

SHARE

HIRAMASA KINGFISH SASHIMI (GF)(DF) | 25
citrus dressing, cucumber salsa, dill,
crispy shallots, chilli oil

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

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

WHIPPED RICOTTA (V)(GFA) | 23
pizza bread, roast cherry tomato salsa, basil

SARDINE SOLDIERS | 19
smoked Port Lincoln sardines, toasted brioche,
truffle aioli, parmesan, chives

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

CORN RIBS (V)(GF) | 19
nacho crumb, parmesan, chives,
sriracha lime aioli

BEEF AND JALAPENO CROQUETTES | 23
pulled smoked beef, lime aioli,
pickled onion, parmesan, chives

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

ROAST GARLIC AND
EGGPLANT DIP (VE)(GFA) | 18
pizza bread, bush dukkah, olive oil, chives

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
citrus dressing (GF)	17	29
kilpatrick (GF)	17	29

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

CLASSICS

TEMPURA-BATTERED FISH (GFA) | 34
South Australian Gummy Shark, 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, slaw, pickled 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

SMOKED SALMON BAGEL | 28
dill cream cheese, baby spinach,
pickled onion, crispy capers

MAINS

ÕRA KING SALMON (GFA) | 47
salsa pomodoro, potato rosti, roast tomato
vinaigrette, rocket, pickled fennel, sumac almonds

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

THAI CHICKEN BREAST (GF)(DF) | 36
chargrilled chicken, green papaya salad,
thai red curry sauce, black rice, peanut chilli crunch

MUSHROOM RISOTTO (VE)(GF) | 35
mushroom duxelles, truffle, crispy enoki, truffle oil

12-HOUR PRESSED LAMB (GFA) | 37
honey carrot purée, broccolini, garlic chat potatoes,
crispy kale, red wine jus

PHILLY CHEESESTEAK SAUSAGES (GF) | 35
chive mash potato, bbq relish, broccolini,
red wine jus

MASSAMAN BEEF CHEEK (GFA)(DF) | 38
massaman curry sauce, pickled green mango,
fried cumin potatoes, bok choy, crispy chickpeas

GRILL

200G CHARGRILLED 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
ADD CHILLI OIL | 1.5

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, mozzarella

CHICKEN AND BACON (GFA) | 30
garlic cream, onion, mushroom,
mozzarella, parmesan

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

LAMB YIROS (GFA) | 29
tomato sugo, slow cooked lamb, onion,
cherry tomato, feta, tzatziki, 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
baba ghanoush, pearl cous cous, baby spinach,
roast carrot, cherry tomatoes, cucumber, avocado,
crispy chickpeas, roast tomato

THAI BEEF SALAD (GF)(DF) | 34
green papaya, pickled onion, cucumber,
cherry tomato, cabbage, Thai peanut dressing,
peanut chilli crunch

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

GRILLED CHICKEN | 8
CRISPY CHICKEN | 8
SMOKED SALMON | 11
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
tomato sauce, lime aioli

WEDGES | 14.5
sweet chilli, sour cream

SWEET POTATO CHIPS | 14.5
lime aioli

DESSERT

BANANA PARFAIT (V)(GF) | 17
peanut brittle, cookie crumb, salted caramel

BISCOFF COOKIE SLICE (V) | 17
biscoff crumb, salted caramel ice cream,
white chocolate ganache

NUTELLA MUD CAKE (VE)(GF) | 17
hazelnut crumb, coconut ice cream,
berry compote

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



★ Yoder Smoked
(V) Vegetarian, (VE) Vegan, (DF) Dairy Free,
(GF) Gluten Free, (GFA) Gluten Free Available

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.