

SHARED

500G BUFFALO CHICKEN WINGS | 16

herbed aioli, buffalo sauce, spring onion

12-HR SLOW-COOKED LAMB CROQUETTES | 17

cumin curd, cilantro, kasundi chutney

FRIED PORK BELLY (GF) | 17

chilli jam, spring onion, peanut chilli crunch

KOREAN CORN RIBS (VE)(GF) | 16

gochujang, sesame, shallots, spring onion

FRIED CHICKEN TACOS | 19

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

TRUFFLE MUSHROOM & SMOKED CHEDDAR ARANCINI (V) | 16

tomato sugo, truffle aioli, parmesan

WARM OLIVES (VE)(GF) | 10

thyme, blood orange gin, garlic

RED PEPPER HOMMUS (VE)(GFA) | 16

pizza bread, green oil

CIABATTA GARLIC BREAD (V) | 12

CHEESY GARLIC PIZZA BREAD (V)(GFA) | 17

camembert, confit garlic oil, parmesan, sumac

SPORTYS SHARE PLATTER | 95

buffalo chicken wings, Korean corn ribs, truffle mushroom arancini, fried pork belly, mini philly cheesesteak sandwiches

EYRE PENINSULA OYSTERS (3)

natural, yuzu mignonette (GF) | 14

kilpatrick (GF) | 16

CHEESE PLATE (V)(GF) | 23

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

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) | 25

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

BUFFALO-FRIED CHICKEN BURGER | 25

buttermilk chicken, herbed aioli, lettuce, pickles, cheese

VEGAN CHICKEN BURGER (VE) | 27

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

CHICKEN WRAP | 23

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

PHILLY CHEESESTEAK SANDWICH | 28

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

FISH SANDWICH | 27

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

MAINS

SALMON (GF)(DF) | 37

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

CHICKEN BREAST (GF) | 35

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

VEGETABLE RAGÙ (VEA)(GF) | 32

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

★ YODER-SMOKED

WAGYU SAUSAGES (GF) | 31

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

12-HOUR PRESSED LAMB (GFA) | 36

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

GRILL

250G CHAR-GRILLED

PORTERHOUSE STEAK (GFA) | 38

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

★ YODER-SMOKED PORK CUTLET (GFA) | 37

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



PIZZAS

HAND STRETCHED, 10 INCH

GLUTEN FREE BASE | 5

VEGAN CHEESE | 4

SMOKED HAM AND PINEAPPLE (GFA) | 24

tomato sugo, pineapple, smoked ham, mozzarella

SOPRESSA AND HOT HONEY (GFA) | 26

tomato sugo, sopressa, onion, chilli honey, mozzarella

TOMATO AND BASIL (V)(GFA) | 24

tomato sugo, basil, bocconcini, parmesan

CHICKEN AND CHORIZO (GFA) | 27

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

PRAWN AND TRUFFLE (GFA) | 28

truffle cream, prawns, onion, dill, mozzarella

PORK AND FENNEL (GFA) | 27

tomato sugo, pork sausage, onion, fennel, mozzarella

SALADS

CAESAR (GFA) | 24

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

NOURISH BOWL (VE)(GF) | 25

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

MEXICAN BOWL (VE)(GF) | 25

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

CHIPS | 12

lime aioli

WEDGES | 14.5

sweet chili, sour cream

SWEET POTATO CHIPS | 14.5

lime aioli

DESSERT

CHOCOLATE LAVA CAKE (V) | 14

raspberry coulis, strawberry gelati, chocolate sauce

LEMON SLICE (VE)(GF) | 14

lemon gel, coconut ice cream, lemon coconut crumb

BLUEBERRY CRUMBLE (V) | 14

blueberries, cinnamon crumble, vanilla ice cream

CHEESE PLATE (V)(GF) | 23

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