

SHARED

- 500G BUFFALO CHICKEN WINGS (GFA) | 21**
buffalo sauce, herbed aioli, spring onion
- TRUFFLE MAC AND CHEESE CROQUETTES (V) | 17**
truffle aioli, parmesan, chives
- FRIED CHICKEN TACOS | 24**
gochujang sauce, slaw, pickled daikon, lime sriracha aioli
- TOMATO AND BASIL ARANCINI (V) | 17**
red pepper pesto, basil aioli, parmesan
- KOREAN BRAISED PORK BELLY (GFA)(DF) | 20**
gochujang chilli sauce, sesame, crispy shallots, pickled daikon
- WARM OLIVES (VE)(GF) | 10**
thyme, chilli, garlic
- ROAST CARROT HOMMUS (VE)(GFA) | 17**
pizza bread, za'atar, olive oil
- CIABATTA GARLIC BREAD (V) | 12**
- CHEESY GARLIC PIZZA BREAD (V)(GFA) | 17**
confit garlic oil, camembert, mozzarella, rosemary, sea salt, parmesan

SPORTYS SHARE PLATTER | 105
buffalo chicken wings, truffle mac and cheese croquettes, tomato and basil arancini, korean pork belly, mini philly cheesesteak sandwiches

EYRE PENINSULA OYSTERS	3	6
natural (GF)	14	25
natural, Kangaroo Island wild gin, finger lime, samphire, chilli (GF)	16	28
kilpatrick (GF)	16	28
CHEESE PLATE (V)(GF) 23		
local cheese, dried apricots, cashews, quince paste, Barossa Cheese Co 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 26**
panko crumbed, chips, garden salad
- BEEF SCHNITZEL | 28**
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, WRAPS & SANDWICHES

- SERVED WITH CHIPS AND AIOLI**
GLUTEN FREE BUN | 3
- CHEESEBURGER (GFA) | 26**
beef patty, cheese, onion, pickles, lettuce, tomato, burger sauce
- PHILLY CHEESESTEAK SANDWICH | 28**
sliced marinated beef, cheese, truffle aioli, bbq relish, onion, capsicum
- KOREAN CHICKEN BURGER | 26**
fried chicken, gochujang sauce, cheese, slaw, pickled daikon, sriracha lime aioli
- VEGAN CHICKEN BURGER (VE) | 27**
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, bbq relish
- FISH WRAP | 27**
tempura-battered yellow fin whiting, lettuce, onion, tomato, pickles, tartare
- ★ PULLED PORK BAGEL | 28**
yoder smoked pork, slaw, spicy aioli, smoky bbq relish, pickles, cheese

MAINS

- SALMON (GFA) | 40**
potato rosti, red pepper pesto, charred asparagus, rocket, pickled fennel, sumac almonds
- TANDOORI CHICKEN BREAST (GFA) | 35**
butter chicken sauce, fried cumin potatoes, broccolini, naan pizza bread, coriander
- SMOKED BUTTERNUT PUMPKIN RISOTTO (VE)(GF) | 33**
smoked pumpkin, zucchini, cherry tomatoes, arugula, pickled fennel, sumac almonds
- 12-HOUR PRESSED LAMB (GFA) | 36**
pumpkin purée, broccolini, salt and vinegar potatoes, red wine jus, crispy sage
- ★ SMOKED MEAT PLATE FOR 1 | 65**
150G Yoder-smoked scotch fillet, pulled pork, truffle mac and cheese croquettes, steak salad, bbq relish, chips, ciabatta roll
- COOPERS STOUT SAUSAGES | 34**
chive mash potato, bbq relish, broccolini, red wine jus

GRILL

- 250G CHAR-GRILLED PORTERHOUSE STEAK (GFA) | 40**
- ★ 300G YODER-SMOKED SCOTCH FILLET (GFA) | 50**
- ★ 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) | 26**
tomato sugo, pineapple, smoked ham, mozzarella
- SOPRESSA AND HOT HONEY (GFA) | 27**
tomato sugo, sopressa, onion, chilli honey, mozzarella
- TRUFFLE AND SMOKED HAM (GFA) | 28**
Truffle cream, onion, mushroom, ham, mozzarella, parmesan
- TOMATO AND BASIL (V)(GFA) | 25**
tomato sugo, basil, bocconcini, parmesan
- BUTTER CHICKEN (GFA) | 28**
butter chicken sauce, onion, coriander, tandoori chicken, mozzarella
- GARLIC PRAWN AND CHILLI (GFA) | 30**
garlic cream, prawns, onion, chilli, mozzarella
- PORK AND JALAPEÑO (GFA) | 28**
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) | 25**
cos lettuce, bacon, fresh parmesan, sourdough croutons, poached egg, anchovies, Caesar dressing
- NOURISH BOWL (VE)(GF) | 26**
roasted carrot hummus, quinoa, baby spinach, sweet potato, beetroot, edamame, avocado, crispy chickpeas, soy miso dressing
- MEXICAN BOWL (VE)(GF) | 26**
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
- CHIPS | 12**
lime aioli
- WEDGES | 14.5**
sweet chili, 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, cashew 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