

## SHARED

**FRIED GOCHUJANG CHICKEN TENDERS | 18**  
kimchi slaw, kewpie, crunchy shallots

**PRAWN ROLL | 23**  
brioche, Spencer Gulf king prawn, herbed mayo, Japanese BBQ sauce, pickled cabbage, dill

**ANCHO PORK AND POTATO TACO (GFA) | 19**  
cheese, corn salsa, coriander, chipotle aioli

**KOREAN CORNDOGS | 18**  
panko crumbed chilli cheese kransky, mozzarella, kewpie, takoyaki sauce, parmesan, chives

**CORN RIBS (VE)(GF) | 17**  
chilli lime salt, chipotle aioli, nacho crumb

**TRUFFLE MUSHROOM, SMOKED CHEDDAR ARANCINI (V) | 16**  
tomato sugo, truffle aioli, parmesan

**WARM OLIVES (VE)(GF) | 10**  
thyme, blood orange gin

★ **SMOKED PUMPKIN HOMMUS (VE)(GFA) | 16**  
pizza bread, parsley oil

**CIABATTA GARLIC BREAD (V) | 12**

**CHEESY GARLIC PIZZA BREAD (V)(GFA) | 17**  
camembert, confit garlic, parsley salt

**EYRE PENINSULA OYSTERS (3)**  
natural, mirin, cucumber (GF) | 14  
kilpatrick (GF) | 16

**CHEESE PLATE (V)(GF) | 23**  
local cheese, dried apricots, cashews, blueberry compote, charcoal crackers

HAVE YOU PLAYED OUR  
**SHUFFLE BOARD?**

SCAN HERE TO LEARN HOW TO PLAY



## CLASSICS

**TEMPURA BATTERED FISH (GFA) | 29**  
chips, garden salad, lemon, tartare

**AUSTRALIAN SALT AND PEPPER SQUID | 31**  
chips, garden salad, lemon, lime aioli

**CHICKEN SCHNITZEL | HALF 21 | FULL 26**  
panko crumbed, chips, garden salad

**BEEF SCHNITZEL | 27**  
panko crumbed, chips, garden salad

**VEGAN SCHNITZEL (VE) | 27**  
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 TOPPING**  
parmigiana | 4  
kilpatrick | 5  
Hawaiian | 4.5

## BURGERS & SANDWICHES

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

**CHEESEBURGER (GFA) | 24**  
beef patty, cheese, onion, pickles, lettuce, tomato, burger sauce

**VEGAN CHICKEN BURGER (VE) | 27**  
plant based vegan schnitzel, lettuce, tomato, pickles, onion, vegan chipotle, vegan cheese

**FISH SANDWICH | 25**  
panko crumbed fish, kimchi slaw, katsuobushi aioli, pickles

**CHICKEN WRAP | 23**  
fried chicken, lettuce, tomato, onion, pickles, cheese, BBQ relish, kewpie

**KOREAN FRIED CHICKEN BURGER | 25**  
buttermilk chicken, gochujang sauce, kimchi slaw, pickles, cheese, kewpie

**PHILLY STEAK SANDWICH | 28**  
sliced eye fillet, cheese, capsicum, onion, BBQ relish, truffle mayo

## MAINS

**PULLED LAMB HOT-POCKET | 28**  
slow cooked lamb, pepper corn gravy, cheese, pickles, onion, sour cream, smoked paprika chilli oil

**BBQ PORK RIB | 32**  
sticky BBQ sauce, pineapple and pickled onion slaw, chips

**SALMON (GF) | 37**  
edamame purée, teriyaki sauce, black rice, bok choy, spring onion, peanut chilli crunch

**CHICKEN BREAST (GFA) | 35**  
potato rosti, broccolini, confit cherry tomatoes, pumpkin sauce, smoked chorizo crumb

**MISO MUSHROOM (VE)(GF) | 30**  
char-grilled mushroom, maple miso glaze, Asian style slaw, fried enoki

**BEEF QUESADILLA | 28**  
pulled beef, corn salsa, cheese, baby spinach, pineapple slaw, guacamole, chipotle aioli

## GRILL

**250G CHAR-GRILLED PORTERHOUSE STEAK (GFA) | 38**  
chips, onion rings, steak salad with cos lettuce bacon, cherry tomato, Caesar dressing

★ **300G YODER SMOKED SCOTCH FILLET (GFA) | 49**  
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



## PIZZAS

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

**PANCETTA AND PINEAPPLE (GFA) | 24**  
tomato sugo, pineapple, smoked pancetta, mozzarella

**SOPRESSA AND CHILLI (GFA) | 26**  
tomato sugo, olives, salami, chilli, onion, mozzarella

**MUSHROOM AND KALE (V)(GFA) | 27**  
truffle cream, mushroom, onion, kale, bocconcini

**CHICKEN AND CHIPOTLE (GFA) | 27**  
tomato sugo, chicken, corn salsa, chipotle aioli, mozzarella

**PRAWN AND CHORIZO (GFA) | 29**  
tomato sugo, prawns, chorizo, onion, basil, mozzarella

## SALADS

**CAESAR (GFA) | 23**  
cos lettuce, Hahndorf bacon, fresh parmesan, sourdough croutons, poached egg, anchovies, Caesar dressing

**NOURISH BOWL (VE)(GF) | 25**  
quinoa, spinach, avocado, pumpkin hommus, roast carrot, cherry tomato, vegan feta, raspberry vinaigrette

**MEXICAN BOWL (VE)(GF) | 25**  
black rice, corn salsa, chipotle aioli, guacamole, cos lettuce, nacho crumb, pickled onion

**KOREAN BEEF SALAD | 31**  
kimchi slaw, 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) | 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

## DESSERT

**CHOCOLATE MOUSSE CAKE | 14**  
caramelised milk, coffee ice cream, chocolate soil

**BISCOFF PANNA COTTA (VE) | 14**  
blueberry compote, biscoff crumb

**RASPBERRY SEMIFREDDO (GF) | 14**  
pistachio crumb, mulberry gin coulis, white chocolate

**TRIO OF GELATI (GFA) | 11**  
raspberry, coffee, mango, brandy snap

**CHEESE PLATE (V)(GF) | 23**  
local cheese, dried apricots, cashews, blueberry compote, charcoal crackers



WE PROUDLY USE

★ **YODER SMOKERS** ★  
COMPETITION GRADE BBQ PRODUCTS

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**