

Share

GARLIC BREAD (VE)	8.5
SOURDOUGH (VE)	10.5
aged balsamic, olive oil, dukkah	
DUO OF DIPS (V) (GFA)	15
pita bread, marinated olives	
GARLIC AND CHEESE PIZZA (V)	12
SHARE BOARD (GFA)	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

NOT YOUR AVERAGE NOODS (VE) (GF)	19
warm rice noodles, snow peas, daikon, red cabbage, bean shoots, carrot, spring onion, almonds, sesame ginger dressing	

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	halloumi	5
smoked salmon	7	tofu	5

Mains

PAPPARDELLE	24.5
smoked brisket and tomato ragout, pecorino	

ATLANTIC SALMON (GF)	28
broccolini, almonds, brown butter, rosti, romesco	

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

LEMON PEPPER SQUID (GFA)	26
slaw, chips, kewpie	

FISH AND CHIPS (GFA)	28
tempura battered, SA ocean jacket fillets, chips, salad, lemon, tartare	

MUSHROOM WELLINGTON (VE)	24
rocket, apple and walnut salad, sweet potato fries, romesco	

	HALF	FULL
CHICKEN SCHNITZEL	17	22.5
BEEF SCHNITZEL	17	22.5
chips, salad		

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

TOPPINGS	3
parmigiana, Hawaiian	

Grill

350G RUMP STEAK (GFA)	28
250G EYE FILLET (GFA)	36

fondant potatoes, heirloom carrot, broccolini

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

Yoder Smoked Mains

300G SCOTCH FILLET (GFA)	34
fondant 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	

CHICKEN BREAST (GF)	26
orange, sage and cinnamon cream sauce, fondant potatoes, parsnip puree and red onion pickle	

BEEF RIB	28
mac & cheese, smoked buttered corn, BBQ glaze	

Burgers

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

CHICKEN	21
buttermilk fried chicken, house pickles, mayo, burger cheese, lettuce, tomato, 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) (GFA)	20
smoked cherry tomato, basil, mozzarella	

VEGAN VEGGIE PATCH (VE) (GFA)	20
pumpkin puree, broccolini, red onion, mushroom	

FIG & PIG (GFA)	22
speck, fig, balsamic onion, blue cheese	

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

MUSHROOM BIANCO (V)	20
mushroom, bechamel, cheese	

ADD GF BASE	2.5
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(GF) gluten free (GFA) 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)	11
cherry syrup, vanilla ice cream, chocolate shard	

CHOCOLATE GANACHE TORTE (VE) (GF)	11
pistachios, berry coulis	

WARM PEANUT BUTTER COOKIE (V)	11
raspberry gel, Irish cream ice cream	

APPLE PIE (V)	11
Yoder smoked apple & bourbon pie, vanilla ice cream	

Fancy Sandwiches

LEPINJA	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
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Mon - Fri
Lunch only