

BISTRO MENU

B R E A D S

GARLIC FOCACCIA BREAD (v)

local olive oil, sticky balsamic 8

DIPS + GRILLED PITA (v)

carrot + coriander, cheesy beetroot,
roquette pesto, marinated olives

(gf bread on request) 15

extra pita + \$3

CHEESE BREAD (v)

cheese, jalapeno + spring onion 10

T A S T I N G P L A T E

(minimum 2 people) 18pp

SALT + PEPPER AUSTRALIAN SQUID aioli

ROASTED PUMPKIN ARANCINI (v)

honey whipped goats chevre, fried sage

SPICY FRIED JERK CHICKEN WINGS

hot sauce mayo, pineapple relish

BEEF BRISKET SLIDERS

talleggio sauce, pipparas peppers,
charred tomato relish

SPLIT PEA HOMMUS + SOURDOUGH (vg)

LOCAL OLIVES

(v) = Vegetarian, (vg) = Vegan, (gf) = Gluten free
Please speak with one of our friendly staff if you have
specific dietary needs

S N A C K S

SOUP OF THE DAY

please see today's specials POA

SPLIT PEA HOMMUS (vg)

raw + pickled vegetables, fresh herbs, charred
sourdough (gf bread on request) 15

CARAMELISED PUMPKIN ARANCINI (v)

honey whipped goats chevre, fried sage 15

ROASTED MUSHROOM BRUSCHETTA

(gf bread on request) (v)

roquette, pickled red onion, Persian fetta 15

SPICY FRIED JERK CHICKEN WINGS

hot sauce mayo, pineapple relish 16

CRISPY PORK DUMPLINGS

spring onion, sesame, white soy, fermented
chilli sauce 16

BEEF BRISKET SLIDERS (3)

talleggio sauce, pipparas peppers, charred
tomato relish 17

O Y S T E R S

(South Australian) (gf)

NATURAL OYSTERS

finger lime, native pepperberry 18 | 35

KILPATRICK OYSTERS

house sauce, crispy bacon 20 | 38

PIE OF THE DAY
ROAST OF THE DAY
PASTA OF THE DAY
MARKET FISH OF THE DAY
BUTCHERS CUT OF THE DAY

see daily specials POA

C L A S S I C S

ALE BATTERED FISH *(gf grilled on request)*

chips, house salad, lemon, tartare 17 | 22

SALT + PEPPER AUSTRALIAN SQUID *(gf on request)*

chips, house salad, lemon, aioli 24

CHICKEN BREAST SCHNITZEL

*chips, house salad or seasonal vegetables,
choice of sauce 22*

ANGUS BEEF SCHNITZEL

*chips, house salad or seasonal vegetables,
choice of sauce 22*

200G HOUSE MADE BEEF BURGER *(gf bun on request)*

*Skara pancetta, Jack cheddar, beer braised
onions, iceberg, tomato relish,
Barker sauce, chips 22*

300G CHARGRILLED MSA ANGUS RUMP *(gf)*

*chips, house salad or seasonal vegetables,
choice of sauce 30*

S A U C E S

(additional sauce \$2 extra)

*gravy, Dianne, Swiss mushroom,
green peppercorn, creamy garlic*

PARMIGIANA

tomato sugo, Skara leg ham, cheese 3

AUSSIE

*smokey BBQ, caramelized onion,
bacon, cheese 3*

SURF & TURF

seared prawns, creamy garlic sauce, parsley 7

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M A I N S

TAHINI ROASTED CAULIFLOWER (vg/gf)

*almond tarator, golden raisins, chickpeas,
capers, pomegranate 25*

SLOW COOKED PUMPKIN (v/gf)

*macadamia cream, pepitas, Warrigal greens
pesto, Persian fetta, crispy saltbush,
native pepperberry 25*

PERI PERI FREE RANGE CHICKEN BREAST (gf)

*fried potatoes, grilled peppers, marinated onion
+ parsley salad, aioli, lemon 28*

HOUSE GNOCCHI

*duck leg ragout, truffle cream, confit
mushrooms, crispy enoki, porcini powder,
Grana Padano 28*

CRISPY SKIN PORK BELLY (gf)

*parsnip puree, fennel, raw apple, pickled mustard
seeds, Hills Cider jus 29*

PAN ROASTED LAMB RUMP (gf)

*white polenta, sweet + sour braised eggplant,
salsa verde, goats cheese 30*

S I D E S

CHIPS (v)

tomato ketchup, aioli 4.5 | 8

WEDGES (v)

sour cream, sweet chilli 10

CAJUN SPICED ONION RINGS (v)

hot sauce mayo 10

CHARRED BROCCOLINI (vg/gf)

macadamia cream, olive oil, pepitas, lemon 11

ICEBERG SALAD

shaved apple, chives, creme fraiche 11

MONDAY PIE DAY \$16.90

TUESDAY SCHNITZEL DAY \$14.90

WEDNESDAY BUMP DAY BURGERS \$15.90

THURSDAY STEAK DAY (BAR ONLY) \$18.90

(NOT AVAILABLE IN DECEMBER)

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Not all ingredients are listed, please ask for assistance if required.

Management does not guarantee meals are without traces
of allergy items

*Additional gluten free options available on request

D E S S E R T S

WARM RICOTTA DONUTS

cinnamon sugar, spiced dark chocolate sauce 12

STICKY TOFFEE PUDDING

*green apple sorbet, Medjool date compote,
salted butterscotch 12*

CREMA CATALANA

olive oil + fennel seed tortas 12

CARAMELISED PINEAPPLE (vg/gf)

*coconut gelato, kaffir lime, pineapple crisps,
black sesame 12*

VANILLA ICE-CREAM

*nuts or sprinkles, chocolate wafer,
choice of topping, chocolate, strawberry
or caramel 6*

DESSERT SPECIAL

see daily specials POA

AFFOGATO (gf)

vanilla bean ice-cream, espresso shot 6 | 12

optional shot of liqueur

Kahlua coffee liqueur

Baileys Irish Cream

Frangelico hazelnut liqueur

Mozart chocolate dark chocolate

or white chocolate liqueur

D R I N K S

HOT

coffee AA grade organic 4 | 5

hot chocolate 4 | 5

mocha 4 | 5

spiced chai latte 4 | 5

tumeric latte 4 | 5

beetroot latte 4 | 5

mint cocoa latte 4 | 5

TEA

English breakfast 3.8 | 7

Earl grey 3.8 | 7

green 3.8 | 7

peppermint 3.8 | 7

chamomile 3.8 | 7

ICED

iced coffee 6

iced chocolate 6

iced strawberry 6

extra shot +1, Bonsoy soy milk +1

OPENING HOURS

LUNCH 12PM - 2PM MONDAY - SUNDAY

DINNER 5:30PM - 8:30PM SUNDAY - THURSDAY

5:30PM - 9PM FRIDAY AND SATURDAY

** 15% surcharge applied to food on public holidays*

**cakeage \$1 per person*