

## SHARE

### HIRAMASA KINGFISH (GF) | 24

sashimi kingfish, yuzu, dehydrated mandarin, dill

### CHAR-GRILLED KING PRAWNS (GF) | 25

Spencer Gulf prawns, chives, finger lime, chilli dressing

### 12-HR SLOW-COOKED

#### LAMB CROQUETTES | 18

cumin curd, cilantro, kasundi chutney

### FRIED PORK BELLY (GF) | 18

chilli jam, spring onion, peanut chilli crunch

### KOREAN CORN RIBS (VE)(GF) | 17

gochujang, sesame, shallots, spring onion

### FRIED CHICKEN TACOS | 20

buttermilk chicken tenders, chilli relish, corn salsa, cheese, pickled onion, chipotle aioli

### TRUFFLE MUSHROOM & SMOKED CHEDDAR ARANCINI (V) | 17

tomato sugo, truffle aioli, parmesan

### WARM OLIVES (VE)(GF) | 11

thyme, blood orange gin, garlic

### RED PEPPER HOMMUS (VE)(GFA) | 17

pizza bread, green oil

### CIABATTA GARLIC BREAD (V) | 13

### CHEESY GARLIC PIZZA BREAD (V)(GFA) | 18

camembert, confit garlic oil, parmesan, sumac

### EYRE PENINSULA OYSTERS (3)

natural, yuzu mignonette (GF) | 15

kilpatrick (GF) | 17

### CHEESE PLATE (V)(GF) | 24

local cheese, dried apricots, cashews, quince paste, charcoal crackers

## CLASSICS

### TEMPURA-BATTERED FISH (GFA) | 30

chips, garden salad, lemon, tartare

### AUSTRALIAN SALT AND PEPPER SQUID | 32

chips, garden salad, lemon, lime aioli

### CHICKEN SCHNITZEL | HALF 22 | FULL 27

panko crumbed, chips, garden salad

### BEEF SCHNITZEL | 28

panko crumbed, chips, garden salad

### VEGAN SCHNITZEL (VE) | 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, WRAPS & SANDWICHES

### SERVED WITH CHIPS AND AIOLI

#### GLUTEN FREE BUN | 3

### CHEESEBURGER (GFA) | 26

beef patty, cheese, onion, pickles, lettuce, tomato, burger sauce

### BUFFALO-FRIED CHICKEN BURGER | 26

buttermilk chicken, herbed aioli, lettuce, pickles, cheese

### VEGAN CHICKEN BURGER (VE) | 28

plant-based vegan schnitzel, lettuce, tomato, pickles, onion, vegan chipotle aioli, vegan cheese

### CHICKEN WRAP | 24

fried chicken, lettuce, tomato, onion, pickles, cheese, lime aioli, chilli jam

### PHILLY CHEESESTEAK SANDWICH | 29

sliced eye fillet, cheese, truffle aioli, bbq relish, onion, capsicum

### FISH SANDWICH | 28

tempura-battered kingfish, lettuce, onion, tomato, pickles, tartare

## MAINS

### SALMON (GF)(DF) | 38

red curry coconut sauce, bok choy, peanut chilli crunch, black rice

### GNOCCHI | 34

cauliflower cream, pork sausage, kale, parmesan, green oil

### CHICKEN BREAST (GF) | 36

chive mash potato, truffle cream, broccolini, crispy enoki, parmesan

### VEGETABLE RAGÙ (VEA)(GF) | 33

rich sugo sauce, slow-cooked vegetables, red pepper hommus, salt and vinegar potatoes, crispy kale, parmesan

### ★ YODER-SMOKED WAGYU SAUSAGES (GF) | 32

chive mash potato, spiced chutney, blanched broccolini, red wine jus

### 12-HOUR PRESSED LAMB (GFA) | 37

cauliflower purée, potato rosti, broccolini, red wine jus, fried leek

## GRILL

### 200G CHAR-GRILLED EYE FILLET (GFA) | 48

### ★ 300G YODER-SMOKED

#### SCOTCH FILLET (GFA) | 50

### ★ YODER-SMOKED PORK CUTLET (GFA) | 38

#### ALL SERVED WITH

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

#### ADD SAUCE

gravy, mushroom, diane, pepper, chimichurri | 3  
red wine jus (GF) | 5

## PIZZA

### HAND STRETCHED, 10 INCH

#### GLUTEN FREE BASE | 5

#### VEGAN CHEESE | 4

### SMOKED HAM AND PINEAPPLE (GFA) | 25

tomato sugo, pineapple, smoked ham, mozzarella

### SOPRESSA AND HOT HONEY (GFA) | 27

tomato sugo, sopressa, onion, chilli honey, mozzarella

### TOMATO AND BASIL (V)(GFA) | 25

tomato sugo, basil, bocconcini, parmesan

### CHICKEN AND CHORIZO (GFA) | 28

tomato sugo, chicken, onion, pineapple, chorizo, mozzarella

### PRAWN AND TRUFFLE (GFA) | 29

truffle cream, prawns, onion, dill, mozzarella

### PORK AND FENNEL (GFA) | 28

tomato sugo, pork sausage, onion, fennel, mozzarella

## SALADS

### CAESAR (GFA) | 25

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

### NOURISH BOWL (VE)(GF) | 26

red pepper hommus, baby spinach, turmeric quinoa, roasted cauliflower, avocado, onion, grape tomatoes, crispy chickpeas, creamy herb vinaigrette

### MEXICAN BOWL (VE)(GF) | 26

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

#### ADD GRILLED CHICKEN | 7

#### ADD CRISPY CHICKEN | 8

#### ADD SMOKED SALMON | 11

#### ADD HALLOUMI | 8

#### ADD SALT AND PEPPER TOFU | 7

## SIDES

### SEASONAL VEGETABLES (V)(GF) | 14.5

maple-roasted carrot, blanched broccolini, garlic butter

### SALT AND VINEGAR

#### CHAT POTATOES (V)(GFA) | 14.5

cumin curd, green herbs

### WHIPPED MASH POTATO (GF) | 14

garlic butter, chives

### CHIPS | 12

lime aioli

### WEDGES | 14.5

sweet chilli, sour cream

### SWEET POTATO CHIPS | 14.5

lime aioli

## DESSERT

### CHOCOLATE LAVA CAKE (V) | 15

raspberry coulis, strawberry gelati, chocolate sauce

### LEMON SLICE (VE)(GF) | 15

lemon gel, coconut ice cream, lemon coconut crumb

### BLUEBERRY CRUMBLE (V) | 15

blueberries, cinnamon crumble, vanilla ice cream

### CHEESE PLATE (V)(GF) | 24

local cheese, dried apricots, cashews, quince paste, 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, (DF) Dairy Free,

(GF) Gluten Free, (GFA) Gluten Free Available