

SHARE

HIRAMASA KINGFISH | 24

sashimi kingfish, wakame, soy reduction,
wasabi kewpie, pickled ginger

PRAWN TOAST | 24

brioche, Spencer Gulf king prawn, pickled cabbage,
herbed mayo, takoyaki sauce

FRIED POTATO ROSTI | 19

smoked wagyu beef, BBQ mayo, fried capers,
pickled onion, parmesan

MORTADELLA FINGER SANDWICH | 20

crispy sopressa, pickles, truffle aioli, parmesan

CORN RIBS (VE)(GF) | 19

chilli lime salt, chipotle aioli, nacho crumb

TRUFFLE MUSHROOM, SMOKED CHEDDAR ARANCINI (V) | 18

tomato sugo, truffle aioli, parmesan

BURRATA CHEESE (V)(GFA) | 24

whipped burrata, fig balsamic, heirloom tomato,
olive crumb, parsley oil, pickled onion, ciabatta

WARM OLIVES (VE)(GF) | 12

thyme, blood orange gin

★ SMOKED PUMPKIN HOMMUS (VE)(GFA) | 18

pizza bread, parsley oil

CIABATTA GARLIC BREAD (VE) | 14

EYRE PENINSULA OYSTERS (3)

natural, mirin, cucumber (GF) | 16

kilpatrick (GF) | 18

CHEESE PLATE (V)(GF) | 25

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

MAINS

SEAFOOD PLATE | 55

fresh oysters, Spencer Gulf king prawn, salt and pepper squid, tempura battered kingfish, chips, tartare, lemon and cos lettuce salad, bacon, cherry tomato, Caesar dressing

SALMON (GF) | 39

edamame purée, teriyaki sauce, black rice, bok choy, spring onion, peanut chilli crunch

CHICKEN BREAST (GFA) | 37

potato rosti, broccolini, confit cherry tomatoes, pumpkin sauce, smoked chorizo crumb

MISO MUSHROOM (VE)(GF) | 32

char-grilled mushroom, maple miso glaze, Asian style slaw, fried enoki

★ YODER SMOKED PORK CUTLET | 39

kimchi slaw, crispy potato, tamarind chilli sauce, fried shallots

GNOCCHI (V) | 34

truffle mushroom, whipped burrata, parmesan, parsley oil, fried enoki

12 HOUR PRESSED LAMB (GFA) | 38

pumpkin hommus, crispy Za'atar potato, fennel, pickled onion, red wine jus

GRILL

200G CHAR-GRILLED

EYE FILLET (GFA) | 49

chips, onion rings, steak salad with cos lettuce, bacon, cherry tomato, Caesar dressing

★ 300G YODER SMOKED

SCOTCH FILLET (GFA) | 51

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

SIDES

COS SALAD (VE)(GF) | 14.5

cos lettuce, salsa, chipotle dressing

SEASONAL GREENS (VE)(GF) | 14.5

seasonal greens, coconut cream, peanut chilli crunch

CHIPS | 12

aioli

WEDGES | 14.5

sweet chili, sour cream

SWEET POTATO CHIPS | 14.5

aioli

CLASSICS

TEMPURA BATTERED FISH (GFA) | 31

chips, garden salad, lemon, tartare

AUSTRALIAN SALT AND PEPPER SQUID | 33

chips, garden salad, lemon, lime aioli

CHICKEN SCHNITZEL | HALF 23 | FULL 28

panko crumbed, chips, garden salad

BEEF SCHNITZEL | 29

panko crumbed, chips, garden salad

VEGAN SCHNITZEL (VE) | 29

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

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10" HAND STRETCHED PIZZA

GLUTEN FREE BASE | 5

VEGAN CHEESE | 4

PANCETTA AND PINEAPPLE (GFA) | 26

tomato sugo, pineapple,
smoked pancetta, mozzarella

SOPRESSA AND CHILLI (GFA) | 28

tomato sugo, olives, salami, chilli, onion, mozzarella

MUSHROOM AND KALE (V)(GFA) | 29

truffle cream, mushroom, onion, kale, bocconcini

CHICKEN AND CHIPOTLE (GFA) | 29

tomato sugo, chicken, corn salsa,
chipotle aioli, mozzarella

PRAWN AND CHORIZO (GFA) | 31

tomato sugo, prawns, chorizo, onion,
basil, mozzarella

SALADS

CAESAR SALAD (GFA) | 25

cos lettuce, Hahndorf bacon, parmesan, sourdough croutons, poached egg, anchovies, Caesar dressing

NOURISH BOWL (VE)(GF) | 27

quinoa, spinach, avocado, pumpkin hommus, roast carrot, cherry tomato, vegan feta, raspberry vinaigrette

MEXICAN BOWL (VE)(GF) | 27

black rice, corn salsa, chipotle aioli, guacamole, cos lettuce, nacho crumb, pickled onion

KOREAN BEEF SALAD | 33

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

KIDS

For children 12 years and under only

CHICKEN SCHNITZEL | 13

panko crumbed, chips, garden salad, gravy

TEMPURA BATTERED FISH (GFA) | 13

chips, garden salad, lemon, tartare

CHEESEBURGER (GFA) | 13

beef patty, cheese, tomato sauce, chips

CHICKEN NUGGETS | 13

chips, garden salad, tomato sauce

CHICKEN SALAD (GF) | 13

grilled chicken, lettuce, tomato, cucumber, onion, honey mustard dressing

CHICKEN BURGER | 13

fried chicken, mayo, cheese, lettuce

GNOCCHI (V) | 13

tomato sugo, parmesan

ANCHO PORK AND POTATO TACO (GF) | 13

cheese, tomato salsa, coriander, chipotle aioli

ICE CREAM | 4

vanilla ice cream with chocolate
or strawberry topping

DESSERT

CHOCOLATE MOUSSE CAKE (V) | 16

caramelised milk, coffee ice cream, chocolate soil

BISCOFF PANNA COTTA (VE) | 16

blueberry compote, biscoff crumb

RASPBERRY SEMIFREDDO (V)(GF) | 16

pistachio crumb, mulberry gin coulis,
white chocolate

TRIO OF GELATI (V)(GFA) | 13

raspberry, coffee, mango, brandy snap

CHEESE PLATE (V)(GF) | 25

local cheese, dried apricots, cashews,
blueberry compote, charcoal crackers

COFFEE | CUP 4.5 | MUG 5.5

TAKEAWAY | SML 4.5 | LGE 5.5

cappuccino, flat white, latte, long black,
short black, macchiato

HOT CHOCOLATE | CUP 4.5 | MUG 5.5

T2 TEA | 4.5

English breakfast, just peppermint, earl grey,
just chamomile, gorgeous geisha green tea

MILK OPTIONS

full cream

skim

lactose free | 0.5

soy | 0.8

oat | 0.8

almond | 0.8

JUICE | 4.5

orange, apple, pineapple

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