

SHARE

HIRAMASA KINGFISH SASHIMI (GF)(DF) | 26

citrus dressing, cucumber salsa, dill,
crispy shallots, chilli oil

KOREAN BRAISED PORKBELLY (GFA)(DF) | 22

gochujang chilli sauce, sesame, crispy shallots,
pickled daikon

WHIPPED RICOTTA (V)(GFA) | 24

pizza bread, roast cherry tomato salsa, basil

SARDINE SOLDIERS | 20

smoked Port Lincoln sardines, toasted brioche,
truffle aioli, parmesan, chives

TOMATO AND BASIL ARANCINI (V) | 19

red pepper pesto, basil aioli, parmesan

CORN RIBS (V)(GFA) | 20

nacho crumb, parmesan, chives,
sriracha lime aioli

BEEF AND JALAPENO CROQUETTES | 24

pulled smoked beef, lime aioli, pickled onion,
parmesan, chives

ROAST GARLIC AND

EGGPLANT DIP (VE)(GFA) | 19

pizza bread, bush dukkah, olive oil, chives

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

citrus dressing (GF)

18 30

kilpatrick (GF)

18 30

CHEESE PLATE (V)(GF) | 26

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

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these very seriously, but cannot guarantee meals
without traces of allergens.

15% surcharge applies on public holidays.

MAINS

SEAFOOD PLATE | 60

Eyre Peninsula oysters, pickled octopus, salt and pepper squid, tempura-battered yellowfin whiting, chips, lemon, tartare, green papaya salad (contains nuts)

ŌRA KING SALMON (GFA) | 48

salsa pomodoro, potato rosti, roast tomato vinaigrette, rocket, pickled fennel, sumac almonds

LAMB RAGU | 36

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

THAI CHICKEN BREAST (GF)(DF) | 37

chargrilled chicken, green papaya salad, thai red curry sauce, black rice, peanut chilli crunch

MUSHROOM RISOTTO (VE)(GF) | 36

mushroom duxelles, truffle, crispy enoki, truffle oil

12-HOUR PRESSED LAMB (GFA) | 38

honey carrot purée, broccolini, garlic chat potatoes, crispy kale, red wine jus

MASSAMAN BEEF CHEEK (GFA)(DF) | 39

massaman curry sauce, pickled green mango, fried cumin potatoes, bok choy, crispy chickpeas

GRILL

200G CHARGRILLED 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

tomato sauce, lime aioli

WEDGES | 14.5

sweet chili, sour cream

SWEET POTATO CHIPS | 14.5

lime aioli

CLASSICS

TEMPURA-BATTERED FISH (GFA) | 35

South Australian Gummy Shark, 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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PIZZAS

HAND STRETCHED, 10 INCH

GLUTEN FREE BASE | 5

VEGAN CHEESE | 4

ADD CHILLI OIL | 1.5

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, mozzarella

CHICKEN AND BACON (GFA) | 30

garlic cream, onion, mushroom, mozzarella, parmesan

GARLIC PRAWN AND CHILLI (GFA) | 32

garlic cream, prawns, onion, chilli, mozzarella

LAMB YIROS (GFA) | 30

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) | 27

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

NOURISH BOWL (VE)(GF) | 28

baba ghanoush, pearl cous cous, baby spinach, roast carrot, cherry tomatoes, cucumber, avocado, crispy chickpeas, roast tomato

THAI BEEF SALAD (GF)(DF) | 35

green papaya, pickled onion, cucumber, cherry tomato, cabbage, Thai peanut dressing, peanut chilli crunch

MEXICAN BOWL (VE)(GF) | 28

black rice, corn salsa, chipotle aioli, guacamole, cos lettuce, nacho crumb, pickled onion

GRILLED CHICKEN | 8

CRISPY CHICKEN | 8

SMOKED SALMON | 11

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

DESSERTS

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) | 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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