

## SHARE

**FRIED GOCHUJANG CHICKEN TENDERS I 19**  
kimchi slaw, kewpie, crunchy shallots

**PRAWN ROLL I 24**  
brioche, Spencer Gulf king prawn, herbed mayo, pickled cabbage, dill, Japanese BBQ sauce

**ANCHO PORK AND POTATO TACO (GF) I 20**  
cheese, corn salsa, coriander, chipotle aioli

**FRIED POTATO ROSTI I 19**  
smoked wagyu beef, BBQ mayo, fried capers, pickled onion, parmesan

**MORTADELLA FINGER SANDWICH I 19**  
crispy sopressa, pickles, truffle aioli, parmesan

**CORN RIBS (VE)(GF) I 18**  
chilli lime salt, chipotle aioli, nacho crumb

**TRUFFLE MUSHROOM, SMOKED CHEDDAR ARANCINI (V) I 17**  
tomato sugo, truffle aioli, parmesan

**BURRATA CHEESE (V)(GFA) I 23**  
whipped burrata, fig balsamic, heirloom tomato, olive crumb, parsley oil, pickled onion, ciabatta bread

**WARM OLIVES (VE)(GF) I 11**  
thyme, blood orange gin

★ **SMOKED PUMPKIN HOMMUS (VE)(GFA) I 17**  
pizza bread, parsley oil

**CIABATTA GARLIC BREAD (V) I 13**

**CHEESY GARLIC PIZZA BREAD (V)(GFA) I 18**  
camembert, confit garlic, parsley salt

**EYRE PENINSULA OYSTERS (3)**  
natural, mirin, cucumber (GF) | 15  
kilpatrick (GF) | 17

**CHEESE PLATE (V)(GF) I 24**  
local cheese, dried apricots, cashews, blueberry compote, charcoal crackers

## CLASSICS

**TEMPURA BATTERED FISH (GFA) I 30**  
chips, garden salad, lemon, tartare

**AUSTRALIAN SALT AND PEPPER SQUID I 32**  
chips, garden salad, lemon, lime aioli

**CHICKEN SCHNITZEL I HALF 22 I FULL 27**  
panko crumbed, chips, garden salad

**BEEF SCHNITZEL I 28**  
panko crumbed, chips, garden salad

**VEGAN SCHNITZEL (VE) I 28**  
chips, garden salad

**ADD VEGAN PARMIGIANA (VE) | 4.5**  
tomato sugo, vegan cheese

**ADD SAUCE**  
gravy, mushroom, diane, pepper | 3  
red wine jus (GF) | 5

**ADD PARMIGIANA | 4**  
**ADD KILPATRICK | 5**  
**ADD HAWAIIAN | 4.5**

## BURGERS & SANDWICHES

**SERVED WITH CHIPS AND AIOLI**  
**GLUTEN FREE BUN I 3**

**CHEESEBURGER (GFA) I 25**  
beef patty, cheese, onion, pickles, lettuce, tomato, burger sauce

**VEGAN CHICKEN BURGER (VE) I 28**  
plant based vegan schnitzel, lettuce, tomato, pickles, onion, vegan chipotle aioli, vegan cheese

**FISH SANDWICH I 26**  
panko crumbed fish, kimchi slaw, katsuobushi aioli, pickles

**CHICKEN WRAP I 24**  
fried chicken, lettuce, tomato, onion, pickles, cheese, BBQ relish, kewpie

**KOREAN FRIED CHICKEN BURGER I 26**  
buttermilk chicken, gochujang sauce, kimchi slaw, pickles, cheese, kewpie

## MAINS

**SALMON (GF) I 38**  
edamame purée, teriyaki sauce, black rice, bok choy, spring onion, peanut chilli crunch

**CHICKEN BREAST (GFA) I 36**  
potato rosti, broccolini, confit cherry tomatoes, pumpkin sauce, smoked chorizo crumb

**MISO MUSHROOM (VE)(GF) I 31**  
char-grilled mushroom, maple miso glaze, Asian style slaw, fried enoki

★ **YODER SMOKED PORK CUTLET I 38**  
kimchi slaw, crispy potato, tamarind chilli sauce, fried shallots

**GNOCCHI (V) I 33**  
truffle mushroom, whipped burrata, parmesan, parsley oil, fried enoki

**12 HOUR PRESSED LAMB (GFA) I 37**  
pumpkin hommus, crispy Za’atar potato, fennel, pickled onion, red wine jus

## GRILL

**200G CHARGRILLED EYE FILLET (GFA) I 48**  
chips, onion rings, steak salad with cos lettuce, bacon, cherry tomato, Caesar dressing

★ **300G YODER SMOKED SCOTCH FILLET (GFA) I 50**  
chips, onion rings, steak salad with cos lettuce, bacon, cherry tomato, Caesar dressing

**ADD SAUCE**  
gravy, mushroom, diane, pepper | 3  
red wine jus (GF) | 5

## PIZZA

**HAND STRETCHED, 10 INCH**  
**GLUTEN FREE BASE | 5**  
**VEGAN CHEESE | 4**

**PANCETTA AND PINEAPPLE (GFA) I 25**  
tomato sugo, pineapple, smoked pancetta, mozzarella

**SOPRESSA AND CHILLI (GFA) I 27**  
tomato sugo, olives, salami, chilli, onion, mozzarella

**MUSHROOM AND KALE (V)(GFA) I 28**  
truffle cream, mushroom, onion, kale, bocconcini

**CHICKEN AND CHIPOTLE (GFA) I 28**  
tomato sugo, chicken, corn salsa, chipotle aioli, mozzarella

**PRAWN AND CHORIZO (GFA) I 30**  
tomato sugo, prawns, chorizo, onion, basil, mozzarella

## SALADS

**CAESAR (GFA) I 24**  
cos lettuce, Hahndorf bacon, parmesan, sourdough croutons, poached egg, anchovies, Caesar dressing

**NOURISH BOWL (VE)(GF) I 26**  
quinoa, spinach, avocado, pumpkin hommus, roast carrot, cherry tomato, vegan feta, raspberry vinaigrette

**MEXICAN BOWL (VE)(GF) I 26**  
black rice, corn salsa, chipotle aioli, guacamole, cos lettuce, nacho crumb, pickled onion

**KOREAN BEEF SALAD I 32**  
kimchi slaw, takoyaki marinated beef, cucumber, coconut peanut dressing, fried shallots

**ADD GRILLED CHICKEN | 7**  
**ADD CRISPY CHICKEN | 8**  
**ADD HARRIS SMOKED SALMON | 11**  
**ADD HALLOUMI | 8**  
**ADD SALT AND PEPPER TOFU | 7**

## SIDES

**COS SALAD (VE)(GF) I 14.5**  
cos lettuce, salsa, chipotle dressing

**SEASONAL GREENS (VE)(GF) I 14.5**  
seasonal greens, coconut cream, peanut chilli crunch

**CHIPS I 12**  
aioli

**WEDGES I 14.5**  
sweet chili, sour cream

**SWEET POTATO CHIPS I 14.5**  
aioli

## DESSERT

**CHOCOLATE MOUSSE CAKE (V) I 15**  
caramelised milk, coffee ice cream, chocolate soil

**BISCOFF PANNACOTTA (VE) I 15**  
blueberry compote, biscoff crumb

**RASPBERRY SEMIFREDDO (V)(GF) I 15**  
pistachio crumb, mulberry gin coulis, white chocolate

**TRIO OF GELATI (V)(GFA) I 12**  
raspberry, coffee, mango, brandy snap

**CHEESE PLATE (V)(GF) I 24**  
local cheese, dried apricots, cashews, blueberry compote, charcoal crackers



Please inform our staff of any allergies. We take these very seriously, but cannot guarantee meals without traces of allergens.

★ Yoder Smoked  
(V) Vegetarian, (VE) Vegan  
(GF) Gluten Free, (GFA) Gluten Free Available