

SHARE

RED CAPSICUM HOMMUS (VE)(GFA) | 16
flatbread, sumac, parsley oil

PULL-APART PIZZA LOAF | 22
rosemary and garlic pull-apart pizza dough loaf, 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, coriander

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

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|----------------------------------|----------|----------|
| OYSTERS (GF)(DF) | 3 | 6 |
| chimichurri | 14 | 26 |
| Kilpatrick sauce, Hahndorf bacon | 16 | 30 |

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

CHICKEN TACOS (2) | 19
fried chicken, pickled onion, avocado salsa, lettuce, jalapeño aioli, flour tortilla

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

CIABATTA GARLIC BREAD (6) (V) | 12
garlic butter

ADD CHEESE | 3

TRUFFLE CHIPS AND PARMESAN (V) | 14
aioli

SWEET POTATO CHIPS (V) | 14.5
aioli

WEDGES (V) | 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.

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

CLASSICS

CHICKEN SCHNITZEL | HALF 22 | FULL 27
panko crumbed, chips, garden salad

BEEF SCHNITZEL | 28.5
panko crumbed, chips, garden salad

VEGAN SCHNITZEL (VE) | 27
chips, garden salad

ADD SAUCE
gravy, mushroom, diane or pepper | 3
red wine jus (GF) | 4.5

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

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 BAGEL | 27
poppy seed bagel, smoked salmon, chive and dill crème fraîche, pickled beetroot, rocket, fried capers

SLICED WAGYU BEEF SANDWICH | 28
brioche bread, provolone cheese, wagyu beef, spinach, rocket, nam jim, chimichurri, pickled onion

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

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

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

MAINS

GRILLED SALMON (GFA) | 36
romesco sauce, potato rosti, broccolini, asparagus, chimichurri

PESTO PASTA (V) | 27
casarecce, truffle basil pesto, garlic, sun-dried tomato, spanish onion, rocket, fior de latte

CHICKEN BREAST (GF) | 36
black rice, broccolini, sumac yoghurt, mango salsa, lime

YODER SMOKED PORK CUTLET (DF) | 38
salt & vinegar potatoes, orange and ginger glaze, slaw, peanut chilli crunch

SMOKED BUTTERNUT PUMPKIN (VE)(GFA) | 32
red capsicum 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 or pepper | 3
red wine jus (GF) | 4.5

SIDES

SALT & VINEGAR POTATOES (V) | 16
tahini yoghurt, parmesan, chilli crunch
(contains sesame seeds)

WHIPPED MASH (V)(GF) | 14
sage and thyme infused butter

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

CAPRESE SALAD (V)(GF) | 12
heirloom tomato, fior de latte, pickled onion, basil, fig balsamic

HEIRLOOM CARROTS (VE)(GFA)(DF) | 13
sticky maple glaze, red capsicum 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

HAWAIIAN | 27
tomato sugo, smoked Barossa ham, pineapple, oregano, mozzarella

MUSHROOM (V) | 28
truffle cream, swiss brown mushrooms, 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) | 26
red capsicum 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) | 30
sliced scotch fillet, cos lettuce and bean shoot mix, pickled onion, pickled beetroot, mint, coriander, peanut chilli crunch, nam jim

ADD CHICKEN (GF) | 7
ADD CRISPY CHICKEN | 8
ADD HARRIS SMOKED SALMON (GF) | 11
ADD HALLOUMI (V)(GF) | 8
ADD FRIED TOFU (VE) | 7

DESSERT

TRIO OF SORBET (V)(GFA)(DF) | 14
lemon sorbet, mango sorbet, raspberry sorbet, wafer

CHOCOLATE FONDANT (V) | 15
raspberry sorbet, hazelnut crumb

BISCOFF CHEESECAKE (VE)(GF) | 15
caramel sauce, raspberry compote

ETON MESS (V)(GF) | 16
pavlova, mango sorbet, blackberry compote, mint, freeze dried mandarin

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

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

ADD A SHOT OF FRANGELICO | 7.5