



lounge bar menu

starters

SOURDOUGH GARLIC BREAD (V) | 7.5

SOUP OF THE DAY | 9.5

FLATBREAD AND DIPS (VE)(DF) | 16

rosemary salt, sumac hummus, olive tapenade, roasted miso carrot

ARANCINI (V) | 14.5

sundried tomato, Swiss cheese, tomato sugo, basil aioli, fresh parmesan

THREE CHEESE AND SUMAC PIZZA (V)(GFA) | 16

camembert, mozzarella, parmesan, confit garlic oil, rosemary salt

MARGHERITA PIZZA (V)(GFA) | 16.5

cherry tomato, basil oil, tomato sugo, mozzarella,

PANKO CRUMBED ATLANTIC SALMON CROQUETTES | 18.5

gochujang aioli

SALT AND PEPPER

AUSTRALIAN SQUID (DF) | 18

lime aioli

CAULIFLOWER SOFT SHELL TACO (VE) | 16

smoked chipotle, corn salsa, guacamole, pickled onion, vegan aioli

ASSORTED CHEESE BOARD (V)(GFA) | 22

dried apricots, quince, cashews, lavosh, strawberries

oysters

sourced from the Eyre Peninsula

	1/2 DOZ	DOZ
NATURAL	22	32
KILPATRICK	24	34
LIME, SOY, PICKLED GINGER	26	36

toasties

SMOKED HAM, PROVOLONE CHEESE, TOMATO | 8.5

with chips

CHICKEN, CHEESE, AVOCADO | 8.5

with chips

sides

POTATO WEDGES (V) | 9.5

sweet chilli, sour cream

CHIPS (V) | 8.5

aioli, tomato sauce

SWEET POTATO CHIPS (V) | 11

aioli