

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. 15% surcharge applies on public holidays.

★ **YODER SMOKED (V) VEGETARIAN, (VE) VEGAN (GF) GLUTEN FREE, (GFA) GLUTEN FREE AVAILABLE**