

SHARE

HIRAMASA KINGFISH CARPACCIO (GF)(DF) | 25
fried capers, tomato, dill, mint, mustard vinaigrette

GNOCCO FRITTO | 19
smoked wagyu beef, fresh parmesan, chilli oil, chives

500G BUFFALO CHICKEN WINGS (GFA) | 22
buffalo sauce, herbed aioli, spring onion

TRUFFLE MAC AND CHEESE CROQUETTES (V) | 18
truffle aioli, parmesan, chives

KOREAN BRAISED PORK BELLY (GFA)(DF) | 21
gochujang chilli sauce, sesame, crispy shallots, pickled daikon

WHIPPED BOCCONCINI (V)(GFA) | 23
pizza bread, chilli oil, crispy bits, pickled fennel, dill

TOMATO AND BASIL ARANCINI (V) | 18
red pepper pesto, basil aioli, parmesan

WARM OLIVES (VE)(GF) | 11
thyme, chilli, garlic

ROAST CARROT HOMMUS (VE)(GFA) | 18
pizza bread, za’atar, olive oil

CIABATTA GARLIC BREAD (V) | 13

CHEESY GARLIC PIZZA BREAD (V) | 18
confit garlic oil, camembert, mozzarella, rosemary, sea salt, parmesan

EYRE PENINSULA OYSTERS	3	6
natural (GF)	15	26
natural, Kangaroo Island wild gin, finger lime, samphire, chilli (GF)	17	29
kilpatrick (GF)	17	29

CHEESE PLATE (V)(GF) | 24
local cheese, dried apricots, cashews, quince paste, Barossa Cheese Co crackers

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 27
panko crumbed, chips, garden salad

BEEF SCHNITZEL | 29
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) | 27
beef patty, cheese, onion, pickles, lettuce, tomato, burger sauce

KOREAN CHICKEN BURGER | 27
fried chicken, gochujang sauce, cheese, slaw, pickled daikon, sriracha lime aioli

VEGAN CHICKEN BURGER (VE) | 28
plant-based vegan schnitzel, lettuce, tomato, pickles, onion, vegan chipotle aioli, vegan cheese

CHICKEN WRAP | 25
fried chicken, lettuce, tomato, onion, pickles, cheese, lime aioli, bbq relish

FISH WRAP | 28
tempura-battered yellow fin whiting, lettuce, onion, tomato, pickles, tartare

PHILLY CHEESESTEAK SANDWICH | 29
sliced eye fillet, cheese, truffle aioli, bbq relish, onion, capsicum

MAINS

SALMON (GFA) | 41
potato rosti, red pepper pesto, charred asparagus, rocket, pickled fennel, sumac almonds

LAMB RAGU | 35
pappardelle, 12 hour slow cooked lamb shoulder, rich sugo sauce, pangrattato, parmesan

TANDOORI CHICKEN BREAST (GFA) | 36
butter chicken sauce, fried cumin potatoes, broccolini, naan pizza bread, coriander

SMOKED BUTTERNUT PUMPKIN RISOTTO (VE)(GF) | 34
smoked pumpkin, zucchini, cherry tomatoes, arugula, pickled fennel, sumac almonds

12-HOUR PRESSED LAMB (GFA) | 37
pumpkin purée, broccolini, salt and vinegar potatoes, red wine jus, crispy sage

COOPERS STOUT SAUSAGES | 35
chive mash potato, bbq relish, broccolini, red wine jus

BRAISED BEEF CHEEK | 38
rendang sauce, pickled green mango, black rice, bok choy, spring onion, crispy chickpeas

GRILL

200G CHAR-GRILLED EYE FILLET (GFA) | 49

★ **300G YODER-SMOKED SCOTCH FILLET (GFA) | 51**

★ **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) | 27
tomato sugo, pineapple, smoked ham, mozzarella

SOPRESSA AND HOT HONEY (GFA) | 28
tomato sugo, sopressa, onion, chilli honey, mozzarella

TRUFFLE AND SMOKED HAM (GFA) | 29
Truffle cream, onion, mushroom, ham, mozzarella, parmesan

TOMATO AND BASIL (V)(GFA) | 26
tomato sugo, basil, bocconcini, parmesan

BUTTER CHICKEN (GFA) | 29
butter chicken sauce, onion, coriander, chicken, mozzarella

GARLIC PRAWN AND CHILLI (GFA) | 31
garlic cream, prawns, onion, chilli, mozzarella

PORK AND JALAPEÑO (GFA) | 29
tomato sugo, pulled pork, onion, jalapeño, cherry tomato, chipotle aioli, mozzarella

TRUFFLE AND MUSHROOM (V)(GFA) | 28
truffle cream, baby spinach, onion, mushroom, mozzarella, parmesan

SALADS

CAESAR (GFA) | 26
cos lettuce, bacon, parmesan, sourdough croutons, poached egg, anchovies, Caesar dressing

NOURISH BOWL (VE)(GF) | 27
roasted carrot hummus, quinoa, baby spinach, sweet potato, beetroot, edamame, avocado, crispy chickpeas, soy miso dressing

MEXICAN BOWL (VE)(GF) | 27
black rice, corn salsa, chipotle aioli, guacamole, cos lettuce, nacho crumb, pickled onion

ADD GRILLED CHICKEN | 8
ADD CRISPY CHICKEN | 8
ADD SMOKED SALMON | 11
ADD HALLOUMI | 8

SIDES

SEASONAL VEGETABLES (V)(GF) | 14.5
baby spinach, garlic butter

SALT AND VINEGAR CHAT POTATOES (V)(GFA) | 14.5
chives, parmesan

CHIPS | 12
lime aioli

WEDGES | 14.5
sweet chilli, sour cream

SWEET POTATO CHIPS | 14.5
lime aioli

DESSERT

WHITE CHOCOLATE AND RASPBERRY BLONDIE (V) | 16
white chocolate ganache, freeze dried raspberries, strawberry gelato

STICKY DATE AND GUINNESS PUDDING (V) | 16
salted caramel whisky, whipped cream, coffee crumb

PEANUT BUTTER CHOCOLATE BROWNIE (VE)(GF) | 16
lime coconut cream, coconut ice cream, salted peanut crumb

CHEESE PLATE (V)(GF) | 25
local cheese, dried apricots, cashews, quince paste, Barossa Cheese Co 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