

# SHARE

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## HIRAMASA KINGFISH (GF)(DF) | 24

sashimi kingfish, sweet chilli Thai dressing,  
peanut chilli crunch, crispy curry leaf

## SPENCER GULF KING PRAWNS (GF)(DF) | 26

pickled fennel, tomato dill aioli,  
cucumber salsa, sumac

## TRUFFLE LAMB CROQUETTES | 20

truffle aioli, fried enoki, parmesan

## PORK BELLY (GF)(DF) | 19

braised master stock pork, hot honey,  
sesame, green onion, crispy shallots

## TOMATO AND BASIL ARANCINI (V) | 19

basil pesto, dill aioli, parmesan

## WARM OLIVES (VE)(GF) | 12

thyme, chilli, garlic

## BEETROOT HOMMUS (VE)(GFA) | 19

pizza bread, cucumber salsa, sumac

## GARLIC PIZZA BREAD (VE) | 16

confit garlic oil, rosemary, sea salt, sumac

## CHEESY GARLIC PIZZA BREAD (V) | 19

confit garlic oil, camembert, mozzarella,  
rosemary, sea salt, parmesan

## EYRE PENINSULA OYSTERS 3 6

natural (GF) 16 27

sweet chilli thai dressing (GF) 16 27

kilpatrick (GF) 18 30

## CHEESE PLATE (V)(GF) | 25

local cheese, dried apricots, cashews,  
quince paste, charcoal crackers

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.

★ Yoder Smoked

(V) Vegetarian, (VE) Vegan, (DF) Dairy Free,

(GF) Gluten Free, (GFA) Gluten Free Available

## MAINS

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### SEAFOOD PLATE | 60

Coffin bay oysters, Spencer Gulf king prawn, salt and pepper squid, tempura-battered Eyre Peninsula kingfish, chips, lemon, tartare, cos lettuce, bacon, cherry tomato, Caesar dressing

### SALMON (GFA) | 40

potato rosti, romesco sauce, rocket, pickled fennel, sumac almonds

### GNOCCHI (V) | 36

basil pesto, baby spinach, cherry tomatoes, parmesan, fried enoki

### CHICKEN BREAST (GF)(DF) | 37

black rice, panang curry sauce, bok choy, peanut chilli crunch, crispy curry leaf

### CAULIFLOWER STEAK (VE)(GFA) | 35

romesco sauce, chat potatoes, chimichurri, pickled fennel, rocket, sumac almonds

### 12-HOUR PRESSED LAMB (GFA) | 38

cauliflower purée, broccolini, salt and vinegar potatoes, red wine jus, parsnip crisps

## GRILL

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### 200G CHAR-GRILLED EYE FILLET (GFA) | 49

### ★ 300G-YODER SMOKED SCOTCH FILLET (GFA) | 51

### ★ YODER-SMOKED PORK CUTLET (GFA) | 39

#### 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

## SIDES

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### SEASONAL VEGETABLES (V)(GF) | 14.5

baby spinach, garlic butter

### SALT AND VINEGAR

### CHAT POTATOES (V)(GFA) | 14.5

chives, parmesan

### CHIPS | 12

lime aioli

### WEDGES | 14.5

sweet chili, sour cream

### SWEET POTATO CHIPS | 14.5

lime aioli

## CLASSICS

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### TEMPURA-BATTERED FISH (GFA) | 31

chips, garden salad, lemon, tartare

### AUSTRALIAN SALT AND PEPPER SQUID | 33

chips, garden salad, lemon, lime aioli

### CHICKEN SCHNITZEL | HALF 23 | FULL 28

panko crumbed, chips, garden salad

### BEEF SCHNITZEL | 29

panko crumbed, chips, garden salad

### VEGAN SCHNITZEL (VE) | 29

chips, garden salad

### ADD VEGAN PARMIGIANA (VE) | 4.5

tomato sugo, vegan cheese

### ADD SAUCE

gravy, mushroom, diane, pepper | 3  
red wine jus (GF) | 5

### ADD PARMIGIANA | 4

### ADD KILPATRICK | 5

### ADD HAWAIIAN | 4.5

## PIZZA

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### HAND STRETCHED, 10 INCH

### GLUTEN FREE BASE | 5

### VEGAN CHEESE | 4

### SMOKED HAM AND PINEAPPLE (GFA) | 26

tomato sugo, pineapple, smoked ham, mozzarella

### SOPRESSA AND HOT HONEY (GFA) | 28

tomato sugo, sopressa, onion, chilli honey, mozzarella

### TOMATO AND BASIL (V)(GFA) | 26

tomato sugo, basil, bocconcini, parmesan

### CHICKEN AND PERI PERI (GFA) | 29

tomato sugo, chicken, onion, cherry tomatoes, spinach, peri peri sauce, mozzarella

### GARLIC PRAWN AND CHILLI (GFA) | 30

garlic cream, prawns, onion, chilli, mozzarella

### POTATO AND SAUSAGE (GFA) | 29

confit garlic oil, Italian sausage, potato, onion, rosemary salt, parmesan, mozzarella

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## SALADS

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### CAESAR (GFA) | 26

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

### THAI BEEF SALAD (GF)(DF) | 32

bean shoots, cabbage, carrot, cucumber, onion, coriander, Thai basil, mint, sweet chilli Thai dressing, peanut chilli crunch

### MEXICAN BOWL (VE)(GF) | 27

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

ADD GRILLED CHICKEN | 7

ADD CRISPY CHICKEN | 8

ADD SMOKED SALMON | 11

ADD HALLOUMI | 8

## KIDS

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### FOR CHILDREN 12 YEARS AND UNDER ONLY

### CHICKEN SCHNITZEL | 13

panko crumbed, chips, garden salad, gravy

### TEMPURA BATTERED FISH (GFA) | 13

chips, garden salad, lemon, tartare

### CHEESEBURGER (GFA) | 13

beef patty, cheese, tomato sauce, chips

### CHICKEN NUGGETS | 13

chips, garden salad, tomato sauce

### CHICKEN SALAD (GF) | 13

grilled chicken, lettuce, tomato, cucumber, onion, maple mustard dressing

### CHICKEN BURGER | 13

fried chicken, mayo, cheese, lettuce, chips

### GNOCCHI (V) | 13

tomato sugo, parmesan

### ICE CREAM | 4

vanilla ice cream with chocolate or strawberry topping

# DESSERT

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## OREO NUTELLA COOKIE SLICE (V) | 16

salted caramel gelati, Oreo crumb, caramel sauce

## LEMON CHEESECAKE SEMIFREDDO | 16

white chocolate, lime, strawberries, pistachio

## APRICOT SLICE (VE)(GF) | 16

blueberry compote, pistachio crumb,  
coconut ice cream

## CHEESE PLATE (V)(GF) | 25

local cheese, dried apricots, cashews, quince paste,  
charcoal crackers

## COFFEE | CUP 4.8 | MUG 5.8

### TAKEAWAY | SML 5 | LGE 6

cappuccino, flat white, latte, long black,  
short black, macchiato

## HOT CHOCOLATE | CUP 4.8 | MUG 5.8

## T2 TEA | 4.5

English breakfast, just peppermint, earl grey,  
just chamomile, gorgeous geisha green tea

## MILK OPTIONS

full cream

skim

lactose free | 0.5

soy | 0.8

oat | 0.8

almond | 0.8

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