

Share

TURKISH GARLIC BREAD (VE) | 13

PESTO ARANCINI (V) | 20

basil pesto arancini, lemon aioli, parmesan, fried basil

HONEY AND LIME FRIED CHICKEN | 21

honey and lime glazed fried chicken, summer slaw, chipotle aioli

PRAWN TACOS | 23

panko crumbed prawns, pineapple and chilli salsa, pickled red onion, avocado, chipotle aioli, coriander, soft tortilla

BURRATA (V)(GFA) | 22

confit garlic flatbread, peach and herb compote, balsamic glaze

ADD PROSCIUTTO | 8

VIETNAMESE CARAMEL PORK BELLY (GF) | 23

pickled cucumber and carrot, vermicelli noodles, coriander, nuoc cham

PANKO TOFU (VE) | 17

panko crumbed tofu, gochujang mayo

MOZZARELLA STICKS (V) | 19

fried mozzarella, tomato sugo, plant-based aioli

LOADED SWEET POTATO WEDGES (VE) | 17

sweet potato wedges, grilled corn salsa, black beans, pickled red onion, jalapeños, plant-based chipotle aioli, lime

★ CORN RIBS (VE)(GFA) | 16

smoked corn ribs, paprika lime butter, tostada crumble

GREEN GODDESS HOMMUS (V)(GFA) | 15

fried chickpeas, pickled onion, olive oil, ciabatta (contains sesame)

TASTING BOARD | 48

basil pesto arancini, lemon aioli, parmesan, honey and lime fried chicken, chipotle aioli, Vietnamese caramel pork belly, pickled cucumber and carrot, vermicelli noodles, nuoc cham, paprika smoked corn ribs

TRIO OF CHEESE (V) (GFA) | 38

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 30 44

Kilpatrick 34 48

CHIPS (VE) | 14

tomato sauce, plant-based aioli

WEDGES (V) | 16

sour cream, sweet chilli

SWEET POTATO FRIES (VE) | 15

tomato relish, plant-based aioli

Classics

SALT AND PEPPER SQUID | 33

chips, salad, lemon, tartare

FISH AND 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

plant-based parmigiana | 4.5

Hawaiian | 4.5

creamy garlic prawn | 12

Kilpatrick | 5

Burgers

MAPLE FRIED CHICKEN | 28

BBQ maple glazed fried chicken, apple and fennel slaw, chipotle aioli, toasted brioche bun, chips

SMOKED CHEDDAR BEEF (GFA) | 29

double beef patty, smoked tomato chutney, cos lettuce, smoked cheddar cheese, herb aioli, pickled red onion, toasted brioche bun, chips

GARDEN (VE)(GFA) | 27

garden pea and potato patty, beetroot hommus, oak lettuce, tomato, red onion, plant-based aioli, toasted bun, chips (contains sesame)

★ PULLED BRISKET SANDWICH (GFA) | 30

smoked pulled brisket, classic slaw, hickory BBQ sauce, house pickles, Swiss cheese, toasted garlic Turkish bread, chips

Sides

CONFIT COCKTAIL POTATOES (V)(GFA) | 14

smoked tomato chutney, rosemary sea salt

ROASTED GREENS (VE)(GFA) | 17

asparagus, broccolini, brussels sprouts, caramelised onion and sage purée, fried kale

ZUCCHINI SALAD (V) | 16

chargrilled zucchini ribbons, Mediterranean cous cous, mint, whipped feta dressing, lemon mint oil

Mains

BARBECUE CHICKEN BREAST (GFA) | 38

barbecue marinated chicken, green goddess hommus, balsamic cherry tomatoes, confit cocktail potatoes, broccolini, chicken glaze (contains sesame)

ATLANTIC SALMON (GFA) | 40

carrot and ginger purée, smashed confit cocktail potatoes, lemon and herb yoghurt, asparagus, charred lemon, fried capers

BUTTER CHICKEN (GFA) | 32

charred chicken thigh, spiced butter chicken sauce, basmati rice, naan

★ SMOKED PORK CUTLET (GFA) | 38

caramelised onion and sage purée, broccolini, candied shallots, potato rosti, honey mustard cream

VODKA ROSÉ GNOCCHI (V) | 30

marinated heirloom cherry tomatoes, spring onion, garlic, chargrilled zucchini, vodka rosé sauce, parmesan, fried basil

★ BEEF SHORT RIB (GFA) | 38

smoked beef short rib, hickory BBQ sauce, southern potato salad, paprika smoked corn ribs

★ TANDOORI CAULIFLOWER (VE)(GF) | 30

lentil dahl, mango chutney, spiced coconut yoghurt, crispy chickpeas

Steaks

★ 300G SCOTCH FILLET (GFA) | 49

house désirée potato wedges, beetroot slaw, red wine and toasted shallot butter

250G RUMP (GFA) | 39

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

CAESAR SALAD (GFA) | 27

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

BURRITO BOWL (VE)(GFA) | 28

white rice, fire roasted capsicum, grilled corn, pickled red onion, cos lettuce, coriander and lime slaw, black beans, avocado crema, paprika lime tortilla chips, chipotle aioli, jalapeños, charred lime

SUMMER HARVEST (V)(GFA) | 26

beetroot hommus, roast pumpkin, avocado, fried chickpeas, cos lettuce, spinach, red onion, rocket, feta, toasted pepita seeds, apple cider vinaigrette (contains sesame)

ADD

crispy fried chicken | 8.5

roast 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

PROSCIUTTO AND ROCKET (GFA) | 30

confit garlic, sliced prosciutto, fior di latte, rocket, thyme, olive oil, sea salt, shaved parmesan

MANGO BBQ CHICKEN (GFA) | 31

tomato sugo, barbecue marinated chicken, mango, onion, green capsicum, mozzarella

MEAT SUPREME (GFA) | 32

tomato sugo, Italian pork sausage, ham, sliced sopressa, bacon, onion, fire roasted capsicum, pineapple, kalamata olives, mushroom, mozzarella

MEXICAN PRAWN (GFA) | 33

tomato sugo, prawns, charred corn, pickled red onion, avocado crema, jalapeños, tostada crumble, mozzarella

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

tomato sugo, red onion, tomato, basil, plant-based mozzarella

HAWAIIAN (GFA) | 28

tomato sugo, ham, pineapple, mozzarella

Desserts

LEMON BLONDIE (V) | 17

crème fraîche, blueberry compote

CHOCOLATE CHEESECAKE (V) | 17

dark chocolate cheesecake, biscoff base, dulce de leche, fresh berries, chocolate shards

PINA COLADA TIRAMISU (V)(GF) | 17

coconut rum-soaked sponge, pineapple cream, toasted coconut and lime

STICKY DATE AND PECAN PUDDING (VE)(GF) | 17

coconut caramel, plant-based vanilla ice cream

ADD ICE CREAM | 3

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

Fancy Sandwiches

MON-FRI LUNCH ONLY

SMOKED SALMON BAGEL | 22

smoked salmon, cream cheese, capers, red onion, lemon, rocket, Lenny's everything bagel

FRIED CHICKEN WRAP | 18

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, dukkah, plant-based feta, mint (contains sesame)

HAM, HONEY AND BRIE CROISSANT | 17

croissant, sliced smoked ham, brie, honey thyme butter, pickled pear, rocket

ADD CHIPS | 4

WE PROUDLY USE



(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.