

Share

TURKISH GARLIC BREAD (VE)	13
COFFIN BAY OYSTERS (A)(GF) Natural Kilpatrick	6 30 34
SEMI DRIED TOMATO ARANCINI (V) arancini, tomato sugo, whipped lemon ricotta, honey drizzle, fried basil	20
SOUTHERN FRIED CHICKEN southern fried chicken, mashed potato, bourbon gravy, spring onion	21
PULLED BEEF TACOS slow braised beef cheek, pickled red onion, chipotle aioli, slaw, coriander, soft tortilla	23
BAKED BRIE (V)(GFA) triple cream brie, red wine and fig jam, warm sourdough baguette, fried sage	22
PORK BELLY (GF) five-spice roasted pork belly, apple and kohlrabi slaw, savoury caramel, pickled red onion	23
DUMPLINGS (VE) mushroom, ginger and garlic fried dumplings, crispy enoki, miso and roasted sesame mayo	17
BUFFALO CORN RIBS (VE)(GF) smoked corn ribs, buffalo glaze, celery and herb salad, ranch	17
SMOKED EGGPLANT HOMMUS (V)(GFA) bush dukkah, olive oil, confit garlic pizza bread <i>(contains sesame)</i>	16
★ TASTING BOARD semi dried tomato arancini, tomato sugo, whipped lemon ricotta, southern fried chicken, mashed potato, bourbon gravy, smoked eggplant hommus, confit garlic pizza bread, smoked corn ribs, buffalo glaze <i>(contains sesame)</i>	60
CHEESE (V)(GFA) Alexandrina Dairy Compass Farmhouse cheddar, King Island Roaring 40's blue, Barossa Valley Cheese Co. brie, pear, dried fruit, nuts, crackers, quince paste	40
CHIPS (VE) tomato sauce, plant-based aioli	14
WEDGES (V) sour cream, sweet chilli	16
SWEET POTATO FRIES (VE) tomato relish, plant-based aioli	15

Classics

AUSTRALIAN SALT AND PEPPER SQUID (A)	33	
chips, salad, lemon, tartare		
FISH AND CHIPS (V)(GFA)	31	
tempura battered New Zealand Hoki, chips, salad, lemon, tartare		
CHICKEN SCHNITZEL	HALF 24	FULL 29
chips, salad		
BEEF SCHNITZEL	HALF 25	FULL 30
chips, salad		
EGGPLANT SCHNITZEL (VE)		25
chips, salad		
SAUCES (GF) gravy, mushroom, pepper, diane 3.5 red wine jus 5		
TOPPINGS (GF) parmigiana 4 plant-based parmigiana 4.5 Hawaiian 4.5 creamy garlic prawn (A) 12 kilpatrick 5		

Burgers

BBQ BACON CHICKEN BURGER	28
buttermilk fried chicken, streaky bacon, cheese, slaw, hickory bbq sauce, toasted brioche bun, chips	
BEEF BURGER (GFA)	29
double beef patty, bourbon onion jam, cos lettuce, tomato, cheese, house pickles, mustard mayo, toasted brioche bun, chips	
GARDEN (VE)(GFA)	27
garden pea and potato patty, beetroot hommus, oak lettuce, tomato, pickled red onion, plant-based aioli <i>(contains sesame)</i>	
★ STEAK SANDWICH (GFA)	30
smoked sliced scotch fillet, truffle mayo, rocket, Swiss cheese, pickled red onion, smoked tomato chutney, toasted garlic Turkish bread	

Sides

POTATO ROSTI SOLDIERS (V)(GFA)	14
smoked tomato chutney, rosemary sea salt	
GARLIC ROASTED GREENS (VE)(GFA)	17
snow peas, brussels sprouts, wombok, celeriac purée, fried kale	
LYONNAISE SALAD	16
oak leaf, bacon, pickled shallot, mustard dressing, poached egg	

Mains

CHICKEN BREAST (GFA)	39
pan seared chicken breast, fennel slaw, potato rosti, whipped ricotta, burnt honey glaze	
TASMANIAN ATLANTIC SALMON (A)(GFA)	40
celeriac purée, confit cocktail potatoes, snow peas, dill cream sauce, charred lemon, fried kale	
★ DARK ALE BRAISED LAMB SHANK (GFA)	38
braised winter vegetables, truffle mash potato, dark ale jus	
ROASTED PUMPKIN (VE)(GF)	30
roasted pumpkin, lentil bolognese, pangrattato, fried basil, oak leaf salad	
CHICKEN ROGAN JOSH (GFA)	32
charred chicken thigh, spiced rogan josh sauce, basmati rice, lemon and herb yoghurt, pappadum	
★ PORK CUTLET (GFA)	38
bacon brussel sprouts, butter mashed potato, bourbon onion jam, garlic and thyme cream	
GNOCCHI (V)	30
wilted spinach, shallot, garlic, roast pumpkin, parmesan and ricotta cream, beetroot crisp	

Steaks

★ 300G SCOTCH FILLET (GFA)	50
loaded mashed potato, sour cream, chives, bacon crumb, braised cabbage, bourbon barbecue butter	
250G RUMP (GFA)	40
chips, salad	
SAUCES (GF) gravy, mushroom, pepper, diane 3.5 red wine jus 5	
TOPPINGS (GF) creamy garlic prawn (A) 12	

Bowls

CAESAR SALAD (GFA)	27
cos lettuce, grated parmesan, poached egg, croutons, bacon, anchovies, Caesar dressing	
BURRITO BOWL (VE)(GFA)	28
Spanish red rice, vegetable chilli con carne, fire roasted capsicum, cos lettuce, avocado crema, crumbled paprika lime tortilla, chipotle aioli, jalapeños, charred lime, pickled red onion	
GARDEN BURRATA (V)(GFA)	26
burrata, rocket, marinated heirloom cherry tomato, baby spinach, pickled shallot, honey roasted pumpkin, balsamic fig glaze, spiced walnut	
ADD crispy fried chicken 9 roasted chicken (GF) 8 smoked salmon (A)(GF) 11 salt and pepper squid (A) 10 halloumi (V)(GF) 8 salt and pepper tofu (VE)(GFA) 8	
11 INCH HAND-STRETCHED BASE ADD GF BASE 5	
THREE CHEESE PEPPERONI (GFA)	30
tomato sugo, sliced pepperoni, fior di latte, smoked cheddar, mozzarella	
BUFFALO CHICKEN (GFA)	31
tomato sugo, buffalo marinated chicken, onion, herb ranch, mozzarella	
DELI (GFA)	32
tomato sugo, sopressa, prosciutto, onion, roasted capsicum, marinated olives, rocket, fior di latte	
PRAWN AND NDUJA (A)(GFA)	33
tomato sugo, prawns, nduja, roasted capsicum, caramelised onion, mozzarella	
CHILLI VEG (VE)(GFA)	26
tomato sugo, red onion, roast capsicum, olives, mushroom, pineapple, pickled chilli, oregano, plant-based mozzarella	
HAWAIIAN (GFA)	28
tomato sugo, ham, pineapple, mozzarella	

Desserts

CAMPFIRE BROWNIE (V)	17
chocolate brownie, toasted marshmallow, chocolate sauce, biscuit crumble, vanilla ice cream	
APPLE CRUMBLE CHEESECAKE (V)	17
cinnamon cheesecake, scotch finger base, spiced apple compote, oat crumble, caramel	
WHITE CHOCOLATE MACADAMIA COOKIE SLICE (V)	17
warm white chocolate macadamia cookie, Kangaroo Island honey ice cream, white chocolate soil	
STICKY DATE AND PECAN PUDDING (VE)(GF)	17
coconut caramel, plant-based vanilla ice cream	

ADD ICE CREAM | 3

Sandwiches

MON-FRI LUNCH ONLY

REUBEN BAGEL (GFA)	22
pastrami, sauerkraut, house pickles, Swiss cheese, Russian dressing, toasted Lenny's everything bagel	
FRIED CHICKEN WRAP	19
chicken, oak lettuce, tomato, red onion, cheese, aioli, avocado, tomato relish,	
CROQUE MONSIEUR	18
sliced smoked ham, smoked cheddar, truffle bechamel, toasted Turkish bread	
CHICKEN PARMIGIANA SANDWICH	23
chicken schnitzel, tomato sugo, mozzarella, onion, aioli, lettuce, toasted brioche roll	

ADD CHIPS | 5

WE PROUDLY USE

★ **YODER SMOKERS** ★
COMPETITION GRADE BBQ PRODUCTS

(V) VEGETARIAN, (VE) VEGAN,
(GF) GLUTEN FREE, (GFA) GLUTEN FREE AVAILABLE,
★ YODER SMOKED WITH HICKORY WOOD

Seafood Country of Origin
Australian Imported Mixed

Please alert wait staff to any allergies. We take these seriously but cannot guarantee meals without traces of allergens. Items marked GF are prepared with gluten free ingredients but may not be suitable for coeliacs. Please speak to staff for more information.

15% surcharge applies on public holidays.



But first, margaritas

Pair your meal with a margarita or one of our many signature cocktails

See our friendly staff for a drinks list