

# BISTRO MENU

---

## B R E A D S

### GARLIC FOCACCIA BREAD (v)

local olive oil, sticky balsamic 8

### DIPS + GRILLED PITA (v)

beetroot skordalia, French artichoke, 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

### THREE CHEESE ARANCINI (v)

parmesan cream, chives + fried shallot

### SOUTHERN FRIED CHICKEN WINGS

chipotle aioli

### KOREAN PULLED PORK SLIDER

Asian slaw, house BBQ sauce, kewpie mayo, mint

### HOMMUS + ARTISAN BREAD (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

### CRUDITES + HOMMUS (vg/gf on request)

hommus, Fleurieu extra virgin olive oil, pickled + raw vegetables, charred artisan bread 15

### THREE CHEESE ARANCINI (v)

parmesan cream, chives + fried shallot 15

### BRUSCHETTA (gf on request)

grilled artichokes, prosciutto, Persian fetta, roasted pepper, roquette pesto 16

### SOUTHERN FRIED CHICKEN WINGS

chipotle aioli, mac + cheese, parsley 16

### CONFIT DUCK SPRING ROLLS

orange + chilli chutney, white soy, spring onion, sesame 16

### KOREAN PULLED PORK SLIDERS (3)

Asian slaw, house BBQ sauce, kewpie mayo, mint 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*

---

## CLASSICS

**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)*

*Barossa pancetta, Jack cheddar, red onion jam,  
iceberg, tomato relish, aioli, chips 23*

**300G ANGUS PURE RUMP** *(gf)*

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

---

## SAUCES

*(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*

---

*(v) = Vegetarian, (vg) = Vegan, (gf) = Gluten free*

*Please speak with one of our friendly staff if you have  
specific dietary needs*

---

## M A I N S

### ROASTED CAULIFLOWER *(vg/gf)*

*chickpeas, cherry tomato, charred red onion,  
coconut yoghurt dressing, coriander, radish* 25

### HASSELBACK BUTTERNUT PUMPKIN *(v/gf)*

*tahini + zatar rub, almond cream, roquette pesto,  
herb oil, puffed quinoa* 25

### GREEN PEA GNOCCHI *(v)*

*asparagus, green peas, creme fraiche,  
poached egg, Persian fetta* 26

### 200G PAROO KANGAROO SIRLOIN *(gf)*

*pumpkin puree, textures of beetroot, chard,  
game fries, red wine jus* 28

### CONFIT ROLLED PORK BELLY *(gf)*

*apple + fennel slaw, potato rosti, parsnip puree,  
apple jus* 30

### CRISPY SKIN DUCK BREAST *(gf)*

*roast sweet potato, dressed Brussels, asparagus,  
spiced cherry glaze* 30

### CHARGRILLED CHICKEN MARYLAND *(gf)*

*miso buttered chats, Asian greens, Asian broth,  
chilli, coriander, fried shallots* 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)*

*chipotle aioli* 10

### CHARRED GREENS *(vg)*

*coconut yoghurt dressing, olive oil,  
pepitas, lemon* 11

### BEETROOT SALAD *(v/gf)*

*roasted + pickled beetroot, hazelnut, herbs,  
goats curd* 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)

---

*(v) = Vegetarian, (vg) = Vegan, (gf) = Gluten free*

*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

### SALTED CARAMEL + CHOCOLATE TART

*white chocolate soil, crème fraiche,  
berry compote 12*

### STICKY TOFFEE PUDDING (vg)

*coconut toffee sauce, roasted pistachios,  
coconut ice cream 12*

### BROWN BUTTER SPONGE

*buttermilk filling, drunken raspberries,  
crème fraiche 12*

### ORANGE + CARDAMON BRULEE (gf)

*marscapone, orange segment 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*

*turmeric 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*

*macadamia 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*