

SHARE

WARM BREAD | 13

olive oil, pistachio dukkah, fig balsamic

SMOKED PURPLE

SWEET POTATO HOMMUS (VE)(GFA) | 17

flatbread, sumac, parsley oil

PULL-APART PIZZA LOAF | 22

rosemary and garlic pull-apart pizza dough loaf, with prosciutto, ricotta, chilli honey, burnt peach compote, fig balsamic

POTATO HASH (2) (V)(GFA) | 19

potato rosti, avocado salsa, jalapeño aioli, lime salt, smoked cheddar

SALT AND PEPPER SQUID | 23

tajin, bean shoot salad, lime

OYSTERS (3) (GF)(DF)

Mignonette sauce | 17

Kilpatrick sauce, Hahndorf bacon | 19

WHIPPED RICCOTA (V) | 21

honey, heirloom tomatoes, pickled onion, olive crumb, basil, garlic bread

WARM OLIVES (VE)(GF) | 13

yuzu gin, thyme, orange

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

MAINS

GRILLED SALMON (GFA) | 36

romesco sauce, potato rosti, broccolini, asparagus, salsa verde

LAMB RAGÙ | 33

12 hour pulled lamb, truffle rosé sauce, parmesan, basil oil, fried enoki mushroom, pappardelle

CHICKEN BREAST (GF) | 36

whipped mash, bok choy, broccolini, sun-dried tomato cream, sumac

YODER SMOKED PORK CUTLET (DF) | 39

salt and vinegar potato, orange and ginger glaze, chilli, crunchy slaw, shallots

SMOKED BUTTERNUT PUMPKIN (VE)(GFA) | 33

purple sweet potato hommus, pomegranate salad, crispy chickpeas

300G YODER SMOKED SCOTCH FILLET (GFA) | 50

chips, cos lettuce, green goddess dressing, cherry tomato and parmesan salad, onion rings

ADD SAUCE

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

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SHARED MAINS

400G 12HR SLOW COOKED LAMB SHOULDER (GF) | 60

chilli honey labneh, jus

500G BEEF RIB EYE (GF)(DF) | 70

salsa verde, jus

HALF CHICKEN (GF)(DF) | 65

achiote marinade, lime dressing

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

CHIPS (V) | 13

aioli

CLASSICS

CHICKEN SCHNITZEL | HALF 23 | FULL 27
panko crumbed, chips, garden salad

BEEF SCHNITZEL | 29
panko crumbed, chips, garden salad

VEGAN SCHNITZEL (VE) | 28
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) | 30
tempura battered fish, chips, tartare, lemon,
garden salad

SALT & PEPPER AUSTRALIAN SQUID | 31
chips, lime aioli, lemon, garden salad

FRIED CHICKEN SANDWICH | 27
brioche bread, fried chicken, sesame slaw, chilli jam,
jalapeño aioli, cheese, pickled onion

BEEF BURGER | 26
beef patty, cheese, lettuce, tomato, pickles,
tomato sauce, mustard

VEGAN CHICKEN BURGER (VE) | 28
plant based vegan schnitzel, lettuce, tomato,
pickles, onion, vegan chipotle, vegan cheese

ADD A GLUTEN FREE BUN | 3

PIZZA

HAND STRETCHED, 10 INCH
GLUTEN FREE BASE | 5
VEGAN CHEESE | 4

MARGHERITA (V) | 26
tomato sugo, fior de latte, parmesan, mozzarella,
fresh basil

SOPRESSA SALAMI | 27
tomato sugo, sopressa salami, chilli honey, mozzarella

PANCETTA AND PINEAPPLE | 27
tomato sugo, pancetta, pineapple, oregano, mozzarella

MUSHROOM (V) | 29
truffle cream, swiss brown mushroom, caramelised
onion, spinach, parmesan, mozzarella

CHICKEN, CORN AND CHIPOTLE | 29
tomato sugo, chicken, corn salsa, chipotle aioli,
nacho crumb, mozzarella

PROSCIUTTO | 29
tomato sugo, semi-dried tomato, fior de latte, parmesan,
mozzarella, fresh rocket, fresh prosciutto

FEED ME

3 COURSE SET MENU | 65PP
MIN 4 PEOPLE

Can't decide? Let us choose!

Our Feed Me menu has been carefully
crafted by our head chef, featuring a
selection of signature and seasonal dishes.

We cater to all dietary requirements. If you have any allergies
or requirements, please let us know and we will look after you.

SALADS

NOURISH BOWL (VE)(GFA) | 26

purple sweet potato hommus, quinoa, spinach, roast pumpkin, avocado, roast carrot, pomegranate vinaigrette, crispy chickpeas

MEXICAN BOWL (VE)(GF) | 26

black rice, cos lettuce, chipotle aioli, corn salsa, avocado, pickled onion, nacho crumb

CAESAR SALAD (GFA) | 25

cos lettuce, Hahndorf bacon, parmesan, sourdough croutons, poached egg, anchovies, Caesar dressing

BEEF SALAD (DF) | 31

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 and 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

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