

SHARED

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

STEAK TACOS | 26
marinated beef fillet, corn salsa, siracha lime aioli, pickled onion, cheese, crispy shallots

TOMATO AND BASIL ARANCINI (V) | 17
red pepper pesto, basil aioli, parmesan

TEMPURA BATTERED PICKLES (V)| 16
siracha lime aioli, lime salt, chives

BEEF AND JALAPENO CROQUETTES | 22
pulled smoked beef, lime aioli, pickled onion, parmesan, chives

CORN RIBS (V)(GF) | 18
nacho crumb, parmesan, chives, sriracha lime aioli

KOREAN BRAISED PORK BELLY (GFA)(DF) | 22
gochujang chilli sauce, sesame, crispy shallots, pickled daikon

WARM OLIVES (VE)(GF) | 10
thyme, chilli, garlic

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

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, tomato and basil arancini, Korean pork belly, mini philly cheesesteak sandwiches, beef and jalapeno croquettes

EYRE PENINSULA OYSTERS	3	6
natural (GF)	14	25
citrus dressing	16	28
kilpatrick (GF)	16	28

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

CLASSICS

TEMPURA-BATTERED FISH (GFA) | 33
South Australian Gummy Shark, 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 PARMIGIANA | 4
ADD KILPATRICK | 5
ADD 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, slaw, pickled 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

SMOKED SALMON BAGEL | 27
dill cream cheese, baby spinach, pickled onion, crispy capers

MAINS

ŌRA KING SALMON (GFA) | 46
salsa pomodoro, potato rosti, roast tomato vinaigrette, rocket, pickled fennel, sumac almonds

THAI CHICKEN BREAST (GF)(DF) | 35
chargrilled chicken, green papaya salad, thai red curry sauce, black rice, peanut chilli crunch

MUSHROOM RISOTTO (VE)(GF) | 34
mushroom duxelles, truffle, crispy enoki, truffle oil

12-HOUR PRESSED LAMB (GFA) | 36
honey carrot purée, broccolini, garlic chat potatoes, crispy kale, red wine jus

PHILLY CHEESESTEAK SAUSAGES (GF) | 34
chive mash potato, bbq relish, broccolini, red wine jus

GRILL

250G CHARGRILLED 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, mozzarella

CHICKEN AND BACON (GFA) | 28
garlic cream, onion, mushroom, mozzarella, parmesan

GARLIC PRAWN AND CHILLI (GFA) | 30
garlic cream, prawns, onion, chilli, mozzarella

LAMB YIROS (GFA) | 28
tomato sugo, slow cooked lamb, onion, cherry tomato, feta, tzatziki, mozzarella

TRUFFLE AND MUSHROOM (V)(GFA) | 27
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
baba ghanoush, pearl cous cous, baby spinach, roast carrot, cherry tomatoes, cucumber, avocado, crispy chickpeas, roast tomato vinaigrette

THAI BEEF SALAD (GF)(DF) | 33
green papaya, pickled onion, cucumber, cherry tomato, cabbage, Thai peanut dressing, peanut chilli crunch

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

BANANA PARFAIT (V)(GF) | 16
peanut brittle, cookie crumb, salted caramel

BISCOFF COOKIE SLICE (V) | 16
biscoff crumb, salted caramel ice cream, white chocolate ganache

NUTELLA MUD CAKE (VE)(GF) | 16
hazelnut crumb, coconut ice cream, berry compote

CHEESE PLATE (V)(GF) | 24
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

