

BREADS & FRIES

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

COFFIN BAY OYSTERS

NATURAL [GF] Vietnamese slaw, burnt chilli mayo	1/2 DOZ 18	DOZ 28
KILPATRICK [GF]	1/2 DOZ 18	DOZ 28

SHARE PLATES

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

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



LOUNGE BAR MENU

SIGNATURE DISHES

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

HOUSE SMOKED MEATS

HOUSE SPECIALTIES COOKED 'LOW & SLOW' IN OUR YODER SMOKER	
SMOKED BBQ PULLED PORK BURGER [E] milk bun, low country slaw, fries	22.0
COORONG ANGUS SHORT RIB [E] mash, beans, pickles, white bread, house BBQ sauce	25.0
COORONG ANGUS BRISKET [E] mash, beans, pickles, white bread, house BBQ sauce	25.0
YODER SMOKER MATES PLATTER short rib, pulled pork, chorizo, brisket, mash, beans, pickles, slaw, white bread	50.0

**[GF] GLUTEN FREE [V] VEGETARIAN
[E] EAT LOCAL SA [D] 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 [V] lentil paste, red onion, sweet chilli mayo, lettuce, fries

PIZZAS 20

TRADITIONAL MARGHERITA [V] sugo, ox heart tomato, buffalo mozzarella, fresh basil	
SOPRESSA sugo, sopressa, roasted capsicum, green olives, mozzarella	
QUATTRO FORMAGGI [V] cheddar, gorgonzola, mozzarella, parmesan, crushed walnuts	
ADELAIDE HILLS H + P sugo, ham, pineapple, mozzarella	
VEGETARIAN [V] sugo, pumpkin, red onion, mushroom, spinach, mozzarella, pine nuts	
GLUTEN FREE	+5

CLASSICS

300G FREE RANGE CHICKEN SCHNITZEL fries, garden salad, choice of sauce	21.9
300G WAGYU BEEF SCHNITZEL fries, garden salad, choice of sauce	21.9
SAUCES gravy, mushroom, dianne, peppercorn PARMIGIANA	+2.0
CRUMBED PORT LINCOLN BLUE GRENADIER [E] fries, garden salad, aioli + lemon	24.0
SALT + PEPPER SQUID fries, garden salad, aioli + lemon	24.0

SALADS 24

LEMONGRASS CHILLI CHICKEN [GF] Vietnamese slaw, burnt chilli mayo	
CHARGRILLED PARSNIP [E, V, VE ON REQUEST] roman artichoke, blue cheese dressing, walnuts ADD GRILLED CHICKEN BREAST OR S + P SQUID	+5.5
MASTER STOCK PORK BELLY [E, VE ON REQUEST] dark soy street noodles, Asian salad greens, coriander VEGAN DISH SERVED WITH LIME CRUSTED TOFU	