

SHARE

GARLIC BREAD (4PC) (VEA)(GFA +2) local extra virgin olive oil, reduced balsamic	13
ORGANIC SOURDOUGH (4PC) (VEA) whipped brown butter, chilli lime salt	14
EYRE PENINSULA OYSTERS A (6)	(12)
NATURAL (GF) 28 mignonette, finger lime	48
KILPATRICK (GF) 30 BBQ sauce, bacon	50
ROASTED RED PEPPER AND FETA DIP (V)(GFA) chilli lime salt, hot honey, toasted focaccia	21
SUNDRIED TOMATO ARANCINI (V) pea & lemon purée, grana padano, basil	19
FRIED EGGPLANT STACK (VEA) tamarind and chilli sauce, crispy shallots, basil, bocconcini	22
PORK & CHIVE DUMPLINGS chilli oil, crispy shallots, spring onion, soy ginger	21
CHEESEBURGER TACO (2PC) lettuce, pickles, burger sauce	22
BANG BANG FRIED CHICKEN (4PC) sriracha mayonnaise, sesame seeds, spring onion	22
BRUSCHETTA (2PC) (V) fresh tomato, basil, local extra virgin olive oil, reduced balsamic, toasted foccacia	18
GRAZING PLATE (GFA) 25 cured meats, pickled veg, marinated olives, warm focaccia	

CLASSICS

FISH & CHIPS (GFA GRILLED) D 30 battered New Zealand Hoki fillets, chips, garden salad, lemon, tartare	
SALT AND PEPPER AUSTRALIAN SQUID A 33 chips, garden salad, lemon, aioli	
CHICKEN SCHNITZEL (GFA +3) HALF 24 FULL 27 corn flake crumb, chips, garden salad, lemon	
BEEF SCHNITZEL 29 herb crumb, chips, garden salad, lemon	
ADD SAUCES gravy, swiss mushroom, diane, green peppercorn (GF) +3 cream and garlic prawn (GF) A +12	
ADD TOPPINGS +4.5 PARMIGIANA Napoli sauce, ham, cheese	AUSSIE BBQ sauce, onion jam, bacon, cheese
BURGERS & SANDWICHES SERVED WITH CHIPS GLUTEN FREE BUN +3	
200G WAGYU BEEF BURGER (GFA) 27 bacon, cheese, lettuce, onion jam, pickles, burger sauce, burger bun	
HOT HONEY RANCH CHICKEN BURGER 26 buttermilk fried chicken, cheese, lettuce, tomato, red onion, ranch, hot honey, burger bun	
CHICKEN WRAP (GFA) 25 grilled chicken, cheese, lettuce, tomato, red onion, red pepper, pickles, rocket pesto, aioli	
ROASTED MUSHROOM SANDWICH (V)(GFA) 24 truffle mayonnaise, rocket, halloumi, toasted focaccia	
CHIMICHURRI BEEF SANDWICH (GFA) 29 porterhouse steak, chimichurri, bacon, onion jam, provolone cheese, lettuce, tomato, mayonnaise, toasted focaccia	

MAINS

TASMANIAN ATLANTIC SALMON A 40 sticky glaze, pea & lemon purée, pickled red cabbage, roasted kipfler potatoes, buttered broccolini	
TUSCAN CHICKEN BREAST (GF) 37 sundried tomato and basil cream sauce, chive mash potato, spinach	
MAPLE GLAZED BUTTERNUT PUMPKIN (VE)(GF) 30 broccolini, butter beans, whipped beetroot tofu, rocket, balsamic, toasted almond	
BEEF & GUINNESS PIE 32 chive mash potato, garden salad	
BBQ PORK CUTLET 38 buttered broccolini, roasted kipfler potatoes, red cabbage slaw, jus	
RISOTTO (VEA) 27 rocket pesto, toasted pine nuts, torn stracciatella, crispy sage ADD CHICKEN +8	
APRICOT BRAISED LAMB SHOULDER 37 saffron couscous, chargrilled eggplant, beetroot purée, pomegranate, mint	
GRILL	
300G SCOTCH FILLET (GF) 48 hand cut chips, green goddess salad, cowboy butter	
250G GRASS FED ANGUS PURE BEEF PORTERHOUSE (GF) 40 chips, green goddess salad, cowboy butter	
ADD SAUCES gravy, swiss mushroom, diane, green peppercorn (GF) +3 red wine jus (GF) +5 cream and garlic prawn (GF) A +12	

SALADS & BOWLS

CAESAR 26 baby cos, bacon, croutons, grana padano, anchovies, poached egg, Caesar dressing	
FALAFEL BOWL (VE) 26 saffron couscous, pickled red cabbage, grilled eggplant, cucumber, red pepper dip	
BURRITO BOWL (V)(GF) 27 Mexican rice, lettuce, pickled onion, roasted red pepper, pico de gallo, sour cream, guacamole, coriander, corn chips	
GREEN GODDESS (VE)(GF) 24 lettuce, cabbage, avocado, cucumber, radish, cherry tomato, red onion, basil garlic sauce	
ADD GRILLED CHICKEN (GF) +8 ADD CRISPY CHICKEN +8 ADD TOFU (V) +8 ADD SMOKED SALMON A +11	

SIDES

MASH POTATO (V)(GF) 8	
GREEN GODDESS SIDE SALAD (SERVES 2)(VE) 13	
SEASONAL VEGETABLES (SERVES 2)(VE) 14	
CHIPS (V)(VEA)(GF) 13 burger sauce	
POTATO WEDGES (V) 15 sweet chilli, sour cream	
SWEET POTATO FRIES (V) 15 aioli	

DESSERTS

CHOCOLATE SOAKED SPONGE (V) 16 milk chocolate sauce, vanilla ice cream	
NOUGAT ICE CREAM CAKE (GF) 16 frozen nougat and spiced praline ice cream cake, raspberry coulis	
STRAWBERRY TIRAMISU (V) 16 passionfruit coulis, freeze dried strawberry, shaved coconut	
AFFOGATO (V)(GF) 11 vanilla ice cream, espresso	
ADD SHOT OF LIQUEUR +7.5 Frangelico, Baileys, Kahlua, Tia Maria	
VANILLA ICE CREAM SUNDAE (V) 7 choice of chocolate, strawberry or caramel topping, sprinkles or nuts, wafer	

A PROUDLY SOUTH AUSTRALIAN, FAMILY-OWNED BUSINESS

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

Seafood Country of Origin

Australian **Mixed** **Imported**

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.