

Share

POTATO ARANCINI (V) | 18.5

potato and mozzarella arancini, olive tapenade, tomato sugo

BAKED BRIE (V)(GFA) | 19

strawberry compote, crusty bread
add GF bread | 3.5

PRAWN SKEWERS (GF) | 22.5

prawns, red peppers, rosé sauce

POTATO SKINS (VE)(GFA) | 16.5

plant-based bolognese, vegan cheese, plant-based sour cream

★ MISO BRAISED PORK BELLY (GF) | 21

pickled daikon and carrot, pickled cucumber, fried shallots

HALLOUMI FRIES (V) | 17

tomato relish

CAULIFLOWER NUGGETS (VE) | 15

plant-based dijonnaise

SOUTHERN FRIED CHICKEN TENDERS | 20

southern comeback sauce, corn relish

MINI COB LOAF (V) | 19.5

spinach and cream cheese filling, crusty cob

TEXAS CAVIAR (VE)(GF) | 15.5

Tex-Mex black bean salsa, fried tostada, vegan lime crema

★ HOT HONEY CORN RIBS (V)(GF) | 14

chipotle aioli

TRIO OF DIPS (V)(GFA) | 22

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

TASTING BOARD | 46

potato and mozzarella arancini, miso braised, pork belly, Southern fried chicken, corn relish, olive tapenade, Southern comeback sauce, smoked paprika corn ribs

TRIO OF CHEESE (V)(GFA) | 37

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

TURKISH GARLIC BREAD (VE) | 11.5

CHIPS (VE) | 13

tomato sauce, plant-based aioli

WEDGES (V) | 15

sour cream, sweet chilli

SWEET POTATO FRIES (VE) | 15

tomato relish, plant-based aioli

Classics

SALT AND PEPPER SQUID | 32

chips, salad, lemon, tartare

FISH AND CHIPS (GFA) | 30

tempura battered fish, chips, salad, lemon, tartare

CHICKEN SCHNITZEL | HALF 22 | FULL 27

BEEF SCHNITZEL | HALF 23 | FULL 28

EGGPLANT SCHNITZEL (VE) | 23

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 | 12

Kilpatrick | 5

Burgers

FRIED CHICKEN BURGER | 26

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

ROYALE WITH CHEESE (GFA) | 27

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

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

beetroot & buckwheat patty, plant-based cheese, oak lettuce, tomato relish, Spanish onion, plant-based aioli, toasted vegan bun, chips

★ STEAK SANDWICH (GFA) | 30

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

Sides

HASSELBACK POTATOES (V)(GF) | 13

tomato relish, rosemary sea salt

ROASTED SEASONAL GREENS (VE)(GFA) | 16

smoked corn purée

PANZANELLA SALAD (VE)(GFA) | 14

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

ADD PROSCIUTTO | 5

Mains

CHICKEN BALLOTINE (GF) | 38

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

BRUSCHETTA GNOCCHI (V) | 29

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

★ SMOKED LAMB SHANK (GF) | 39

winter vegetables, mashed potato, pan sauces

ATLANTIC SALMON (GFA) | 38

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

★ SMOKED PORK CUTLET (GFA) | 36

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

MUSHROOM & TOMATO RAGÙ (VE)(GFA) | 28

crispy polenta, fried enoki mushrooms

Steaks

★ 300G SCOTCH FILLET (GFA) | 48

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

250G RUMP (GFA) | 37

chips, salad

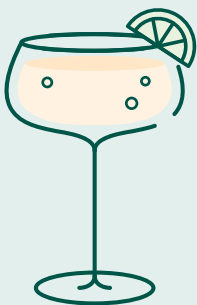
SAUCES (GF)

gravy, mushroom, pepper, diane | 3.5

red wine jus | 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

PUMPKIN PATCH (V) | 27

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

CHICKEN TIKKA NAANCHOS | 32

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

CAESAR SALAD (GFA) | 25

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

BURRITO BOWL (VE)(GFA) | 26

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

FUNGI BOWL (VE)(GF) | 25.5

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

Pizzas

11 INCH HAND-STRETCHED BASE

ADD GF BASE | 5

PEPPERONI (GFA) | 29

tomato sugo, pepperoni, hot honey, mozzarella

SUPER SUPREME (GFA) | 32

tomato sugo, ham, pepperoni, bocconcini, olives, onion, capsicum, mushroom, pineapple, anchovies, mozzarella

HAWAIIAN (GFA) | 27

tomato sugo, ham, pineapple, mozzarella

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

tomato sugo, plant-based mince, tomato, pickled onion, corn, plant-based chipotle aioli, plant-based cheese

CHEESE N MUSHROOM (V)(GFA) | 28

truffle béchamel, field mushrooms, shaved pecorino, mozzarella

★ SURF N TURF (GFA) | 33

tomato sugo, smoked beef, prawns, red onion, hollandaise, mozzarella

Desserts

★ SMOKED CHERRY CRUMBLE (VE)(GF) | 15.5

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

BANANA BREAD CHOC CHIP BLONDIE (V) | 16.5

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

KEY LIME PIE (GF) | 16

pistachio gelato, pistachio praline, candied lime

CHOCOLATE FONDANT | 17

chocolate fondant, salted caramel popcorn, vanilla ice cream

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

NOT REALLY A BLT (GFA) | 16

Hahndorf double smoked bacon, oak lettuce, tomato, Swiss cheese, aioli, garlic butter, toasted Turkish bread

BRUSCHETTA GRILLED CHEESE (V)(GFA) | 16

bocconcini, red onion, tomato, basil, balsamic, EVOO, toasted sourdough

PESTO SANDWICH (VE) | 16

V2 plant-based schnitzel, pesto, rocket, plant-based mayonnaise, Toscana roll

SOUTHERN FRIED CHICKEN WRAP | 16

fried chicken, oak lettuce, tomato, red onion, aioli, cheddar cheese

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.