

SHARE

HIRAMASA KINGFISH SASHIMI A (GF)(DF)	26
citrus dressing, cucumber salsa, dill, crispy shallots, chilli oil	
KOREAN BRAISED PORK BELLY (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 A	20
smoked Port Lincoln sardines, toasted brioche, truffle aioli, parmesan, chives	
TOMATO AND BASIL ARANCINI (V)	21
red pepper pesto, basil aioli, parmesan	
CORN RIBS (V)(GFA)	20
nacho crumb, parmesan, chives, sriracha lime aioli	
BEEF AND JALAPEÑO CROQUETTES	24
pulled smoked beef, lime aioli, pickled onion, parmesan, chives	

★ **YODER SMOKED**
(V) **VEGETARIAN**, (VE) **VEGAN**, (DF) **DAIRY FREE**,
(GF) **GLUTEN FREE**, (GFA) **GLUTEN FREE AVAILABLE**

Seafood Country of Origin

AUSTRALIAN IMPORTED MIXED

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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 A	3	6
natural (GF)	16	27
citrus dressing (GF)	18	30
kilpatrick (GF)	18	30
CHEESE PLATE (V)(GF)	30	
local cheese, dried apricots, cashews, quince paste, crackers		

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 I (GFA)	48
New Zealand Ōra King Salmon, 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	13
tomato sauce, lime aioli	
WEDGES	15
sweet chili, sour cream	
SWEET POTATO CHIPS	15
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 25 FULL 29	
panko crumbed, chips, garden salad	
BEEF SCHNITZEL	31
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)	29
tomato sugo, pineapple, smoked ham, mozzarella	
SOPRESSA AND HOT HONEY (GFA)	30
tomato sugo, sopressa, onion, chilli honey, mozzarella	
TRUFFLE AND SMOKED HAM (GFA)	31
truffle cream, onion, mushroom, ham, mozzarella, parmesan	
TOMATO AND BASIL (V)(GFA)	28
tomato sugo, basil, bocconcini, mozzarella, parmesan	
CHICKEN AND BACON (GFA)	32
garlic cream, onion, mushroom, mozzarella, parmesan	
GARLIC PRAWN AND CHILLI  (GFA)	33
garlic cream, prawns, onion, chilli, mozzarella	
LAMB YIROS (GFA)	31
tomato sugo, slow cooked lamb, onion, cherry tomato, feta, tzatziki, mozzarella	
TRUFFLE AND MUSHROOM (V)(GFA)	30
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, quinoa, 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, salad sticks (carrot, cucumber), gravy	
TEMPURA BATTERED FISH  (GFA)	14
chips, salad sticks (carrot, cucumber), lemon, tartare	
CHEESEBURGER (GFA)	14
beef patty, cheese, tomato sauce, chips	
CHICKEN NUGGETS	14
chips, salad sticks (carrot, cucumber), 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)	30
local cheese, dried apricots, cashews, quince paste, crackers	

COFFEE	CUP 5.2 MUG 6.2
TAKEAWAY	SML 5.2 LGE 6.2
cappuccino, flat white, latte, long black, short black, macchiato	
HOT CHOCOLATE	CUP 5.2 MUG 6.2
T2 TEA	4.8
English breakfast, just peppermint, earl grey, just chamomile, gorgeous geisha green tea	
MILK OPTIONS	
full cream, skim lactose free, oat, almond, soy +1	

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