

## Share

**GARLIC BREAD** (V) ..... 8.5

**SOUROUGH** (VE) ..... 10.5  
aged balsamic, olive oil, dukkah

**DUO OF DIPS** (V) (GFA) ..... 15  
pita bread, marinated olives

**SHARE BOARD** (CFA) ..... 32  
pickles, aged cheddar, sourdough, dip, prosciutto, salami, grilled chorizo, marinated olives and vegetables, lavosh, dukkah, olive oil, grain mustard beer relish, grissini

**WOODSIDE CHEESE** (V) (GFA) .....  
locally sourced from Woodside Cheese Wrights, sliced pear, dried fruit, nuts, lavosh, water crackers

**CHOOSE FROM**  
Charleston Jersey Cow Brie ..... 11  
Lemon Myrtle Goat Milk Chevre ..... 12  
Pompeii Fresian Cow Soft ..... 15

**BREAD AND SPREAD** (VE) ..... 14  
carrot and sunflower puree, chargrilled sourdough, marinated vegan fetta, pomegranate molasses, seeds

**BUFFALO BRUSSEL SPROUTS** (VE) (GF) ..... 13  
rich tomato sauce, coconut yoghurt

**JACKFRUIT TACOS** (V) ..... 16  
avocado, sour cream, salsa, citrus slaw, BBQ pulled jackfruit, soft tortilla

**ARANCINI** (V) (GF) ..... 14  
pumpkin & goat's cheese, tomato relish

**GRILLED HALLOUMI** (V) (GF) ..... 15  
zaalouk, kale, lemon

**CRISPY PORK BELLY** (GF) ..... 16  
plum, BBQ sauce, sesame glaze

**FRIED CHICKEN** (GF) ..... 15  
cheese sauce, salsa, jalapeno

**CRISPY AVOCADO CHIPS** (V) (GF) ..... 14  
fresh lime, mayonnaise

**CHIP TASTER** (V) ..... 16  
potato, sweet potato and avocado chips with tomato harissa, mayonnaise, guacamole

## Extras

**CHIPS** ..... 9

**WEDGES** ..... 10  
sour cream, sweet chilli

**SWEET POTATO FRIES** ..... 12.5

**MASHED POTATO** (GF) ..... 4.5

**GARDEN SALAD** (GF) ..... 7.5

**GRILLED CORN AND BUTTER** (GF) ..... 7.5

## Bowls

**FEELIN ZEN** (VE) ..... 19  
quinoa, kale, eggplant, parsnip, walnut and red pepper paste, crisp pita, sumac

**RAMEN** (VE) ..... 20  
udon noodles, daikon radish, baby spinach, green beans, edamame beans, lotus root, tofu, miso broth, soy, mirin, sesame seeds

**SOUL FOOD** (V) (GF) ..... 19  
pumpkin, cauliflower, broccoli, sweet potato, lentils, seeds, gorgonzola dressing

**GRAIN-FED** (V) ..... 20  
freekeh, pearl barley, bocconcini, honey mustard dressing, broccolini, baby spinach, cherry tomato, goat's cheese, toasted almonds

**HAIL CAESAR!** ..... 20  
cos lettuce, parmesan, poached egg, croutons, bacon, Caesar dressing

**ADD**  
chicken ..... 5  
smoked salmon ..... 7  
halloumi ..... 5  
tofu ..... 5

## Mains

**PAPPARDELLE** ..... 24.5  
smoked brisket and tomato ragout, swiss brown mushroom, pecorino

**CHICKEN BREAST** (GF) ..... 28  
orange, sage and cinnamon cream sauce, kipfler potatoes, parsnip puree and red onion pickle

**ATLANTIC SALMON** ..... 28  
lemon, broccoli, pearl couscous, potato rosti, lemon and herb gremolata, romesco

**BAKED SWEET POTATO** (VE) (GF) ..... 22  
harissa braised chickpeas, black garlic and cashew emulsion, tomato and parsley

**LEMON PEPPER SQUID** (CFA) ..... 26  
slaw, chips, kewpie

**FISH AND CHIPS** (CFA) ..... 28  
tempura battered, South Australian ocean jacket fillets, chips, salad, lemon, tartare

	HALF	FULL
<b>CHICKEN SCHNITZEL</b> .....	17	22.5
<b>BEEF SCHNITZEL</b> .....	17	22.5

chips, salad

**SAUCES** ..... 2  
gravy, mushroom, pepper, Diane, red wine jus

**TOPPINGS** ..... 3  
parmigiana, Hawaiian

## Grill

**350G RUMP STEAK** (CFA) ..... 28

**250G EYE FILLET** (CFA) ..... 36

kipfler potatoes, heirloom carrot, broccolini

### SAUCES

gravy, mushroom, pepper, Diane, red wine jus (GF)

## Yoder Smoked Mains

**300G SCOTCH FILLET** (CFA) ..... 34  
kipfler potatoes, heirloom carrot, broccolini

### SAUCES

gravy, mushroom, pepper, Diane, red wine jus (GF)

**PORK RIBEYE** (GF) ..... 27  
pumpkin, beetroot, candied fennel, walnut and baby spinach salad, mashed potato, jus

## Burgers

**BEEF** ..... 22  
beef pattie, bacon, tomato, lettuce, burger sauce, American cheese, house pickles, mustard onion relish, chips

**CHICKEN** ..... 21  
buttermilk fried chicken, pickles, mayo, burger cheese, lettuce, chips

**FIELD MUSHROOM** (V) ..... 19.5  
halloumi, grilled zucchini and eggplant, hummus, baby spinach, roasted tomato sauce, sweet potato fries

**STEAK SANDWICH** ..... 22  
Yoder smoked scotch fillet, tomato relish, grilled bacon, lettuce, tomato, red onion, cheese, sourdough, chips

## Pizza

**MARGHERITA** (V) (CFA) ..... 20  
cherry tomato, basil, cold smoked mozzarella

**VEGGIE PATCH** (VE) (CFA) ..... 20  
pumpkin puree, broccolini, red onion, mushroom

**FIG & PIG** (CFA) ..... 22  
speck, fig, balsamic onion, blue cheese

**CHICKEN** (CFA) ..... 22  
honey chipotle chicken, green capsicum, smoked corn, jalapenos, mozzarella, goat's cheese

**ADD GF BASE** ..... 2.5

(GF) gluten free (CFA) gluten free available (V) vegetarian (VE) vegan

Please alert wait staff to any allergies and/or intolerances. All of our (GF) dishes are made using gluten free ingredients, however some items are cooked in the deep fryer and may contain traces of gluten.

## Desserts

**COCA COLA BROWNIE** (V) ..... 10  
cherry syrup, vanilla ice cream, chocolate shard

**CRÈME CARAMEL** (VE) (GF) ..... 10  
almond and coconut milk set custard, caramel, vegan golden syrup honeycomb

**WARM PEANUT BUTTER COOKIE** (V) ..... 10  
raspberry gel, Irish cream ice cream

**APPLE PIE** (V) ..... 10  
Yoder smoked apple & bourbon pie, vanilla ice cream



## Fancy Sandwiches

**LEPINJE** ..... 10  
ham, salami, mushrooms, red onion, tomato relish, egmont cheese

**PIADINA** ..... 10  
chicken, semi dried tomato, rocket, provolone

**PANINI** (V) ..... 10  
baby spinach, roast capsicum, pesto, avocado, pumpkin, fetta

**ADD CHIPS** ..... 2.5