMILK FRIED CHICKEN BURGER | 25
American cheese, lettuce, tomato, red onion,
ranch, hot honey, potato bun, chips

DELI MEAT SANDWICH | 24
provolone, house made giardiniera, lettuce,
honey mustard, aioli, toasted foccacia, chips

**ITALIAN PORK AND VEAL
MEATBALL SANDWICH | 25**
Napoli sauce, salsa verde, fior de latte,
pecorino, toasted foccacia, chips

FALAFEL SANDWICH | 23
shredded cabbage, tomato, sumac onions,
pickles, labneh, fresh herbs, fermented chilli,
toasted foccacia, chips

**CORN FLAKE CRUMBED
CHICKEN SANDWICH | 25**
lettuce, roasted peppers, garlic butter, provolone,
grana padano, toasted foccacia, chips

MAINS

CHERMOULA SPICED LAMB RUMP | 39
sweet potato hummus, freekeh, roasted beetroot,
fetta and pistachio salad, spiced seeds,
spicy green sauce

**FREE RANGE BAROSSA
GUMSHIRE PORK CUTLET (GF) | 37**
BBQ sugar loaf cabbage, cabbage cream,
raw shaved fennel, pickled mustard seeds,
apple and date jam

**HOUSE-SMOKED NOMAD
FARMS CHICKEN BREAST (GF) | 38**
roasted peppers, spring onions, pickled turnips,
labneh, harissa, burnt lime

SLOW ROASTED PUMPKIN (VE)(GF) | 29
tahini sauce, pomegranate, macadamias,
currants, fried garlic and curry leaves,
fresh herbs (contains sesame seeds)

**WHOLE SMOKED
TERIYAKI EGGPLANT (VE)(GF) | 29**
Asian greens, sesame cream, smashed cucumber
salad, house made chilli and peanut crisp

**300G GRASS FED ANGUS
PURE BEEF SIRLOIN (GF) | 45**
Paris mash, baby cos wedge ‘Caesar’,
cowboy butter, beef jus

ADD SAUCES
gravy, Swiss mushroom, dianne,
green peppercorn (GF) | 3

BOWLS

CAESAR | 25
baby cos, Mt Pleasant Butcher bacon,
sourdough croutons, grana padano,
pickled white anchovies, soft boiled egg
Add grilled chicken tenders | 8

BURRITO BOWL (GF) | 25
Mexican rice, black beans, lettuce, pico de gallo,
guacamole, sour cream, jalapeños, tortilla crisps
Add chipotle pulled Nomad Farms chicken | 8

MIDDLE EASTERN | 32
spiced lamb kebab, shredded cabbage, currant,
almond and saffron cous-cous, roasted peppers,
sumac onions, pickles, pomegranate, zhoug

BANH MI (GF) | 32
crispy free range Barossa Gumshire pork belly,
sushi rice, lettuce, pickled carrot and daikon,
sesame smashed cucumber, Asian herbs, kewpie,
fermented chilli

SIDES

MASH POTATO (SINGLE SERVE) (V)(GF) | 4

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

FRIED BRUSSELS SPROUTS (VE) | 16
sesame cream, sourdough pangrattato,
house made chilli and peanut crisp

SLOW ROASTED HONEY CARROTS (V)(GF) | 16
harissa, yoghurt, fresh herbs, pomegranate

**RAW SHAVED FENNEL, FREEKEH, FETTA
AND PUMPKIN SEED SALAD (V) | 16**
citrus dressing

TEMPURA FRIED ONION RINGS (V) | 16
cajun spice, ranch

DESSERTS

STICKY DATE PUDDING | 16
miso and whiskey butterscotch, vanilla ice cream

YOGHURT PANNA COTTA | 16
spiced Lenswood Pink Lady apple compote,
maple oat crumble, apple vino cotto

HONEY MOUSSE | 16
roasted rhubarb, orange and rosemary syrup,
warm madeleines

PEANUT BUTTER PARFAIT (GF) | 16
soft chocolate cream, roasted peanuts,
salted whey caramel

AFFOGATO (GF) | 8
vanilla ice cream, espresso

ADD SHOT OF LIQUEUR | 7
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