STARTERS & SHARES

GARLIC FOCACCIA BREAD (V) | **$10**

PENFIELD MARINATED OLIVES (V) | **$12**
ORANGE, FENNEL SEED & TARRAGON MARINADE
SERVED WITH SOURDOUGH

CHEESY GARLIC PIZZA BREAD (V, VGO, GFO) | **$19**
GARLIC BUTTER, MOZZARELLA, PARSLEY

SOUTHERN FRIED CHICKEN WINGS | $20
CELERY, PICKLES, BUTTERMILK RANCH
ADD BUFFALO SAUCE OR SMOKY BOURBON BBQ SAUCE +$2

WHIPPED RICOTTA | $18
HOT HONEY, HAZELNUT, SAGE, GRILLED FOCACCIA

CRISPY PORK & CHIVE DUMPLINGS | $18
SOY, CHILLI OIL, CORIANDER & SESAME

LAMB SHOULDER CROQUETTES | $19
CHILLI HONEY, TRUFFLE MAYO

CHARGRILLED PRAWN SKEWERS (I,GF) | **$23**
TZATZIKI, LEMON, SALSA VERDE

PORK BELLY OR CAULIFLOWER BITES (VGO) | **$20**
KOREAN SWEET & SPICY SAUCE, CUCUMBER, KEWPIE
MAKE IT A MAIN, SERVED WITH BASMATI RICE | **$29**

SCHIACCIATA FLAT-BREAD (V) | **$20**
MARINATED TOMATO, OLIVE TAPENADE, BASIL, MOZZARELLA, OLIVE OIL, BALSAMIC

KOREAN FRIED CHICKEN TACO | $10
BUTTERMILK-FRIED CHICKEN TENDERS, SWEET & SPICY SAUCE, KEWPIE, CORIANDER, CRUSHED PEANUTS, LIME
MAKE IT 3 FOR $26

NACHOS (V, VGO, GF) | **$26**
BLACK BEAN CHILI, AMERICAN CHEESE, GUACAMOLE, FRESH TOMATO SALSA, JALAPEÑO, CORIANDER
ADD THINLY SLICED STEAK +$8

DRINKERS SHARE PLATTER | $95
KOREAN FRIED CHICKEN TACOS, CHARRED PRAWN SKEWERS, BUFFALO WINGS, WHIPPED RICOTTA WITH FOCACCIA, LAMB CROQUETTES, THAI BANANA BLOSSOM SALAD, CHIPS, SAUCES & PICKLES

SALADS

THAI BANANA BLOSSOM SALAD (GF) | **$25**
PEANUTS, SHREDDED VEGETABLES, ASIAN HERBS, FRIED SHALLOTS, NAM JIM DRESSING, SOFT BOILED EGG
ADD COCONUT POACHED CHICKEN +$8
ADD THINLY SLICED PORTERHOUSE STEAK +$12

PEACH & ORANGE QUINOA SALAD (GF) | **$25**
ROCKET, FETA, MINT, PARSLEY, SUMAC DRESSING, CUCUMBER, ALMONDS, BALSAMIC RAISINS
ADD GRILLED CHICKEN +$7 | CHARRED PRAWN SKEWER +$12

V – Vegetarian | VG – Vegan | GF – Gluten Free
VGO – Vegan Option Available
GFO – Gluten Free Option Available

A – Australian Seafood | M – Mixed Seafood | I – Imported Seafood

MAINS

STEAK FRITES (GF)
250GM PORTERHOUSE | $45
300GM O'CONNOR ANGUS GRASS-FED SCOTCH FILLET | $59
WITH SHOESTRING FRIES, RED WINE JUS, CAFÉ DE PARIS BUTTER

ROASTED PORK BELLY (GF) | **$40**
PEACH, HEIRLOOM TOMATO & BASIL SALAD, ROCKET, BALSAMIC GLAZE, GRANA PADANO

PRESSED LAMB SHOULDER (GF) | **$43**
PEA PURÉE, FRESH PEAS, SNOW PEA TIPS, PARSLEY, MINT, FETA, PICKLED RED ONION, JUS

LINGUINI MARINARA (M) | **$40**
SQUID, PRAWNS, FISH, MUSSELS, CHILLI, WHITE WINE, FRESH TOMATO, PARSLEY, LEMON

PAN-ROASTED SALMON FILLET (A) | **$42**
TRIPLE-COOKED KIPFLER POTATOES, ORANGE & TARRAGON AIOLI, ROCKET, FENNEL, ALMOND & APPLE SALAD

PAN-ROASTED CHICKEN BREAST | $37
POTATO, BACON & CHEDDAR GRATIN, ONION SOUBISE, SAUTÉED GREENS, JUS

BURRITO BOWL (V, VGO) | **$29**
BLACK BEAN CHILI, DIRTY RICE, SALAD, FRESH TOMATO SALSA, GUACAMOLE, SOUR CREAM, JALAPEÑO, PICKLED ONIONS IN A CRISPY TORTILLA BOWL
ADD **THINLY SLICED STEAK +$8 | PORK BELLY +$8**
GRILLED CHICKEN +$7

KATSU CHICKEN BOWL | $32
PANKO CRUMBED CHICKEN, STEAMED RICE, BROCCOLINI, SPRING ONIONS, SHALLOTS, KEWPIE MAYO, TONKATSU SAUCE, CUCUMBER, PICKLED CARROT & DAIKON

PIZZAS

MARGHERITA (V, VGO) | **$26**
MARINATED TOMATO, FRESH BASIL, MOZZARELLA, SUGO

HAWAIIAN | $27
HAM, PINEAPPLE, MOZZARELLA, SUGO

PEPPERONI | $27
MOZZARELLA, SUGO *ADD HOT HONEY +$2*

BBQ MEAT LOVERS | $29
HAM, BACON, PEPPERONI, THINLY SLICED STEAK, PORK BELLY, MOZZARELLA, BOURBON BBQ SAUCE

ROASTED MUSHROOM (V, VGO) | **$27**
GARLIC BASE, MOZZARELLA, RED ONION & MUSHROOMS, TOPPED WITH FRESH ROCKET, PARMESAN & TRUFFLE VINAIGRETTE

THE LOT | $29
HAM, PEPPERONI, RED ONIONS, MUSHROOM, CAPSICUM, OLIVES, PINEAPPLE, MOZZARELLA, SUGO

ADD GF BASE +$4 | VEGAN CHEESE +$2

A 15% surcharge applies on public holidays.
While we take every care in preparing our dishes, we cannot guarantee an allergen-free environment.

PUB CLASSICS

HAND-CRUMBED CHICKEN OR BEEF SCHNITZEL | $29
CHIPS, SALAD

SALT & PEPPER SQUID (I) | **$29**
CHIPS, SALAD, LEMON, AIOLI

FISH & CHIPS (I) | **$29**
BEER BATTERED OR GRILLED, SALAD, LEMON, TARTARE

SEAFOOD PLATE (M) | **$49**
BEER BATTERED FISH, SALT & PEPPER SQUID, CHARRED PRAWN SKEWER, CHIPS, SALAD, LEMON, TARTARE

WALKERS BEEF BURGER | $27
CHUCK & BRISKET PATTY, AMERICAN CHEESE, CARAMELISED BACON, COS LETTUCE, TOMATO, PICKLES, CHIPOTLE AIOLI, POTATO BUN, CHIPS

CRISPY HOT HONEY CHICKEN BURGER | $27
LETTUCE, SRIRACHA MAYO, PICKLES, AMERICAN CHEESE, POTATO BUN, CHIPS

CIABATTA STEAK SANDWICH | $34
PORTERHOUSE STEAK, BACON, FRENCH ONION MAYO, RELISH, LETTUCE, TOMATO, BALSAMIC GLAZE, CHIPS

SAUCES

GRAVY, MUSHROOM, PEPPER, DIANE | $3
PARMIGIANA | $3.5
RED WINE JUS | $4

SIDES

ONION RINGS (V) SALT & VINEGAR SEASONING, CITRUS AIOLI | **$16**
SEASONAL GREEN VEGETABLES (V, VGO, GF) LEMON BUTTER & ALMONDS | **$14**
GREEN SALAD (VG, GF) SHERRY & MAPLE VINAIGRETTE | **$11**
CHIPS (V) AIOLI OR TOMATO SAUCE | **$11**
WEDGES (V) SWEET CHILLI & SOUR CREAM | **$14**

DESSERT

CARAMELISED BANANA SPLIT SUNDAE (GFO) | **$15**
BRÛLÉED BANANA, VANILLA BEAN ICE-CREAM, CHOCOLATE SAUCE, CANDIED PEANUTS, CHOCOLATE-COCONUT CRUMBLE

BURNT HONEY & CHAMOMILE PANNACOTTA (V) | **$15**
APRICOT & PEACH COMPOTE, PINE NUT BRITTLE

TIRAMISU (V) | **$15**
SAVOIARDI, MASCARPONE, COFFEE, MARSALA, COCOA

AFFOGATO (V, GF) | **$17**
VANILLA BEAN ICE CREAM, ESPRESSO SHOT, FRANGELICO

Session Times: *Mon - Thurs 12-3pm + 5:30-9pm*
Fri - Sun All day dining 12-9pm
Room service available call - EX 423 ($5 tray charge)

SPARKLING

PIRIE TASMANIA SPARKLING NV TAMAR VALLEY, TAS			$65
THE LANE 'LOIS' NV BLANC DE BLANC ADELAIDE HILLS, SA	$13		$56
HENTLEY FARM 'VILLAIN & VIXEN' BLANC DE BLANC BAROSSA VALLEY, SA	$13		$56
MIO CAPPELLO PROSECCO NV KING VALLEY, VIC	$10		$45
HENKELL 0% SPARKLING 200ML COONAWARRA, SA			$15
HANCOCK & HANCOCK SPARKLING SHIRAZ 200ML PICCOLO MCLAREN VALE, SA			$16

CHAMPAGNE

MOËT & CHANDON IMPÉRIAL BRUT NV ÉPERNAY, FRANCE			$119
VEUVE CLICQUOT YELLOW LABEL BRUT NV REIMS, FRANCE			$129
POL ROGER BRUT RESERVE NV ÉPERNAY, FRANCE			$139

MOSCATO

JEWEL RIVER MOSCATO SOUTHEAST, SA	$10	$15	$40

WHITE

GIESEN VINEYARD SELECTION BLK LABEL SAUV BLANC MARLBOROUGH, NZ	$10	$16	$45
WICKS ESTATE SAUVIGNON BLANC ADELAIDE HILLS, SA	$11	$18	$50
LOBETHAL ROAD SAUVIGNON BLANC ADELAIDE HILLS, SA	$11	$17	$49
SHAW + SMITH SAUVIGNON BLANC ADELAIDE HILLS, SA			$65
HENTLEY FARM EDEN VALLEY RIESLING EDEN VALLEY, SA	$12	$19	$55
PIKES 'TRADITIONALE' RIESLING CLARE VALLEY, SA	$13	$20	$58
FIRST DROP 'ENDLESS SUMMER' PINOT GRIGIO ADELAIDE HILLS, SA	$11	$18	$52
LOBETHAL ROAD PINOT GRIS ADELAIDE HILLS, SA			$52
THE LANE VINEYARD PINOT GRIS ADELAIDE HILLS, SA	$11	$19	$55
PIKES 'LUCCIO' FIANO CLARE VALLEY, SA	$11	$18	$52
LOBETHAL ROAD CHARDONNAY ADELAIDE HILLS, SA	$11	$18	$52
LITTLE YERING CHARDONNAY YARRA VALLEY, VIC	$11	$18	$52
SHAW + SMITH M3 CHARDONNAY ADELAIDE HILLS, SA			$89

ROSÈ

KILLIBINBIN SWEET LIPS ROSÈ LANGHORNE CREEK, SA	$9	$14	$40
LAKEBREEZE ROSATO LANGHORNE CREEK, SA	$10	$16	$45
PIKE & JOYCE ROSÈ ADELAIDE HILLS, SA	$12	$19	$55

RED

LITTLE YERING PINOT NOIR YARRA VALLEY, SA	$11	$18	$52
THE LANE VINEYARD PINOT NOIR ADELAIDE HILLS, SA	$12	$19	$55
PIKES 'LUCCIO' SANGIOVESE CLARE VALLEY, SA	$12	$18	$56
GEMTREE TEMPRANILLO MCLAREN VALE, SA			$56
THISTLEDOWN GORGEOUS GRENACHE MCLAREN VALE, SA	$10	$16	$46
WILLUNGA 100 GRENACHE MCLAREN VALE, SA			$56
SAMUELS GORGE GRENACHE MCLAREN VALE, SA			$79
DEAKIN ESTATE MERLOT SOUTH EAST, SA	$9	$14	$40
MAJELLA 'MUSICIAN' CABERNET SHIRAZ COONAWARRA, SA	$10	$16	$45
LAKEBREEZE 'BERNOOTA' SHIRAZ CABERNET LANGHORNE CREEK, SA	$11	$17	$52
BREMERTON 'TAMBLYN' CAB/SHZ/MAL/MER MCLAREN VALE, SA			$52
ROBERT OATLEY GRENACHE SHIRAZ MATARO MCLAREN VALE, SA	$11	$16	$50
RYMILL 'YEARLING' CABERNET SAUVIGNON COONAWARRA, SA	$10	$15	$42
BULLANT SHIRAZ LANGHORNE CREEK, SA			$45
FIRST DROP 'MOTHERS MILK' SHIRAZ BAROSSA VALLEY, SA	$12	$19	$55
HENTLEY FARM 'VILLAIN & VIXEN' SHIRAZ BAROSSA VALLEY, SA	$12	$19	$55
SAMUELS GORGE SHIRAZ MCLAREN VALE, SA			$79
SHAW + SMITH SHIRAZ ADELAIDE HILLS, SA			$89
HENTLEY FARM 'BEAUTY' SHIRAZ BAROSSA VALLEY, SA			$99
MAJELLA 'THE MALLEEA' CABERNET SHIRAZ COONAWARRA, SA			$119

COCKTAILS

COCONUT PALOMA | $22
1800 COCONUT TEQUILA, COCONUT, GRAPEFRUIT, LIME, SODA

EARL GREYTINI | $22
RED HEN DRY GIN, DRY VERMOUTH, VANILLA EARL GREY SYRUP, LEMON, AQUAFABA

APPLE PIE SOUR | $21
TENNESSEE WHISKEY, APPLE LIQUEUR, APPLE JUICE, LEMON, AQUAFABA

MANGO RUM-PUNCH | $20
SPICED RUM, COINTREAU, LIME, MANGO
(CLARIFIED IN-HOUSE, CONTAINS LACTOSE)

LIMONCELLO MAI TAI | $22
LIMONCELLO, RUM, COINTREAU, LEMON

WATERMELON CAPRIOSKA | $20
WATERMELON, VODKA, LIME

CHERRY SOUR | $21
CHERRY, RED HEN CLASSIC GIN, LIME

SPRITZES | $20
HUGO SPRITZ - ELDERFLOWER, PROSECCO, SODA
APEROL - PROSECCO, SODA
LIMONCELLO - PROSECCO, SODA

MARGARITA | $22
SPICY - SPICY CLARIFIED TEQUILA, COINTREAU, LIME
CLASSIC - BLANCO TEQUILA, COINTREAU, LIME

ESPRESSO MARTINI | $22
SALTED CARAMEL OR CLASSIC
VODKA, KAHLUA, COFFEE

JUGS

FRUIT TINGLE | $32
VODKA, BLUE CURACAO, LEMONADE

WATERMELON SPRITZ | $32
WATERMELON. VODKA, LEMONADE

PINK LEMONADE FIZZ | $32
PASSIONFRUIT, VANILLA VODKA, ELDERFLOWER, LEMONADE

FROZEN COCKTAILS

2 FOR 1 FRIDAYS 8PM - 9PM

DAQUIRI | $20
MANGO, PASSIONFRUIT OR STRAWBERRY
BACARDI. SYRUP, LIME

MARGARITA | $20
MANGO, PASSIONFRUIT OR STRAWBERRY
CASAMIGOS BLANCO, SYRUP, LIME

PINA COLADA | $20
BOMBORA, PINEAPPLE, COCONUT