

SHARED

500G BUFFALO CHICKEN WINGS | 17

herbed aioli, buffalo sauce, spring onion

TRUFFLE LAMB CROQUETTES | 18

truffle aioli, fried enoki, parmesan

★ BEEF BRISKET TACOS | 21

pulled beef, lettuce, corn salsa, pickled onion, cheese, chipotle aioli

PORK BELLY (GF)(DF) | 17

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

TOMATO AND BASIL ARANCINI (V) | 17

basil pesto, dill aioli, parmesan

WARM OLIVES (VE)(GF) | 10

thyme, blood orange gin, garlic

BEETROOT HOMMUS (VE)(GFA) | 17

pizza bread, cucumber salsa, sumac

CIABATTA GARLIC BREAD (V) | 12

CHEESY GARLIC

PIZZA BREAD (V)(GFA) | 17

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

SPORTYS SHARE PLATTER | 95

buffalo chicken wings, lamb croquettes, tomato and basil arancini, pork belly, mini Philly cheesesteak sandwiches

EYRE PENINSULA OYSTERS 3 6

natural 14 25

sweet chilli Thai dressing (GF) 14 25

kilpatrick (GF) 16 28

CHEESE PLATE (V)(GF) | 23

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

CLASSICS

TEMPURA-BATTERED FISH (GFA) | 29

chips, garden salad, lemon, tartare

AUSTRALIAN SALT AND PEPPER SQUID | 31

chips, garden salad, lemon, lime aioli

CHICKEN SCHNITZEL | HALF 21 | FULL 26

panko crumbed, chips, garden salad

BEEF SCHNITZEL | 27

panko crumbed, chips, garden salad

VEGAN SCHNITZEL (VE) | 27

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 TOPPING

parmigiana | 4

kilpatrick | 5

Hawaiian | 4.5

BURGERS, WRAPS & SANDWICHES

SERVED WITH CHIPS AND AIOLI

GLUTEN FREE BUN | 3

CHEESEBURGER (GFA) | 25

beef patty, cheese, onion, pickles, lettuce, tomato, burger sauce

BUFFALO CHICKEN BURGER | 25

fried chicken, buffalo sauce, cheese, lettuce, pickles, herbed aioli

VEGAN CHICKEN BURGER (VE) | 27

plant-based vegan schnitzel, lettuce, tomato, pickles, onion, vegan chipotle aioli, vegan cheese

CHICKEN WRAP | 23

fried chicken, lettuce, tomato, onion, pickles, cheese, lime aioli, bbq relish

FISH WRAP | 27

tempura-battered kingfish, lettuce, onion, tomato, pickles, tartare

★ CHILLI CHEESE SANDWICH | 28

chipotle beef brisket, chilli cheese kransky, tomato sauce, cheese, mustard, chives,

PHILLY CHEESESTEAK SANDWICH | 28

sliced eye fillet, cheese, truffle aioli, bbq relish, onion, capsicum

MAINS

SALMON (GFA) | 38

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

CHICKEN BREAST (GF)(DF) | 35

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

CAULIFLOWER STEAK (VE)(GFA) | 33

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

12-HOUR PRESSED LAMB (GFA) | 36

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

★ SMOKED PORK RIBS (GFA)(DF) | 36

sticky soy, Asian slaw, crispy shallots, spring onion, chips

★ SMOKED MEAT PLATE FOR 1 (GFA) | 55

pork ribs, pulled beef brisket, chilli cheese kransky, Asian slaw, bbq relish, chips, ciabatta roll

GRILL

250G CHAR-GRILLED

PORTERHOUSE STEAK (GFA) | 38

★ 300G YODER-SMOKED SCOTCH FILLET (GFA) | 49

★ YODER-SMOKED PORK CUTLET (GFA) | 37

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

PIZZAS

HAND STRETCHED, 10 INCH

GLUTEN FREE BASE | 5

VEGAN CHEESE | 4

SMOKED HAM AND PINEAPPLE (GFA) | 24

tomato sugo, pineapple, smoked ham, mozzarella

SOPRESSA AND HOT HONEY (GFA) | 26

tomato sugo, sopressa, onion, chilli honey, mozzarella

TOMATO AND BASIL (V)(GFA) | 24

tomato sugo, basil, bocconcini, parmesan

CHICKEN AND PERI PERI (GFA) | 27

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

GARLIC PRAWN AND CHILLI (GFA) | 28

garlic cream, prawns, onion, chilli, mozzarella

POTATO AND SAUSAGE (GFA) | 27

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

SALADS

CAESAR (GFA) | 24

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

THAI BEEF SALAD (GF)(DF) | 30

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

MEXICAN BOWL (VE)(GF) | 25

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

SIDES

SEASONAL VEGETABLES (V)(GF) | 14.5

baby spinach, garlic butter

CHIPS | 12

lime aioli

WEDGES | 14.5

sweet chili, sour cream

SWEET POTATO CHIPS | 14.5

lime aioli

DESSERT

OREO NUTELLA COOKIE SLICE (V) | 14

salted caramel gelati, Oreo crumb, caramel sauce

LEMON CHEESECAKE SEMIFREDDO | 14

white chocolate, lime, strawberries, pistachio

APRICOT SLICE (VE)(GF) | 14

blueberry compote, pistachio crumb, coconut ice cream

CHEESE PLATE (V)(GF) | 23

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



WE PROUDLY USE

★ **YODER SMOKERS** ★
COMPETITION GRADE BBQ PRODUCTS

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

