

SHARE

WARM BREAD AND DUKKAH (VE)(DF) | 16

pizza bread, dukkah, olive oil, sticky balsamic

HIRAMASA KINGFISH CARPACCIO (GF)(DF) | 26

fried capers, tomato, dill, mint, mustard vinaigrette

TRUFFLE MAC AND CHEESE

CROQUETTES (V) | 19

truffle aioli, parmesan, chives

KOREAN BRAISED PORK BELLY (GFA)(DF) | 22

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) | 19

red pepper pesto, basil aioli, parmesan

GNOCCO FRITTO | 20

smoked wagyu beef, fresh parmesan, chilli oil, chives

ROAST CARROT HOMMUS (VE)(GFA) | 19

pizza bread, za'atar, olive oil

WARM OLIVES (VE)(GF) | 12

thyme, chilli, garlic

GARLIC PIZZA BREAD (VE) | 16

confit garlic oil, rosemary, sea salt, sumac

EYRE PENINSULA OYSTERS	3	6
natural (GF)	16	27

natural, Kangaroo Island wild gin, finger lime, samphire, chilli (GF)

18 30

kilpatrick (GF)

18 30

CHEESE PLATE (V)(GF) | 25

local cheese, dried apricots, cashews, quince paste, Barossa Cheese Co crackers

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

MAINS

SEAFOOD PLATE | 60

Coffin bay oysters, pickled octopus, salt and pepper squid, tempura-battered yellowfin whiting, chips, lemon, tartare, cos lettuce salad with bacon, cherry tomato and Caesar dressing salad

SALMON (GFA) | 42

potato rosti, red pepper pesto, charred asparagus, rocket, pickled fennel, sumac almonds

LAMB RAGU | 36

pappardelle, 12 hour slow cooked lamb shoulder, rich sugo sauce, pangrattato, parmesan

TANDOORI CHICKEN BREAST (GFA) | 37

butter chicken sauce, fried cumin potatoes, broccolini, naan pizza bread, coriander

SMOKED BUTTERNUT PUMPKIN RISOTTO (VE)(GF) | 35

smoked pumpkin, zucchini, cherry tomatoes, arugula, pickled fennel, sumac almonds

12-HOUR PRESSED LAMB (GFA) | 38

pumpkin purée, broccolini, salt and vinegar potatoes, red wine jus, crispy sage

BRAISED BEEF CHEEK | 39

rendang sauce, pickled green mango, black rice, bok choy, spring onion, crispy chickpeas

GRILL

200G CHAR-GRILLED EYE FILLET (GFA) | 50

★ 300G-YODER SMOKED SCOTCH FILLET (GFA) | 52

★ YODER-SMOKED PORK CUTLET (GFA) | 39

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

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 chili, sour cream

SWEET POTATO CHIPS | 14.5

lime aioli

CLASSICS

TEMPURA-BATTERED FISH (GFA) | 32

chips, garden salad, lemon, tartare

AUSTRALIAN SALT AND PEPPER SQUID | 34

chips, garden salad, lemon, lime aioli

CHICKEN SCHNITZEL | HALF 24 | FULL 28

panko crumbed, chips, garden salad

BEEF SCHNITZEL | 30

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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PIZZA

HAND STRETCHED, 10 INCH

GLUTEN FREE BASE | 5

VEGAN CHEESE | 4

SMOKED HAM AND PINEAPPLE (GFA) | 28

tomato sugo, pineapple, smoked ham, mozzarella

SOPRESSA AND HOT HONEY (GFA) | 29

tomato sugo, sopressa, onion, chilli honey,
mozzarella

TRUFFLE AND SMOKED HAM (GFA) | 30

Truffle cream, onion, mushroom, ham, mozzarella,
parmesan

TOMATO AND BASIL (V)(GFA) | 27

tomato sugo, basil, bocconcini, parmesan

BUTTER CHICKEN (GFA) | 30

butter chicken sauce, onion, coriander, tandoori
chicken, mozzarella

GARLIC PRAWN AND CHILLI (GFA) | 32

garlic cream, prawns, onion, chilli, mozzarella

PORK AND JALAPEÑO (GFA) | 30

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) | 27

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

NOURISH BOWL (VE)(GF) | 28

roasted carrot hummus, quinoa, baby spinach, sweet potato, beetroot, edamame, avocado, crispy chickpeas, soy miso dressing

MEXICAN BOWL (VE)(GF) | 28

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

KIDS

FOR CHILDREN 12 YEARS AND UNDER ONLY

CHICKEN SCHNITZEL | 14

panko crumbed, chips, garden salad, gravy

TEMPURA BATTERED FISH (GFA) | 14

chips, garden salad, lemon, tartare

CHEESEBURGER (GFA) | 14

beef patty, cheese, tomato sauce, chips

CHICKEN NUGGETS | 14

chips, garden salad, tomato sauce

CHICKEN SALAD (GF) | 14

grilled chicken, lettuce, tomato, cucumber, onion, maple mustard dressing

CHICKEN BURGER | 14

fried chicken, lime aioli, cheese, lettuce, chips

PAPPARDELLE (V) | 14

tomato sugo, parmesan

HAM AND PINEAPPLE PIZZA (GFA) | 14

tomato sugo, ham, pineapple, mozzarella

ICE CREAM | 4

vanilla ice cream with chocolate
or strawberry topping

DESSERT

WHITE CHOCOLATE AND RASPBERRY BLONDIE (V) | 17

white chocolate ganache, freeze dried raspberries,
strawberry gelato

STICKY DATE AND GUINNESS PUDDING (V) | 17

salted caramel whisky, whipped cream,
coffee crumb

PEANUT BUTTER CHOCOLATE BROWNIE (VE)(GF) | 17

lime coconut cream, coconut ice cream,
salted peanut crumb

CHEESE PLATE (V)(GF) | 26

local cheese, dried apricots, cashews, quince paste,
Barossa Cheese Co crackers

COFFEE | CUP 5 | MUG 6 TAKEAWAY | SML 5 | LGE 6

cappuccino, flat white, latte, long black,
short black, macchiato

HOT CHOCOLATE | CUP 5 | MUG 6

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

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