

Share

TURKISH GARLIC BREAD (VE) | 12

ARANCINI (V) | 19
caramelised onion and garlic arancini, truffle aioli, parmesan, French onion cream cheese

BUFFALO FRIED CHICKEN | 20
buffalo glazed fried chicken, buttermilk ranch, celery

★ PULLED BRISKET TACOS (GFA) | 23
smoked pulled brisket, pickled red onion, avocado, sour cream, chipotle aioli, jalapeño, coriander

BURRATA (V)(GFA) | 21
confit garlic flatbread, marinated heirloom cherry tomatoes, fig balsamic

HONEY SOY ROASTED PORK BELLY (GF) | 22
pickled cucumber, wakame, bean sprouts, honey soy glaze

MOZZARELLA STICKS (V) | 18
fried mozzarella, tomato sugo, plant-based aioli

PANKO TOFU (VE) | 16
panko crumbed tofu, gochujang mayo

PLANT-BASED POUTINE (VE) | 16
tater tots, gravy, caramelised onion, plant-based cheese curd, spring onion

STREET CORN (VE)(GF) | 15
charred corn, plant-based lime aioli, smoked paprika chip dust

★ SMOKED PUMPKIN HOMMUS (V)(GFA) | 14
dukkah, olive oil, ciabatta

TASTING BOARD | 46
arancini, French onion cream cheese, truffle aioli, honey soy roasted pork belly, pickled cucumber, buffalo fried chicken, buttermilk ranch, celery, paprika smoked corn ribs, beetroot hommus

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

COFFIN BAY OYSTERS (GF)	6	12
natural	27	39
kilpatrick	29	41

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 | 27
fried chicken, gochujang mayo, pickled onion, slaw, toasted brioche bun, chips

DOUBLE BEEF & BOURBON (GFA) | 28
double beef patty, bourbon onion jam, sweet pickle relish, American cheese, black garlic aioli, oak lettuce, toasted bun, chips

PLANT-BASED (VE) | 26
V2 schnitzel, beetroot hummus, oak lettuce, tomato, red onion, plant-based aioli (contains sesame)

★ PULLED BRISKET SANDWICH (GFA) | 29
smoked pulled brisket, slaw, hickory BBQ sauce, house pickles, Swiss cheese, toasted garlic Turkish bread

Sides

CONFIT KIPFLER POTATOES (V)(GF) | 13
seeded mustard aioli, rosemary sea salt

ROASTED GREENS (VE)(GFA) | 16
asparagus, broccolini, brussels sprouts, celeriac purée, fried kale

ROASTED PUMPKIN SALAD (V)(GFA) | 14
roasted pumpkin, beetroot hommus, red onion, cos lettuce, rocket, feta, apple cider vinaigrette

Mains

BARBECUE CHICKEN BREAST (GFA) | 38
barbecue marinated chicken, green goddess hommus, balsamic cherry tomatoes, confit kipfler potatoes, broccolini, chicken glaze (contains sesame)

ATLANTIC SALMON (GFA) | 39
celeric purée, confit kipfler potatoes, asparagus, lemon and dill cream, fried basil

★ SMOKED PORK CUTLET (GFA) | 37
cider braised leek, broccolini, potato rosti, red wine jus

BUTTER CHICKEN (GFA) | 31
charred chicken thigh, spiced butter chicken sauce, basmati rice, naan

★ BEEF SHORT RIB (GFA) | 37
smoked beef short rib, hickory BBQ sauce, southern potato salad, paprika smoked corn ribs

MUSHROOM GNOCCHI (V) | 29
Swiss mushrooms, onion, garlic, thyme, cream and white wine sauce, parmesan, fried enoki

TANDOORI CAULIFLOWER (VE)(GF) | 29
tandoori cauliflower florets, lentil dahl, mango chutney, spiced coconut yoghurt, crispy chickpeas, fried cauliflower leaf

Steaks

★ 300G SCOTCH FILLET (GFA) | 48
truffled potato gratin, charred brussels sprouts, smoked paprika corn ribs, chorizo 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



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

MEDITERRANEAN CHICKEN (GF) | 32
lemon and oregano chicken skewers, Mediterranean cous cous, cherry tomatoes, cucumber, pickled red onion, cos lettuce, hommus, tzatziki, parsley, feta

CAESAR SALAD (GFA) | 26
cos lettuce, grated parmesan, poached egg, croutons, bacon, anchovies, Caesar dressing

BURRITO BOWL (VE)(GFA) | 25
white rice, chipotle roasted pumpkin, grilled corn, pickled red onion, cos lettuce, coriander and lime slaw, black beans, avocado crema, paprika lime tortilla chips, jalapeños, charred lime

MISO MAPLE NOURISH BOWL (VE)(GF) | 27
sesame brown rice, miso maple roasted sweet potato, ginger pickled carrot, broccoli, edamame, crispy shallots, avocado, soy lime dressing, toasted seeds

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

Pizzas

11 INCH HAND-STRETCHED BASE

ADD GF BASE | 5

CARBONARA PIZZA (GFA) | 30
bechamel, bacon, Swiss mushrooms, parmesan, truffle oil, mozzarella

CHICKEN SUPREME (GFA) | 31
tomato sugo, chicken, bocconcini, olives, onion, capsicum, mushroom, pineapple, mozzarella

SAUSAGE AND FENNEL (GFA) | 32
tomato sugo, Italian pork sausage, shaved fennel, Italian herbs, mozzarella

CHILLI PRAWN (GFA) | 34
tomato sugo, prawns, roast capsicum, chorizo, fresh chilli, mozzarella

PLANT-BASED MARGHERITA (VE)(GFA) | 26
tomato sugo, red onion, tomato, basil, plant-based mozzarella cheese

HAWAIIAN (GFA) | 28
tomato sugo, ham, pineapple, mozzarella

Desserts

ESPRESSO CHOC BROWNIE (V) | 17
mascarpone, cocoa, chocolate soil

RASPBERRY CHEESECAKE (V)(GF) | 16.5
dark chocolate bark, rasberry coulis

CHAI SPICED WHITE CHOCOLATE TART (V)(GF) | 17
poached pear, white chocolate soil

STICKY DATE AND PECAN PUDDING (VE)(GF) | 16
coconut caramel, plant-based vanilla ice cream

SOMETHING SWEET | 17
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

DELI BAGEL (GFA) | 17
sopressa, smoked turkey, horseradish cream cheese, bourbon onion jam, rocket, Lenny's everything bagel

FRIED CHICKEN WRAP | 17
fried chicken, oak lettuce, tomato, red onion, aioli, avocado, tomato relish, American cheese

CHARRED VEG ON TURKISH (VE) | 16
chargrilled zucchini, fire roasted red capsicum, eggplant, green goddess hommus, rocket, pickled red onion, dukkha, plant-based feta, mint

CUBANO CROISSANT | 16
croissant, sliced ham, Swiss cheese, mustard, house pickles, mojo mayo

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.