

SHARE

PURPLE SWEET POTATO HOMMUS (VE)(GFA) | 16
flatbread, sumac, parsley oil

PULL-APART PIZZA LOAF | 21
rosemary and garlic pull-apart pizza dough loaf, with prosciutto, ricotta, chilli honey, burnt peach compote, fig balsamic

POTATO HASH (2) (V)(GFA) | 18
potato rosti, avocado salsa, jalapeño aioli, lime salt, smoked cheddar

PORK BELLY DONUT SLIDERS (2) (DF) | 16
pork belly, pickled onion, spicy slaw, mint, coriander

MAKE IT VEGAN (VE)
swap pork belly for deep fried tofu

FRIED CHICKEN TENDERS (DF) | 16
house-made chipotle aioli, pickled onion

OYSTERS (3) (GF)(DF)
Mignonette sauce | 16

Kilpatrick sauce, Hahndorf bacon | 18

WHIPPED RICCOTA (V) | 20
honey, heirloom tomatoes, pickled onion, olive crumb, basil, garlic bread

CHICKEN TACO (2) | 18
fried chicken, shallots, avocado salsa, lettuce, jalapeño aioli, flour tortilla

WARM OLIVES (VE)(GF) | 12
yuzu gin, thyme, orange

CIABATTA GARLIC BREAD (4) (V) | 12
garlic butter

TRUFFLE CHIPS AND PARMESAN (V) | 14
aioli

SWEET POTATO CHIPS (V) | 14.5
aioli

WEDGES | 14.5
sweet chilli, sour cream

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

15% surcharge applies on public holidays.

DF	Dairy Free		
V	Vegetarian	VE	Vegan
GF	Gluten Free	GFA	Gluten Free Available

CLASSICS

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

BEEF SCHNITZEL | 28
panko crumbed, chips, garden salad

VEGAN SCHNITZEL (VE) | 27
chips, garden salad

ADD SAUCE | 3
gravy, mushroom, diane, pepper

ADD PARMIGIANA | 4

ADD KILPATRICK | 4.5

ADD HAWAIIAN | 4.5

ADD VEGAN PARMIGIANA (VE) | 4.5

FISH AND CHIPS (GFA) | 29
tempura battered fish, chips, tartare, lemon, garden salad

SALT & PEPPER AUSTRALIAN SQUID | 30
chips, lime aioli, lemon, garden salad

BURGERS & SANDWICHES

SERVED WITH CHIPS AND AIOLI

GLUTEN FREE BUN | 3

VEGAN CHEESE | 4

FRIED CHICKEN SANDWICH | 26
brioche bread, fried chicken, sesame slaw, chilli jam, jalapeño aioli, cheese, pickled onion

SMOKED SALMON SANDWICH | 27
brioche bread, chive and dill crème fraîche, pickled beetroot, rocket, fried capers

WAGYU BEEF SANDWICH | 28
brioche bread, Swiss cheese, wagyu beef, fried enoki mushroom, red pepper relish, pickles

BEEF BURGER | 25
beef patty, cheese, lettuce, tomato, pickles, tomato sauce, mustard

KING'S BURGER | 28
"A burger fit for a King, or you"
beef patty, crispy pork belly, cheese, BBQ relish, kewpie mayo, caramelised onion, lettuce, tomato

VEGAN CHICKEN BURGER (VE) | 27
plant based vegan schnitzel, lettuce, tomato, pickles, onion, vegan chipotle, vegan cheese

MAINS

GRILLED SALMON (GFA) | 35
romesco sauce, potato rosti, broccolini, asparagus, salsa verde

LAMB RAGÙ | 32
12 hour pulled lamb, truffle rosé sauce, parmesan, basil oil, fried enoki mushroom, pappardelle

CHICKEN BREAST (GF) | 35
whipped mash, bok choy, broccolini, sun-dried tomato cream, sumac

YODER SMOKED PORK CUTLET (DF) | 38
salt and vinegar potato, orange and ginger glaze, chilli, crunchy slaw, shallots

SMOKED BUTTERNUT PUMPKIN (VE)(GFA) | 32
purple sweet potato hommus, pomegranate salad, crispy chickpeas

GRILL

ALL SERVED WITH CHIPS, ONION RINGS AND GREEN GODDESS SALAD

300G YODER SMOKED SCOTCH FILLET (GFA) | 49

250G PORTERHOUSE STEAK (GFA) | 34

ADD SAUCE
gravy, mushroom, diane, pepper | 3
red wine jus | 4.5

SIDES

SALT & VINEGAR POTATO (V) | 15.5
tahini yoghurt, parmesan, chilli crunch (contains sesame seeds)

WHIPPED MASH (V)(GF) | 13.5
sage and thyme infused butter

BROCCOLINI AND ASPARAGUS (V)(GF) | 13
chilli honey, parmesan cheese, toasted almond flakes

CAPRESE SALAD (V)(GF) | 11
heirloom tomato, fior de latte, pickled onion, basil, fig balsamic

HEIRLOOM CARROTS (GFA)(DF) | 13
purple sweet potato hommus, crispy chickpeas

PIZZA

HAND STRETCHED, 10 INCH

GLUTEN FREE BASE | 5

VEGAN CHEESE | 4

MARGHERITA (V) | 25
tomato sugo, fior de latte, parmesan, mozzarella, fresh basil

SOPRESSA SALAMI | 26
tomato sugo, sopressa salami, chilli honey, mozzarella

PANCETTA AND PINEAPPLE | 26
tomato sugo, pancetta, pineapple, oregano, mozzarella

MUSHROOM (V) | 28
truffle cream, swiss brown mushroom, caramelised onion, spinach, parmesan, mozzarella

CHICKEN, CORN AND CHIPOTLE | 28
tomato sugo, chicken, corn salsa, chipotle aioli, nacho crumb, mozzarella

PROSCIUTTO | 28
tomato sugo, semi-dried tomato, fior de latte, parmesan, mozzarella, fresh rocket, fresh prosciutto

SALADS

NOURISH BOWL (VE)(GFA) | 25
purple sweet potato hommus, quinoa, spinach, roast pumpkin, avocado, roast carrot, pomegranate vinaigrette, crispy chickpeas

MEXICAN BOWL (VE)(GF) | 25
black rice, cos lettuce, chipotle aioli, corn salsa, avocado, pickled onion, nacho crumb

CAESAR SALAD (GFA) | 24
cos lettuce, Hahndorf bacon, parmesan, sourdough croutons, poached egg, anchovies, Caesar dressing

BEEF SALAD (DF) | 30
cos lettuce and bean shoot mix, pickled onion, pickled beetroot, mint, coriander, chilli shallot crunch, nam jim

ADD CHICKEN | 7
ADD CRISPY CHICKEN | 8
ADD HARRIS SMOKED SALMON | 11
ADD HALLOUMI | 8
ADD FRIED TOFU | 7

DESSERT

TRIO OF GELATI (V)(GFA) | 14
chocolate hazelnut, strawberry, vanilla bean, wafer

CHOCOLATE FONDANT (V) | 15
chocolate hazelnut ice cream, hazelnut crumb

PEANUT BUTTER PANNA COTTA (VE)(GF) | 14
chocolate crumb, raspberry compote

CHOCOLATE STOUT BROWNIE (V) | 16
vanilla bean ice cream, berry coulis, Persian fairy floss

CHEESE PLATE (V) | 24
smoked cheddar, camembert, blue cheese, charcoal cracker, blueberry jam, dried apricots

AFFOGATO (V) | 11
espresso shot, vanilla ice cream

ADD A SHOT OF FRANGELICO | 6