

Share

‘NDUJA ARANCINI | 17.5

‘Nduja and blue cheese arancini, semi-dried tomato, harissa relish

WHIPPED FETA (V)(GFA) | 16

whipped feta, charred bread, fig compote

ADD GF BREAD | 3

FRIED DUMPLINGS (VE) | 19.5

shiitake mushroom, soy and garlic dumplings, plant-based laksa mayo

★ TWICE-COOKED PORK BELLY (GFA) | 20

smoked paprika and pumpkin purée, apple remoulade, fried kale

MUSHROOM SKEWERS (VE)(GF) | 18

pan-fried king oyster mushroom skewers, garlic and mushroom XO sauce, dried enoki, chives

FRIED MAC AND CHEESE SOLDIERS (V) | 18.5

mac and cheese soldiers, pineapple chilli jam, truffle oil

HOT HONEY PRAWNS | 21

fried prawns, smoked chilli honey, crispy rice noodles

★ SMOKED LAMB RUMP (GF) | 22

tomato, toasted almond, rocket and buckwheat salad, smoky cucumber and garlic yoghurt

CRISPY CHICKEN TENDERS | 19

house-seasoned fried chicken tenders, gochujang chilli sauce, charred corn purée

CHIP N DIP (VE) | 13

tostada fried corn chips, smoky paprika and lime seasoning, guacamole, tomato relish

SWEET POTATO FRIES (VE) | 15

plant-based aioli

WEDGES (V) | 15

sour cream, sweet chilli

CHIPS (VE) | 13

tomato relish, plant-based aioli

GARLIC BREAD (VE) | 10.5

DIPS AND OLIVES (V)(GFA) | 22

smoky tzatziki, skordalia, pumpkin dip, warm marinated olives, pita, garlic toasted sourdough

TASTING BOARD (SERVES 2) | 45

‘Nduja arancini, pork belly, mushroom skewers, smoky tzatziki dip, garlic-oiled pizza bread, semi-dried tomato relish, smoked paprika and pumpkin purée

TRIO OF CHEESE (V)(GFA) | 36

Alexandrina Dairy compass farmhouse cheddar, King Island roaring 40’s blue, Barossa Valley Cheese Co. brie, pear, dried fruit, nuts, crackers

Classics

SALT AND PEPPER SQUID | 31

chips, salad, lemon, tartare

FISH AND CHIPS (GFA) | 29

tempura battered fish, chips, salad, lemon, tartare

CHICKEN SCHNITZEL | HALF 21 | FULL 26

BEEF SCHNITZEL | HALF 23 | FULL 28

EGGPLANT SCHNITZEL (VE) | 23

chips, salad

SAUCES (GF)

gravy, mushroom, pepper, diane | 3.5

red wine jus | 4.5

TOPPINGS (GF)

parmigiana | 4

vegan parmigiana | 4.5

Hawaiian | 4.5

creamy garlic prawn | 12

Burgers

PULLED CHICKEN BURGER (GFA) | 24.5

pulled chicken, manchego cheese, lettuce, tomato, pickled red onion, lime mayo, toasted brioche bun, chips

PLANT-BASED BURGER (VE)(GFA) | 25

plant-based patty, vegan BBQ aioli, tomato, lettuce, toasted vegan bun, chips

BEEF BURGER (GFA) | 26

double smashed patty, cola-braised onions, beer-soaked pickles, jalapeño mustard mayo, lettuce, tomato, toasted brioche bun, chips

★ PHILLY CHEESESTEAK SANDWICH | 28

smoked scotch fillet, pecorino cheese, horseradish mayo, smoked shallots, garlic-buttered brioche bun, chips

Sides

15-HOUR DUCK FAT POTATOES (GF) | 16

smoky chipotle mayo

CHARRED SEASONAL GREENS (VE)(GF) | 15

smoked shallot and cauliflower purée, lemon mustard vinaigrette

BABY BOCCONCINI SALAD (V)(GF) | 13

baby bocconcini, cherry tomatoes, cucumber, avocado, basil, spinach, sticky balsamic

Mains

CHICKEN ENCHILADA | 33

pulled chicken, black beans, smoky ranchero sauce, queso, charred corn salsa, jalapeños, lime, cilantro

GNOCCHI (V) | 28

caramelised pumpkin, kale, smoked butter, candied walnuts, grated pecorino

★ SMOKED LAMB SHOULDER (GF) | 38

silken potato, honey-charred carrots, garlic broccolini, shallots, red wine jus, za’atar

REVERSE-SEARED PORK CUTLET | 34

potato rosti soldiers, charred greens, pumpkin purée, caramelised apple and fig sauce

★ SMOKED CHICKEN BREAST (GF) | 35

15-hour duck fat potatoes, charred garlic seasonal greens, pecorino, pear and rocket salad, lemon mustard vinaigrette

MISO-CHARRED CAULIFLOWER (VE)(GF) | 27

soft herb, buckwheat, tomato and chickpea salad, green oil, pickled red onion

ATLANTIC SALMON (GF) | 38

edamame and bean shoot salad, bok choy, black rice, crispy peanut and chilli oil

Steaks

★ 300G SCOTCH FILLET (GF) | 47

15-hour duck fat potatoes, smoked shallots, broccolini, cilantro and lime crema, sweet pickleback sauce

250G RUMP (GFA) | 36

chips, salad

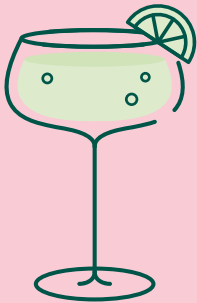
SAUCES (GF)

gravy, mushroom, pepper, diane | 3.5

red wine jus | 4.5

TOPPINGS (GF)

creamy garlic prawn | 12



But first,
margaritas

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

See our friendly staff for a drinks list

Bowls

KOREAN BBQ TOFU BOWL (VE)(GF) | 25

marinated tofu, broccoli, red cabbage, capsicum, zucchini, spring onion, Korean BBQ sauce

EGG NET SALAD (V)(GF) | 26

green beans, shredded carrot, mushroom, crispy rice noodles, red capsicum, spring onion, egg net, mild chilli oil

BURRITO BOWL (VE)(GF) | 25

black rice, roasted capsicum, red cabbage, black beans, avocado, corn salsa, vegan chipotle mayo

VEGGIE PATCH (V) | 26.5

garlic oil toasted pita bread, whipped feta, smoked beetroot, honey sous vide carrot, charred broccoli, fried chickpea, seeded mustard dressing

CAESAR SALAD (GFA) | 24.5

cos lettuce, grated pecorino, poached egg, croutons, bacon, anchovies, Caesar dressing

ADD

pulled chicken (GF) | 7.5

crispy fried chicken | 8.5

smoked salmon (GF) | 9

salt & pepper squid | 10

halloumi (V)(GF) | 8

Korean BBQ tofu (VE)(GF) | 8

Pizzas

11 INCH HAND-STRETCHED BASE

ADD GF BASE | 5

★ CHILLI PRAWN (GFA) | 30

tomato sugo, mozzarella, smoked chilli honey, prawns, red onion, spring onion

PLANT-BASED SUPREME (VE)(GFA) | 27

tomato sugo, plant-based mince, red onion, capsicum, mushroom, olives, dairy-free cheese

PULLED CHICKEN (GFA) | 28

tomato sugo, pulled chicken, manchego cheese, capsicum, crispy peanut and chilli oil, pickled red onion

‘NDUJA (GFA) | 29

tomato sugo, mozzarella, ‘Nduja, smoked cherry tomatoes, basil

Desserts

TIGRÉ CHOCOLATE AND ALMOND FINANCIER (V) | 16.5

chocolate and almond financier, chocolate ganache, salted caramel ice cream, candied almonds

MANGO AND WHITE CHOCOLATE PANNA COTTA (V) | 15.5

macerated blueberries, toasted coconut crumb

CITRUS MESS (VE)(GF) | 15

vegan ice cream, blood orange gel, orange curd, freeze-dried mandarin, vegan meringue

SOMETHING SWEET | 16

daily cake special from Urban Desserts

ADD ICE CREAM | 2.5

a \$5 cakeage fee applies when bringing a cake we will happily supply serving utensils

Fancy Sandwiches

MON-FRI LUNCH ONLY

PLANT-BASED KATSU SANDWICH (VE) | 15

V2 plant-based schnitzel, vegan chipotle aioli, lettuce, tomato, thick-cut white bread

PULLED CHICKEN ROLL | 15

pulled chicken, kimchi mayo, slaw, Toscana roll

DELI SANDWICH | 15

mortadella, ham, ‘Nduja, honey mustard mayo, lettuce, provolone, pickled red onion, herbed foccacia

CHICKEN WRAP | 15

buttermilk fried chicken, lettuce, tomato, red onion, manchego cheese, harissa yoghurt

ADD CHIPS | 4

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

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.