

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

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

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

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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