

STARTERS

GARLIC AND HERB BREAD (GFA, VGA) \$8

OYSTERS (4) NATURAL WITH LEMON \$15 (GF, DF)

OYSTERS (4) KILPATRICK \$17 (GF, DF)

SEASONED WEDGES (GF) \$12
sour cream and sweet chili

CHIPS BOWL (GF) \$12
tomato sauce and ranch

WILD MUSHROOM TOAST (VG) \$16
chargrilled Pugliese ciabatta, confit garlic hommus, and toasted pepitas

DUCK AND PRESERVED LEMON RAVIOLI (3) \$18
parmesan grana padano, roasted beetroot puree, and fried capers

1/2KG CHICKEN WINGS (GF) \$18
buffalo or smokey BBQ with ranch dip

DUO OF HOUSE DIPS (V) \$16
grilled Turkish bread, olives, and cornichons

CHARCOAL BAO BUNS (3) (VGA) \$16
hoisin pork, pickled carrot, coriander, and chili

SOUP OF THE DAY \$12
garlic and herb bread

AMERICAN SHARE PLATTER \$60
cherry smoked pork ribs, buffalo wings, grilled kransky, brioche hot dog sliders, slaw, McClure pickles, and chips

CHILDRENS MEALS \$12

ALL MEALS SERVED WITH A
ORANGE OR APPLE JUICE

SPAGHETTI NAPOLITANA
mozzarella

PIZZA
ham, pineapple, and
mozzarella

TEMPURA CHICKEN NUGGETS
chips and tomato sauce

CHICKEN SCHNITZEL
chips and tomato sauce

BRIOCHE HOT DOG SLIDERS
chips and tomato sauce

CLASSICS

CHICKEN SCHNITZEL \$25
chips, salad, and choice of sauce

HERB AND ONION BEEF SCHNITZEL \$26
chips, salad, and choice of sauce

AUSTRALIAN SALT AND PEPPER SQUID (GF,DF)
\$28
chips, salad, tartare, and lemon

BATTERED OR CRUMBED BUTTERFISH (DF) \$26
chips, salad, tartare, and lemon

HERB CRUMBED PORK CHOPS \$28
mash, roasted vegetables, and choice of sauce

CURRY OF THE DAY (GFA) \$28
fragrant jasmine rice, raita, and naan bread

ROAST OF THE DAY (GF) \$26
roast potato, seasonal vegetables, and gravy



SAUCES

gravy, dianne, mushroom, pepper

extra sauce +\$3
parmigiana +\$4
kilpatrick +\$5
garlic prawn (6) +\$12

MAINS

SA KING GEORGE WHITING (DF) \$44
battered or crumbed, chips, salad, tartare, and lemon

CHARGRILLED SA LAMB RUMP (GF, DF) \$40
salt and vinegar potatoes, grilled broccolini, and herb and soy caramel sauce

CHERRY WOOD SMOKED PORK RIBS (GF) \$42
chips, slaw, and Carolina gold BBQ sauce

PAN FRIED BARRAMUNDI (GF) \$36
king brown mushroom, celeriac slaw, fried enoki, and red wine jus

GOOLWA PIPI AND 'NDUJA PAPPARDELLE \$34
pipi's, spicy Calabrian sausage, tomato concasse, parmesan grana padano, and white wine butter sauce

CHICKEN SALAD (GFA) \$28
grilled tenderloins, charred bacon, mixed leaves, avocado, red onion, paprika crisps, and ranch dressing

GRILLED HALLOUMI SALAD (GF) \$26
warm winter vegetables, baby spinach, and green goddess dressing

Please advise staff of any dietary requirements. Please note a 15% surcharge applies on public holidays.
(V) VEGO (VG) VEGAN (VGA) VEGAN AVAIL. (GF) GLUTEN FREE (GFA) GLUTEN FREE AVAIL. (DF) DAIRY FREE



STEAKS

All steaks are sourced from South Australian pastures and served with potato mille-feuille, asparagus, and chimichurri rojo (GF)

250G 36° SOUTH PORTERHOUSE \$42
gold medal winner 2022 World Steak Challenge

300G 36° SCOTCH FILLET \$46
award winning 36° South Beef from the Coonawarra region

300G SIGNATURE SERIES MAYURA STATION WAGYU RUMP \$50
MBS 9+ pure wagyu beef, chocolate fed for high marbling with rich buttery, and nutty flavors
(our chef recommends best served medium rare)

SAUCES

extra sauce +\$3
gravy, dianne, mushroom, pepper
red wine jus +\$5
garlic prawn (6) +\$12

PIZZA

CALABRESE SALAMI \$27
salami, oregano, hot honey, and fior di latte

MARGHERITA (V) \$24
garden tomatoes, fresh basil, and fior di latte

CLASSIC HAWAIIAN \$25
smoked ham, pineapple, and fior di latte

BBQ CHICKEN \$26
BBQ base, jalapenos, onion, and fior di latte

PRAWN \$29
creme fraiche base, cherry tomato, grilled zucchini, and fior di latte

gluten free base + \$6 | vegan cheese \$3

BURGERS

MAYURA STATION
WAGYU BEEF BURGER \$26
brioche bun, caramelized onion relish, bacon, cheese, lettuce, tomato, burger sauce, and chips

LOUISIANA PO' BOY SANDWICH \$26
Creole spiced prawns, French baguette, tomato, stacker pickle, rémoulade and chips

CHICKEN AND CHIPOTLE BURGER \$25
brioche bun, spicy slaw, cheese, hickory BBQ sauce, and chips

gluten free bun +\$4 | vegan cheese +\$3

PLANT BASED

CHARCOAL BAO BUNS (3) \$16
tofu, pickled carrot, coriander, and chili

WILD MUSHROOM TOAST \$16
chargrilled Pugliese ciabatta, confit garlic hummus, and toasted pepitas

V2 BURGER \$24
caramelized onion relish, lettuce, vegan cheese, tomato, vegan aioli and chips
GF bun +\$4

V2 PLANT BASED SCHNITZEL \$23
chips, salad, and gravy

VEGAN MARGHERITA PIZZA \$24
garden tomatoes, vegan cheese, and fresh basil
GF base + \$6

PAN FRIED GNOCCHI (GF) \$28
smoked tempeh, champions, sage, hazelnut, and burnt butter sauce

S&P TOFU SALAD (GF) \$26
warm winter vegetables, baby spinach and green goddess dressing

SIDES

TRIPLE COOKED POTATOES (GF, VG) \$10
salt and vinegar seasoning

SEASONAL VEGETABLES (GF, VG) \$10

CREAMY MASH POTATO (GF, V) \$8

GARDEN SALAD (GF, VGA) \$10
mixed lettuce, tomatoes, onion, cucumber, capsicum, and feta

BRUSSELS SPROUTS (V) \$12
bacon and sourdough gremolata

DESSERTS

BANANA SPLIT (GF) \$12
bruleed banana, salted caramel ice cream, and peanut brittle

MANUKA HONEY AND VANILLA PANNA COTTA (GF) \$12
caramelized fig, ANZAC Biscuit crumble, and lavender syrup

WARM CHOC BROWNIE \$12
coffee mascarpone, blackberry gel, and Biscoff crumble

AFFOGATO \$8
vanilla ice cream and fresh espresso coffee
add a liqueur: Frangelico, Baileys, Tia Maria, Kahlua P.O.A

WEEKLY SPECIALS

MONDAY-SCHNITZEL, CHIPS, SALAD, CHOICE OF SAUCE \$17

TUESDAY-\$1 DUMPLINGS - PORK & CHIVE, VEGO, CHICKEN & MUSHROOM, PRAWN (IN INCREMENTS OF 5)

WEDNESDAY-BRAISED LAMB SHANK WITH MEDITERRANEAN VEG, TOMATO BRAISE, AND MASH POTATO \$28

THURSDAY-1KG CHICKEN WINGS \$22

CHOICE OF: SPICY KOREAN/CHIPOTLE BBQ /LEMON PEPPER /BUFFALO

AVAILABLE FROM 5:30PM



SCAN TO JOIN OUR LOYALTY PROGRAM TODAY!
RECEIVE 5% BACK IN POINTS ON FOOD & BEVERAGE PURCHASES
BECOME ELIGIBLE FOR IN APP MEMBER ONLY SPECIAL OFFERS