

To Start..

Garlic pizza bread	\$8.5
House made Soup w toasted sourdough	\$12.5 (gfa)
Share Tasting Plates -	2 Person \$30
(changing weekly see our board for the selection)	3 Person \$40
	4 Person \$50

Mains

South Australian Flathead \$28.5 (gf) (dfa)

Beer battered with warm chickpea, pumpkin, heirloom tomato salad, spiced yogurt & dukkha

Pork Ribs \$27.5 (gf) (df)

Chilli, plum & ginger glazed with fries & seasonal salad

Black Angus Scotch Fillet \$32.5 (gf) (dfa)

Pan fried with parsnip puree, charred greens & porcini jus

Thai Chicken Larb Laksa \$28.5 (gfa) (df)

With fried egg noodles, bok choy & a spicy laksa broth

Wagyu Beef Burger \$21 (gfa) (dfa)

House made wagyu patty, local smoked bacon, caramelised onion, tomato, lettuce, cheddar, garlic aioli & rustic fries

Crispy Chicken Burger \$20 (gfa) (dfa)

Kewpie mayo, house kimchi, local smoked bacon, cheddar cheese, tomato, jalapeno jam & rustic fries

Falafel Burger \$20 (gfa) (dfa)

House made patty, pesto aioli, Joan's hummus, caramelised onion, lettuce, tomato & rustic fries **Add: Haloumi \$3**

Extras...

Rustic Fries	\$8
Sweet Potato Fries	\$9
Seasonal Salad	\$8.5

Kids Options - \$9.5

Grilled Chicken (gf)

With Salad and Fries

Kids Squid (gf)

With Salad and Fries

House Made Ham & Cheese Pizza

With Fries

Snags & Fries (gf)

With Salad

Desserts

Affogato... \$9

Double shot espresso w vanilla ice-cream

Add: Baileys \$6

Espresso Martini... \$14

Espresso Coffee w vodka & liqueur

Please see specials board & cake fridge for more dessert options

***We cater for all dietary requirements; just ask & our chefs will be happy to tailor something to your needs**

***Gf = gluten free Gfa = gluten free available Df = dairy free V = vegetarian**