

BISTRO MENU

BREADS

GARLIC FOCACCIA BREAD (v)

local olive oil, sticky balsamic 8

DIPS + GRILLED PITA (v)

poppy seed skordalia, roast red pepper
+ cashew, green herb tzatziki

(gf bread on request) 15
extra pita + \$3

CHEESE BREAD (v)

cheese, jalapeno + spring onion 10

TASTING PLATE

(minimum 2 people) 18pp

SALT + PEPPER AUSTRALIAN SQUID aioli

FOREST MUSHROOM ARANCINI (v)

truffled goat's cheese, crispy enoki

FRIED CHICKEN WINGS

Louisiana hot sauce, pickles, celery, ranch dipper

PORK BELLY SLIDERS

carrot + radish pickle, hoi sin, kewpie, coriander

HOMMUS + CHARRED 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

SNACKS

SOUP OF THE DAY

please see today's specials POA

BUTTERNUT PUMPKIN BRUSCHETTA (vg)

smashed white beans, kale, chilli, pepitas 15

FOREST MUSHROOM ARANCINI (v)

truffled goat's cheese, crispy enoki 15

SPICED ROAST EGGPLANT (vg)

hommus, almonds, parsley, pomegranate,
charred sourdough 16

FRIED CHICKEN WINGS

Louisiana hot sauce, pickles, celery,
ranch dipper 16

CRISPY PRAWN GYOZA

spring onion, red chilli, sesame seeds, ginger,
black vinegar 16

PORK BELLY SLIDERS (3)

carrot + radish pickle, hoi sin,
kewpie, coriander 17

OYSTERS

(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, Monterrey Jack cheddar,
miso onions, lettuce, tomato relish,
truffle mayo, chips 23*

300G ANGUS PURE 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

SLOW ROASTED CAULIFLOWER (vg/gf)

*hommus, dukkah, pickled grapes, pine nuts,
fresh herbs, roasted lemon 24*

FARRO RISOTTO (v)

*truffled mushrooms, leek, porcini powder, crème
fraiche, pangrattato, goat's cheese 25*

PANCETTA WRAPPED FREE RANGE

CHICKEN BREAST (gf)

*celeriac cream, heirloom carrots, silverbeet,
chicken jus, green herb oil 28*

DUCK LEG GREEN OLIVE + DATE TAGINE

*freekeh pilaf, preserved lemon, parsley, almonds,
labneh, pomegranate molasses 28*

LAMB SHANK KORMA (gf on request)

*saffron, almond + golden raisin basmati,
roti, mint chutney, eggplant pickle,
fried curry leaves 28*

CRISPY SKIN PORK BELLY (gf)

*celeriac puree, miso butter roasted Brussels,
pickled turnips, Hills Cider + maple jus 30*

12 HOUR BRAISED BEEF CHEEKS (gf)

*white onion puree, kale, pickled shallots,
Grana Padano 30*

S I D E S

CHIPS (v)

Barker sauce 4.5 | 8

WEDGES (v)

sour cream, sweet chilli 10

CAJUN SPICED ONION RINGS (v)

ranch dipper 10

CRISPY BRUSSELS (v)

miso butter, pangrattato, Grana Padano 11

FREEKEH SALAD (vg)

*almonds, pomegranate, fresh herbs,
preserved lemon 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

DESSERTS

CHOCOLATE BROWNIE

*Nutella ganache, dark chocolate ice cream,
hazelnut praline 12*

BANANA CAKE

*peanut butter ice cream, miso caramel,
popcorn 12*

PERSIAN ETON MESS *(gf)*

*sumac roasted strawberries, rose meringue,
pistachios, honey labneh 12*

STICKY DATE PUDDING *(vg)*

*local apple compote, salted toffee sauce,
coconut yoghurt 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

DRINKS

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, almond 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*