

BREADS & FRIES

GARLIC + HERB BREAD [VI]	6.5
CHEESE + GREEN ONION BREAD [VI]	6.5
SALT + VINEGAR FRENCH FRIES [VI] aioli	9.0
SEASONED WEDGES [VI] sour cream, sweet chilli	9.5

SHARE PLATES

CHICKEN + MACADAMIA MEATBALLS [IGF] beetroot relish	12.0
HOUSEMADE DIPS [IV, GF ON REQUEST] local olives, grilled flat bread EXTRA BREAD	12.5 +2
MOZZARELLA + PESTO ARANCINI [6] [VI] warm sugo, shaved pecorino	12.5
JALAPEÑO POPPERS [IV, E] chipotle aioli	12.5
MUSHROOM PÂTÉ [VE, E] dark rye toast	14.0
NORTH INDIAN SAMOSAS [3] [VI] coriander, yoghurt sauce	14.0

GRAZING PLATES 40

WE SOMETIMES TAKE TIME TO LOOK OUR BEST!
PLEASE ALLOW AN ADDITIONAL 30 MINUTES WHEN ORDERING

PLOUGHMAN'S TASTING PLATTER
olives, cured meats, dips, cheese, crispbread, crudités, chutneys
[IGF] AVAILABLE ON REQUEST

LOUNGE TASTING PLATTER
chicken meatballs, s + p squid, cheese, lentil hummus,
breads, crackers, arancini balls, olives, chutney

WINTER SALADS 24

LEMONGRASS CHILLI CHICKEN [IGF]
Vietnamese slaw, burnt chilli mayo

CHARGRILLED PARSNIP [IE, V, VE ON REQUEST]
roman artichoke, blue cheese dressing, walnuts
ADD GRILLED CHICKEN BREAST OR S + P SQUID

MASTER STOCK PORK BELLY [IE, VE ON REQUEST]
dark soy street noodles, Asian salad greens, coriander
VEGAN DISH SERVED WITH LIME CRUSTED TOFU



LOUNGE BAR MENU

SIGNATURE DISHES

DUCK + WILD MUSHROOM RISOTTO [IV ON REQUEST]	28.0
garden peas, creamy gorgonzola sauce	
CHILLI + LIME CRUSTED TOFU [VE]	28.0
Tasmanian wakame, butter pumpkin, roasted sesame dressing	
SALT BUSH LAMB SHANK [IE]	30.0
roasted vegetables, chats, braising juices	
PAROO KANGAROO STRIPLOIN [ID, E]	30.0
purple carrots, shallots, fries, bush tomato glaze	
300G COORONG ANGUS SCOTCH FILLET [IGF, E]	32.0
roasted vegetables, chats, red wine jus	

HOUSE SMOKED MEATS

HOUSE SPECIALTIES COOKED 'LOW & SLOW' IN OUR YODER SMOKER

SMOKED BBQ PULLED PORK BURGER [IE]	22.0
milk bun, low country slaw, fries	
COORONG ANGUS SHORT RIB [IE]	25.0
mash, beans, pickles, white bread, house BBQ sauce	
COORONG ANGUS BRISKET [IE]	25.0
mash, beans, pickles, white bread, house BBQ sauce	
YODER SMOKER MATES PLATTER	50.0
short rib, pulled pork, chorizo, brisket, mash, beans, pickles, slaw, white bread	

[IGF] GLUTEN FREE [VI] VEGETARIAN
[IE] EAT LOCAL SA [ID] DAIRY FREE
[VE] VEGAN

KITCHEN OPENING HOURS: 11:30AM - 9PM
PLEASE ADVISE STAFF OF ALLERGIES WHEN ORDERING

BURGERS 22

GRASS FED BEEF BURGER
bacon jam, cheese, runny egg, red onion, lettuce,
burger sauce, fries

CRISPY FRIED CHICKEN
kewpie mayo, teriyaki BBQ sauce, red cabbage slaw, fries

CRUMBED BLUE GRENADIER
olive tapenade, roasted capsicum, lettuce, aioli,
onion rings, fries

WILD FIELD MUSHROOM + SWISS CHEESE [VI]
lentil paste, red onion, sweet chilli mayo, lettuce, fries

PIZZAS 20

TRADITIONAL MARGHERITA [VI]
sugo, ox heart tomato, buffalo mozzarella, fresh basil

SOPRESSA
sugo, sopressa, roasted capsicum, green olives, mozzarella

QUATTRO FORMAGGI [VI]
cheddar, gorgonzola, mozzarella, parmesan, crushed walnuts

ADELAIDE HILLS H + P
sugo, ham, pineapple, mozzarella

VEGETARIAN [VI]
sugo, pumpkin, red onion, mushroom, spinach, mozzarella, pine nuts

GLUTEN FREE +5

CLASSICS

300G FREE RANGE CHICKEN SCHNITZEL 21.9
fries, garden salad, choice of sauce

300G WAGYU BEEF SCHNITZEL 21.9
fries, garden salad, choice of sauce

SAUCES
gravy, mushroom, dienne, peppercorn
PARMIGIANA +2.0

CRUMBED PORT LINCOLN BLUE GRENADIER [IE] 24.0
fries, garden salad, aioli + lemon

SALT + PEPPER SQUID 24.0
fries, garden salad, aioli + lemon