

APPETISERS

POTATO ARANCINI (V) | 19.5

potato and mozzarella arancini, olive tapenade, tomato sugo

BAKED BRIE (V)(GFA) | 20

strawberry compote, crusty bread

add GF bread | 3.5

PRAWN SKEWERS (GF) | 23.5

prawns, red peppers, rosé sauce

★ MISO BRAISED PORK BELLY (GF) | 22

pickled daikon and carrot, fried shallots

SOUTHERN FRIED CHICKEN TENDERS | 21

southern comeback sauce, corn relish

BEETROOT AND GIN CURED TROUT (GFA) | 25

citrus dressing, soy mayonnaise, sesame, spring onion, crusty bread

CAULIFLOWER NUGGETS (VE) | 16

plant-based dijonnaise

TURKISH GARLIC BREAD (VE) | 12.5

TRIO OF DIPS (V)(GFA) | 23

French onion, olive tapenade, spicy capsicum, toasted garlic pita

COFFIN BAY OYSTERS (GF)	6	12
natural	28	38
kilpatrick	30	40

(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.

BOWLS

PUMPKIN PATCH (V) | 28

brussels sprouts, chickpeas, roasted broccoli and pumpkin, rocket, maple hommus, honey mustard vinaigrette, garlic toasted pita

CHICKEN TIKKA NAANCHOS | 33

cheesy naan, marinated chicken tikka, fried chickpeas, cherry tomatoes, coriander, yoghurt, mango chutney

CAESAR SALAD (GFA) | 26

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

BURRITO BOWL (VE)(GFA) | 27

white rice, black beans, roasted capsicum, pickled red onion, oak lettuce, corn salsa, guacamole, plant-based chipotle mayo, corn chip crumb, lime

FUNGHI BOWL (VE)(GF) | 26.5

king oyster, Shimeji and Swiss brown mushrooms, sweet soy tofu, edamame, bok choy, vermicelli, bean sprouts, sesame ginger dressing

ADD

crispy fried chicken | 8.5
roasted chicken (GF) | 7.5
smoked salmon (GF) | 9
salt and pepper squid | 10
halloumi (V)(GF) | 8
sweet soy tofu (VE)(GF) | 8

CLASSICS

SALT & PEPPER SQUID | 33

chips, salad, lemon, tartare

FISH & CHIPS (GFA) | 31

tempura battered fish, chips, salad, lemon, tartare

CHICKEN SCHNITZEL | HALF 23 | FULL 28

BEEF SCHNITZEL | HALF 24 | FULL 29

EGGPLANT SCHNITZEL (VE) | 24

chips, salad

SAUCES (GF)

gravy, mushroom, pepper, diane | 3.5
red wine jus | 5

TOPPINGS (GF)

parmigiana | 4
vegan parmigiana | 4.5
Hawaiian | 4.5
creamy garlic prawn | 12
Kilpatrick | 5

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MAINS

LAMB RACK (GF) | 46

caponata, parsnip purée, balsamic reduction
add red wine jus (GF) | 5

CHICKEN BALLOTINE (GF) | 39

prosciutto wrapped chicken ballotine,
semi-dried tomato, feta, pumpkin purée,
broccolini, chicken glaze, fried basil

BRUSCHETTA GNOCCHI (V) | 30

heirloom cherry tomatoes, onion, basil, bocconcini,
parmesan, tomato sugo, balsamic glaze

★ SMOKED LAMB SHANK (GF) | 40

winter vegetables, mashed potato, pan sauces

THAI GREEN CURRY (GFA) | 32

chicken thigh, eggplant, zucchini, basmati rice,
roti bread

ATLANTIC SALMON (GFA) | 39

sweet potato rosti, roasted seasonal greens, dill and
horseradish cream sauce, charred lemon, fried kale

SEAFOOD PAPPARDELLE | 35

prawns, mussels, squid, cherry tomatoes,
rosé sauce, fried basil

★ SMOKED PORK CUTLET (GFA) | 37

potato rosti, brussels sprouts, bacon, broccolini,
seeded mustard cream

MUSHROOM RAGÙ (VE)(GFA) | 29

crispy polenta, fried enoki mushrooms

STEAKS

★ 300G SCOTCH FILLET (GFA) | 49

hasselback potatoes, broccolini, smoked paprika
corn ribs, cowboy butter

250G RUMP (GFA) | 38

chips, salad

SAUCES (GF)

gravy, mushroom, pepper, diane | 3.5
red wine jus | 5

TOPPINGS (GF)

creamy garlic prawn | 12

SIDES

CHIPS (VE) | 14

tomato sauce, plant-based aioli

WEDGES (V) | 16

sour cream, sweet chilli

SWEET POTATO FRIES (VE) | 16

tomato relish, plant-based aioli

HASSELBACK POTATOES (VE)(GFA) | 14

rosemary sea salt, bush relish

ROASTED SEASONAL GREENS (VE)(GF) | 17

smoked corn purée

PANZANELLA SALAD (VE)(GFA) | 15

tomato, cucumber, red onion, oak lettuce,
crusty bread, vinaigrette dressing

add prosciutto | 5

BURGERS

FRIED CHICKEN BURGER | 27

fried chicken, kimchi slaw, hot honey, kewpie mayo, toasted brioche bun, chips

ROYALE WITH CHEESE (GFA) | 28

double beef patty, American cheese, mustard, ketchup, house pickles, onions, toasted brioche bun, chips

PLANT-BASED BURGER (VE)(GFA) | 26

sweet potato rosti, plant-based cheese, oak lettuce, tomato relish, Spanish onion, plant-based aioli, toasted vegan bun, chips

★ STEAK SANDWICH (GFA) | 31

smoked scotch fillet, jack cheese, oak lettuce, red onion, tomato, bush relish, smoky BBQ sauce, toasted Turkish bread, chips

KIDS

FOR CHILDREN 12 YEARS AND UNDER ONLY
all kids meals are served with corn on the cob

CHICKEN NUGGETS | 14

chips, tomato sauce

CHICKEN OR BEEF SCHNITZEL | 14

chips, tomato sauce

PENNE PASTA (V) | 14

napolitana sauce

SALT & PEPPER SQUID | 14

chips, aioli

CHEESEBURGER | 14

smashed beef patty, cheese, tomato sauce, chips

BATTERED FISH (GFA) | 14

chips, aioli

HAWAIIAN PIZZA (GFA) | 14

tomato sugo, ham, pineapple, mozzarella

KIDS DESSERT

VANILLA ICE CREAM | 4.5

chocolate topping, sprinkles

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DESSERTS

★ SMOKED CHERRY CRUMBLE (VE)(GF) | 16.5

Yoder smoked cherry compote, almond crumble,
shredded coconut, coconut ice cream

BANANA BREAD CHOC CHIP BLONDIE (V) | 17.5

warm choc chip banana blondie, cream cheese frosting,
vanilla ice cream

KEY LIME PIE (GF) | 17

lime gelato, pistachio praline, candied lime

CHOCOLATE FONDANT | 18

chocolate fondant, salted caramel popcorn,
vanilla ice cream

SOMETHING SWEET | 17

daily cake special from Urban Desserts

ADD ICE CREAM | 2.5

COFFEE

espresso coffee | 4.5

chai latte, hot chocolate | 4.5

mug + \$1

lactose free milk + 50c

soy, almond, coconut milk + \$1

T2 TEA

pot of tea | 4.2

English breakfast, earl grey, peppermint,
chamomile, green, chai

HOUSE WINES

	150ML	250ML	BOTTLE
JOCK'S BLOCK CLASSIC DRY RED Murraylands	7	11	30
JOCK'S BLOCK CLASSIC DRY WHITE Murraylands	7	11	30

SPARKLING WINE

WILLOW POINT SPARKLING WHITE Murraylands	8		34
ALPHA BOX & DICE TAROT PROSECCO (VE) Murray Darling	9.5		40
SIDEWOOD ESTATE SPARKLING PINOT CHARDONNAY Adelaide Hills	11		46
JANSZ PREMIUM SPARKLING PINOT ROSÉ (VE) Tasmania	15		65
BIRD IN HAND SPARKLING PINOT NOIR 200ML South Australia			18
MOËT & CHANDON BRUT CHAMPAGNE 200ML Champagne, France			45
VARICHON & CLERC SPARKLING BLANC DE BLANCS 200ML Burgundy, France			13
HANCOCK AND HANCOCK SPARKLING SHIRAZ 200ML McLaren Vale			13

RIESLING

TIM ADAMS (VE) Clare Valley	10	15	44
VICKERY WATERVALE (VE) Clare Valley	11	16	46
PEWSEY VALE Eden Valley	12	17	48

PINOT GRIS & GRIGIO

	150ML	250ML	BOTTLE
NEPENTHE ALTITUDE PINOT GRIS (VE) Adelaide Hills	10	15	44
PARACOMBE PINOT GRIS (VE) Adelaide Hills	11	16	46
LONGVIEW QUEENIE PINOT GRIGIO Adelaide Hills	12	17	48

SAUVIGNON BLANC

WILLOW POINT Murraylands	8	12	34
GIESEN ESTATE (VE) Marlborough, NZ	9	14	36
WICKS ESTATE (VE) Adelaide Hills	10	15	42
WIRRA WIRRA HIDING CHAMPION Adelaide Hills	12	17	52
SHAW AND SMITH (VE) Adelaide Hills	15	22.5	65

CHARDONNAY

WILLOW POINT Murraylands	8	12	34
GOLDING THE EXCHANGE (VE) Adelaide Hills	11	16	46
K1 BY GEOFF HARDY Adelaide Hills	13.5	18.5	62

After something special?

Have a look in Nick's Cellar. Only \$15 corkage for any wine from our premium wine room.

MOSCATO

	150ML	250ML	BOTTLE
WILLOW POINT Murraylands	8	12	34
MARS NEEDS (VE) Riverland	10.5	15.5	42

ROSÉ

WILLOW POINT ROSÉ Murraylands	8	12	34
SHOTTESBROOKE ESTATE GRENACHE ROSÉ (VE) McLaren Vale	10	15	44
THE LANE ROSÉ Adelaide Hills	11	16	48
TRIENNES ROSÉ France	11.5	17.5	50
TURKEY FLAT GRENACHE ROSÉ (VE) Barossa Valley	12.5	19	53

PINOT NOIR

TOMICH HILL Adelaide Hills	9.5	14.5	42
SAINT AND SCHOLAR Adelaide Hills	12.5	18.5	54
PIKE & JOYCE VUE DU NORD (VE) Adelaide Hills	14	20	58

GRENACHE & FRIENDS

PAXTON QUEEN OF THE HIVE SHIRAZ TEMPRANILLO GRENACHE (O)(B)(VE) McLaren Vale	10	15	44
HENTLEY FARM VILLAIN AND VIXEN GRENACHE Barossa Valley	11.5	17.5	50
TORBRECK JUVENILES GRENACHE SHIRAZ MATARO (O)(VE) Barossa Valley	12.5	18.5	54

OTHER REDS & BLENDS

	150ML	250ML	BOTTLE
SHUT THE GATE RIPPLE IRON SANGIOVESE Clare Valley	10.5	15.5	46
HANCOCK AND HANCOCK TEMPRANILLO McLaren Vale	11.5	16.5	48
MR RIGGS D. ADELAIDE MONTEPULCIANO Adelaide Hills	12.5	17.5	50

SHIRAZ

WILLOW POINT Murraylands	8	12	34
WOODSTOCK McLaren Vale	9.5	13.5	36
SONS OF EDEN MARSCHALL (VE) Barossa Valley	11	16.5	48
MOLLYDOOKER THE BOXER (VE) McLaren Vale	13.5	19	60
KALLESKE MOPPA (VE) Barossa Valley	15	21.5	65

CABERNET & FRIENDS

WILLOW POINT CABERNET MERLOT Murraylands	8	12	34
LONGVIEW DEVIL'S ELBOW CABERNET SAUVIGNON Adelaide Hills	11.5	16.5	50
RESCHKE BOS 2015 CABERNET SAUVIGNON Coonawarra	15	21.5	66

More wine?

Many more wines available by the bottle,
ask staff for our full wine list.

(O) organic (B) biodynamic (VE) vegan

COCKTAILS

CLASSIC ESPRESSO MARTINI | 21

Smirnoff Vodka, Frangelico, Kahlua, fresh espresso, vanilla

BUTTERSCOTCH ESPRESSO MARTINI | 21

Smirnoff Vodka, Fossey Butterscotch Liqueur, fresh espresso, vanilla

PORNSTAR MARTINI | 21

Absolut Vanilia, Passoa Passionfruit Liqueur, prosecco, passionfruit, lime

APEROL SPRITZ | 18

Aperol, prosecco, soda, orange

PEACH ICED TEA SPRITZ | 18

Absolut Peach Vodka, fresh peach iced tea, prosecco, soda

GRAPEFRUIT SPRITZ | 18

Malfy Gin Rosa, Campari, prosecco, soda

COCONUT MAI TAI | 20

Appleton Jamaica rum, 1800 Coconut Tequila, pineapple, coconut, lemon

GIN RUBY | 20

Aperol, St Germain Elderflower Liqueur, Gordons Gin, lemon, aquafaba

CUCUMBER BLOSSOM | 20

Gordons Gin, St Germain Elderflower liqueur, cucumber, lime

CLASSIC MARGARITA | 22

Cuervo Silver Tequila, Cointreau, lime, agave

WATERMELON MARGARITA | 22

Cuervo Silver Tequila, watermelon, lime, agave

SPICY MANGO MARGARITA | 22

Cuervo Silver Tequila, Cointreau, jalapeño, mango, lime, agave

HEY LOW ROSE COOLER | 16

Hey Low Citrus & Pineapple, rose syrup, rosemary, lemon, soda

TAP BEER

Hahn Super Dry

West End

Heineken

Coopers Pale Ale

Coopers Pacific Pale Ale

Coopers Lager

Great Northern

Carlton Draught

Hahn Super Dry 3.5%

Stone & Wood Pacific Ale

James Squire Orchard Crush Cider

Feeling Crafty?

Ask our staff what we have available on our rotating craft taps and in the fridge.