

SHARED

BEEF BRISKET TAQUITOS 22
pulled beef brisket, jalapeños, cheese, chilli lime salt, lime aioli

BUFFALO FRIED CHICKEN 22
buffalo sauce, herbed aioli, spring onion

JAPANESE PORK BELLY (GFA)(DF) 20
Yakiniku sauce, pickled daikon, spring onion, fried shallots

WHIPPED HARRISSA HOMMUS (VE)(GFA) 18
pizza bread, bush dukkah, olive oil, chives

TOMATO AND BASIL ARANCINI (V) 18
green romesco sauce, dill aioli, parmesan

SALT AND PEPPER EGGPLANT (VE) 21
spring onion, chilli, tasty salt

SIDELINE SHARE PLATTER / 105

fried buffalo chicken, Japanese pork belly, tomato and basil arancini, mini steak sandwiches, beef brisket taquitos

WARM OLIVES (VE)(GF) 11
thyme, chilli, garlic, yuzu

CIABATTA GARLIC BREAD (V) 13

CHEESY GARLIC PIZZA BREAD (V)(GFA) 21
confit garlic oil, camembert, mozzarella, rosemary, sea salt, parmesan

EYRE PENINSULA OYSTERS [AUSTRALIAN] 3 6
natural (GF) 14 25
pickled rockmelon mignonette (GF) 16 28
kilpatrick (GF) 16 28

CHEESE PLATE (V)(GFA) 24
local cheese, dried apricots, cashews, quince paste, strawberries, crackers

CLASSICS

TEMPURA-BATTERED FISH (GFA) 33
South Australian Gummy Shark, chips, garden salad, lemon, tartare [Australian]

AUSTRALIAN SALT & PEPPER SQUID 32
chips, garden salad, lemon, lime aioli [Australian]

CHICKEN SCHNITZEL HALF FULL
panko crumbed, chips, garden salad 22 26

BEEF SCHNITZEL 27
panko crumbed, chips, garden salad

VEGAN SCHNITZEL (VE) 27
chips, garden salad

+ ADD SAUCE
gravy, mushroom, diane, pepper 3
red wine jus (GF) 5

+ ADD TOPPINGS
parmigiana 4
vegan parmigiana (VE) 4.5
Hawaiian 4.5
kilpatrick 5
garlic prawn sauce (GF) [Australian] 14

BURGERS, WRAPS AND SANDWICHES

SERVED WITH CHIPS AND AIOLI
+ ADD GLUTEN FREE BUN 3

CHEESEBURGER (GFA) 26
beef patty, cheese, onion, pickles, lettuce, tomato, burger sauce

BUFFALO CHICKEN BURGER 26
fried chicken, buffalo sauce, dill mayonnaise, cos lettuce, cheese, pickles

VEGAN CHICKEN BURGER (VE) 27
plant based vegan schnitzel, slaw, pickled onion, vegan chipotle aioli, vegan cheese

CHICKEN WRAP 25
fried chicken, lettuce, tomato, onion, pickles, cheese, lime aioli

FISH BURGER 27
tempura battered South Australian Gummy Shark, lettuce, onion, tomato, pickles, tartare [Australian]

STEAK SANDWICH 27
marinated eye fillet, onion, capsicum, green tomato and jalapeño relish, lime aioli, cheese

MAINS

TASMANIAN ATLANTIC SALMON (GFA) 41
potato rosti, broccolini, tomato salsa, green romesco, crispy leek [Australian]

LAMB RAGU 34
pappardelle, 12 hour slow cooked lamb shoulder, rich sugo sauce, pangrattato, parmesan

JAPANESE CHICKEN BREAST (GFA) 36
spiced potatoes, roast baby carrot, golden curry sauce, pickled cabbage, grilled flat bread

VEGAN MAULTASCHEN (VE) 35
potato and spinach dumplings, tomato lentil sauce, sautéed spinach, fried leek

12-HOUR PRESSED LAMB (GFA) 37
wild mushroom purée, broccolini, baby carrot, garlic chat potatoes, fried enoki mushrooms, red wine jus

THE GRILL

250G PORTERHOUSE STEAK (GFA) 40

★ **300G YODER-SMOKED SCOTCH FILLET (GFA)** 50

★ **YODER-SMOKED PORK CUTLET (GFA)** 38

ALL SERVED WITH
chips, onion rings, steak salad with cos lettuce, bacon, cherry tomato, Caesar dressing

+ ADD SAUCE
gravy, mushroom, diane, pepper, chimichurri 3
red wine jus (GF) 5
garlic prawn sauce (GF) [Australian] 14

SIDES

SEASONAL VEGETABLES (V)(GFA) 14.5
crispy leek, garlic butter

SALT & VINEGAR CHAT POTATOES (V)(GFA) 14.5
chives, parmesan

CHIPS (V)(GFA) 12
tomato sauce, lime aioli

WEDGES (V) 14.5
sweet chilli, sour cream

SWEET POTATO CHIPS (V) 14.5
lime aioli

PIZZA

HAND STRETCHED, 10 INCH
+ ADD GLUTEN FREE BASE (GF) 5
+ ADD VEGAN CHEESE (VE) 4
+ ADD CHILLI OIL 1.5

POTATO AND ROSEMARY (V)(GFA) 26
garlic oil, potato, rosemary, sea salt, mozzarella

TOMATO AND BASIL (V)(GFA) 25
tomato sugo, basil, bocconcini, parmesan, mozzarella

SMOKED HAM AND PINEAPPLE (GFA) 28
tomato sugo, pineapple, smoked ham, mozzarella

SOPRESSA AND HOT HONEY (GFA) 28
tomato sugo, sopressa salami, onion, chilli honey, mozzarella

CHICKEN AND JALAPEÑO (GFA) 29
tomato sugo, chicken, jalapeño, onion, capsicum, dill aioli, mozzarella

SURF AND TURF (GFA) 34
garlic cream, prawns, onion, smoked wagyu, chives, mozzarella [Australian]

SMOKED HAM AND TRUFFLE (GFA) 29
truffle cream, ham, onion, mushroom, mozzarella

BOWLS AND SALADS

CAESAR (GFA) 25
cos lettuce, bacon, fresh parmesan, sourdough croutons, poached egg, anchovies, Caesar dressing (imported)

NOURISH BOWL (VE)(GF) 26
harissa hommus, quinoa, baby spinach, roast sweet potato, baby beetroot, zucchini, avocado, crispy chickpeas, soy miso dressing

MEXICAN BOWL (VE)(GF) 26
black rice, corn salsa, chipotle aioli, guacamole, cos lettuce, nacho crumb, pickled onion

+ ADD GRILLED CHICKEN (GF) 8
+ ADD CRISPY CHICKEN 8
+ ADD HALLOUMI (V)(GF) 8
+ ADD SMOKED SALMON (GF) [AUSTRALIAN] 11

DESSERT

TIRAMISU BROWNIE (V) 15
dark chocolate fudge brownie, coffee mascarpone, cocoa, dehydrated raspberries

NUTELLA OREO COOKIE SLICE (V) 15
whisky caramel, Oreo crumb, cookies and cream gelato

HAZELNUT BUENO SLICE (VE)(GF) 15
hazelnut praline, coconut ice cream, dark chocolate ganache

CHEESE PLATE (V)(GFA) 24
local cheese, dried apricots, cashews, quince paste, crackers



Please inform our staff of any allergies. We take these very seriously, but cannot guarantee meals without traces of allergens.

★ **YODER SMOKED, (V) VEGETARIAN, (VE) VEGAN (GF) GLUTEN FREE, (GFA) GLUTEN FREE AVAILABLE**

15% surcharge applies on public holidays.