

# STARTERS

SOURDOUGH GARLIC BREAD (4)(V) | 8  
ADD CHEESE | 2.5

SOUP OF THE DAY | 9.5

WARM OLIVES (VE)(GF) | 8  
citrus, gin, zaatar

WARM TURKISH LOAF | 14  
pistachio dukkah, basil oil, balsamic reduction

TRIO OF DIPS (VE) | 16  
beetroot hummus, roast capsicum and semi dried tomato, kale and white bean pesto

TALEGGIO & SEMI DRIED TOMATO ARANCINI (4)(V) | 16  
tomato sugo, basil aioli, parmesan

BURRATA CHEESE (V)(GFA) | 22  
peach, honey, prosciutto, sourdough, pistachio

THREE CHEESE PIZZA BREAD (V)(GFA) | 18  
camembert, mozzarella, parmesan, confit garlic oil, rosemary salt  
GLUTEN FREE BASE | 2.5

PORK & FENNEL SAUSAGE ROLL | 16  
spiced apple chutney

FRIED LIME & CHILLI SALTED SQUID | 18  
lime aioli

CHEESE BOARD (V) (GFA) | 24  
three cheeses, dried apricots, cashews, quince, lavosh

1/2 KG FRIED CHICKEN WINGS | 16  
smoky BBQ hot sauce

EYRE PENINSULA OYSTERS	1/2 DOZ	DOZ
NATURAL	22	32
KILPATRICK	26	36
MIGNONETTE SAUCE	26	36



# STEAKS

300G YODER SMOKED SCOTCH (GFA) | 41  
200G EYE FILLET (GFA) | 38  
250G RUMP STEAK (GFA) | 28

whipped chive mash or chips, battered onion rings, your choice of sauce (gravy, mushroom, diane or pepper), steak salad (bacon, cos lettuce, cherry tomatoes, parmesan, Caesar dressing)

# MAINS

TEMPURA BATTERED FISH (GFA)(DF) | 26  
chips, house tartare, lemon, garden salad

SALT & PEPPER AUSTRALIAN SQUID (DF) | 26  
chips, lime aioli, lemon, garden salad

PAN-FRIED ATLANTIC SALMON (GF) | 30  
potato rosti, broccolini, smoky hollandaise, prosciutto and pistachio crumb

MOROCCAN CHICKEN BREAST | 30  
pearl cous cous, semi dried tomato, olives, zucchini, basil, Moroccan tomato sauce, toasted almonds

CHARGRILLED PORTABELLA MUSHROOM (VE) | 26  
white bean and kale pesto, Mediterranean style cous cous, fried sweet potato crisps, lemon oil

YODER SMOKED PORK SCOTCH (GFA) | 32  
apple and sage chutney, roasted fennel, smashed chat potato, jus

12HR SLOW COOKED ROAST LAMB (GFA) | 28  
roasted carrot, pumpkin purée, broccolini, roast potato, red wine jus, Yorkshire pudding, minted jelly

# SCHNITZELS

CHICKEN | HALF 18 | FULL 23 BEEF | 24  
chips, garden salad chips, garden salad

VEGAN SCHNITZEL (VE) | 22.5  
chips, garden salad

ADD VEGAN PARMIGIANA (VE) | 3.5  
napolitana sauce, vegan cheese

## SAUCE | 2.5

GRAVY	MUSHROOM
DIANE	PEPPER

## TOPPINGS

RED WINE JUS (GF)   4	HOLLANDAISE   4
HAWAIIAN   4.5	PARMIGIANA   3.5
KILPATRICK   4	

# BURGERS & WRAPS

served with chips and aioli

GLUTEN FREE BUN | 2.5

THE ARK CHEESEBURGER | 21  
cheese, lettuce, tomato, onion, pickle, Russian aioli

ROGER FOXWELL BURGER | 21  
beef pattie, Swiss cheese, bacon, onion, rocket, aioli, beetroot and tomato relish

PLANT BURGER (VE) | 23  
plant based burger, lettuce, tomato, pickles, onion, vegan cheese, vegan aioli

SPICY FRIED CHICKEN BURGER | 21  
crispy chicken, cheese, lettuce, smoky BBQ hot sauce, blue cheese aioli, house pickles

CHICKEN WRAP | 18  
crispy chicken, lettuce, tomato, onion, pickles, cheese, Russian aioli

BREAKFAST BURGER | 18  
Hahndorf bacon, cheese, fried egg, aioli

ADD EGG | 2.5  
ADD BACON | 3.5  
ADD BEEF PATTY | 6



# SALADS

CAESAR SALAD (GFA) | 21  
cos lettuce, Hahndorf bacon, parmesan, croutons, poached egg, anchovies, Caesar dressing

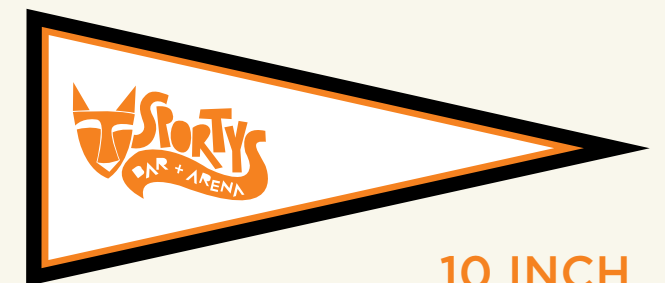
NOURISH BOWL (VE)(GF) | 21  
kale, cranberries, quinoa, avocado, pumpkin purée, black sesame, sweet potato, beetroot, raspberry vinaigrette

WARM JAPANESE STYLE BEEF SALAD (DF) | 27  
cherry tomato, cucumber, bean shoots, rice noodles, capsicum, mint, coriander, toasted cashews, rocket, green mango, yuzu shoyu dressing

PULLED LAMB SALAD | 27  
Mediterranean pearl cous cous, feta, pomegranate, rocket, sweet potato, mint, lemon yoghurt, zaatar

ADD CRISPY CHICKEN | 7.5  
ADD GRILLED CHICKEN | 6  
ADD HARRIS SMOKED SALMON | 8  
ADD HALLOUMI | 6  
ADD FRIED TOFU | 6

(V) VEGETARIAN | (VE) VEGAN | (GF) GLUTEN FREE  
(GFA) GLUTEN FREE AVAILABLE | (DF) DAIRY FREE



# 10 INCH PIZZA

hand stretched to perfection

GLUTEN FREE BASE | 2.5  
VEGAN CHEESE | 2.5

HAWAIIAN | 21  
tomato sugo, ham, pineapple, mozzarella

PEPPERONI | 21  
tomato sugo, mozzarella, oregano

SPICY CALABRESE | 23  
tomato sugo, olives, salami, chilli, onion, mushroom, mozzarella

ZUCCHINI & POTATO (V) | 21  
truffle cream, mozzarella, zucchini, roasted capsicum, onion, basil oil

MUSHROOM (V) | 21  
truffle cream, mozzarella, mushrooms, onion, spinach, fresh parmesan

PROSCIUTTO & PARMESAN | 23  
fresh tomato, mozzarella, prosciutto, rocket, fresh parmesan, confit garlic oil

BBQ CHICKEN | 23  
tomato sugo, chicken, capsicum, onion, mozzarella, smoky BBQ sauce

# DESSERTS

CHOCOLATE & HONEYCOMB WHISKY TORTE (GF) (V) | 12  
cherry coulis, coconut ice cream, honeycomb crumble

WHITE CHOCOLATE, RASPBERRY MACADAMIA BLONDIE (V) | 11  
mixed berry compote, smashed meringue, caramel ice cream

ULTIMATE SUNDAE (V) | 13.5  
vanilla ice cream, chocolate fudge sauce, waffle pieces, oreo crumb, fresh berries

AFFOGATO (V) | 9.5  
espresso shot, vanilla ice cream  
ADD A SHOT OF FRANGELICO | 6

# SIDES

WHIPPED CHIVE POTATO MASH (V) | 8

SEASONAL VEGETABLES (VE) | 10  
lemon and garlic olive oil

GREEK SALAD (V) | 12  
olives, feta, cherry tomato balsamic

POTATO WEDGES (V) | 12.5  
sweet chilli, sour cream

CHIPS (V)(DF) | 9  
aioli

SWEET POTATO CHIPS (V)(DF) | 12.5  
aioli