

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) 19
red pepper pesto, basil aioli, parmesan

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

BEEF AND JALAPEÑO 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 PORKBELLY (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 jalapeño croquettes

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

CHEESE PLATE (V)(GF) 30
local cheese, dried apricots, cashews, quince paste, crackers

CLASSICS

TEMPURA-BATTERED FISH (A) (GFA) 33
South Australian Gummy Shark, chips, garden salad, lemon, tartare

AUSTRALIAN SALT AND PEPPER SQUID (A) 32
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) 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

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



MAINS

ŌRA KING SALMON (I) (GFA) 46
New Zealand Ōra King Salmon, 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

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 (A) 27
tempura-battered yellow fin whiting, lettuce, onion, tomato, pickles, tartare

SMOKED SALMON BAGEL (A) 27
dill cream cheese, baby spinach, pickled onion, crispy capers

PIZZAS

HAND STRETCHED, 10 INCH
GLUTEN FREE BASE | 5
VEGAN CHEESE | 4

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) 29
garlic cream, onion, mushroom, mozzarella, parmesan

GARLIC PRAWN AND CHILLI (A) (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) 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 (A) | 11
ADD HALLOUMI | 8

SIDES

SEASONAL VEGETABLES (V)(GF) 14.5
baby spinach, garlic butter

CHIPS 13
lime aioli

WEDGES 15
sweet chili, sour cream

SWEET POTATO CHIPS 15
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) 30
local cheese, dried apricots, cashews, quince paste, crackers



WE PROUDLY USE

★ YODER SMOKERS ★
COMPETITION GRADE BBQ PRODUCTS

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

SEAFOOD COUNTRY OF ORIGIN
AUSTRALIAN IMPORTED MIXED

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