

BISTRO MENU

BREADS

GARLIC TURKISH BREAD (v)

local olive oil, sticky balsamic 8

DIPS + CHARRED TURKISH PIDE (v)

*cheesy beetroot, carrot + coriander,
poppyseed skordalia + marinated olives*

(gf bread on request) 15

extra Turkish pide + \$3

CHARGRILLED HOUSE MADE BREAD (v)

*ricotta, local honey, native pepperberry,
olive oil* 13

TASTING PLATE

(minimum 2 people) 18pp

SALT + PEPPER AUSTRALIAN SQUID aioli

FOUR CHEESE ARANCINI (v)

crème fraiche, chives, fried shallots

NASHVILLE HOT CHICKEN WINGS

blue cheese sauce, celery

CRISPY PORK BELLY SLIDERS

*Korean chilli sauce, cucumber,
spring onion, kewpie*

HEIRLOOM TOMATO BRUSCHETTA (vg)

chargrilled house bread, basil, olive oil

OYSTERS

(South Australian) (gf)

NATURAL OYSTERS

finger lime, native pepperberry 18 | 35

KILPATRICK OYSTERS

house sauce, crispy bacon 20 | 38

ENTRÉE

SOUP OF THE DAY

please see today's specials POA

HEIRLOOM TOMATO BRUSCHETTA (vg)

chargrilled house bread, basil, olive oil 14

RED LENTIL HOMMUS (v)

*curry spiced almonds, yogurt, cumin oil,
curry leaves, roti* 15

FOUR CHEESE ARANCINI (v)

crème fraiche, chives, fried shallots 16

FRIED CAULIFLOWER TACOS (v)

*red cabbage, avocado, chipotle crema,
lime, coriander* 17

CRISPY PORK BELLY SLIDERS (3)

*Korean chilli sauce, cucumber,
spring onion, kewpie* 17

NASHVILLE HOT CHICKEN WINGS

blue cheese sauce, celery 17

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

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

C L A S S I C S

ALE BATTERED FISH *(gf grilled on request)*
chips, house salad, lemon, tartare 18 | 23

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 23

PORTERHOUSE BEEF SCHNITZEL
chips, house salad or seasonal vegetables,
choice of sauce 25

200G HOUSE MADE BEEF BURGER *(gf bun on request)*
Skara dry cured bacon, American cheese,
ox heart tomato, lettuce, onion, pickles,
Barker sauce, chips 23

300G ANGUS PURE RUMP *(gf)*
chips, house salad or seasonal vegetables,
choice of sauce 33

C H E F S S P E C I A L S

see daily chefs specials board POA

PIE OF THE DAY

ROAST OF THE DAY

PASTA OF THE DAY

SALAD OF THE DAY

MARKET FISH OF THE DAY

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

S I D E S

CHIPS *(v)*
Barker sauce 4.5 | 8

WEDGES *(v)*
sour cream, sweet chilli 10

D A I L Y S P E C I A L S

MONDAY PIE DAY \$16.90

TUESDAY SCHNITZEL DAY \$15.90

WEDNESDAY BUMP DAY BURGERS \$15.90

THURSDAY STEAK DAY

(NOT AVAILABLE IN DECEMBER)

G R I L L

Custom built charcoal grill showcasing seasonal and local produce. Mains are served simply with accompaniment and a choice of two sides.

300G GRASS FED FLAT IRON
chimmi churri (served medium-rare) 36

350G GRAIN FED SCOTCH FILLET
café de Paris butter 42

300G PORK CHOP
miso mustard 32

300G LAMB RUMP
mint labne (served medium) 35

1/2 FREE-RANGE CHICKEN
piri-piri sauce 30

COORONG MULLET
salsa verde 30

GOOLWA PIPIS
fermented chilli butter 28

ZA'TAR CAULIFLOWER STEAK (vg)
romesco 23

S I D E S

HAND CUT CHIPS (v)
aioli

KIPFLER POTATOES
warm anchovy cream, chives

BROCCOLINI (vg)
almonds, lemon, olive oil

GREEN BEANS (v)
café de Paris butter

HARISSA ROASTED CARROTS (v)
labne, pickled onion, buckwheat

SWEETCORN (v)
chipotle butter, lime

BBQ BABY COS LETTUCE
pancetta, corn, radish, parmesan

MIXED LEAF SALAD (v)
sherry vinegar + local honey dressing

***All sides are Gluten Free.
Vegetarian or Vegan on request
extra sides \$10 each*

D E S S E R T S

VANILLA BEAN CAKE

*mango jelly, white chocolate ganache,
almond crumb 13*

PLUM + BLACKBERRY TRIFLE

*brown butter sponge, bay leaf custard,
candied ginger 13*

CHOCOLATE MOUSSE (gf)

*salted caramel, crème fraiche,
hazelnut praline 13*

CRANACHAN

*fresh raspberries, whipped cream,
whisky oats, local honey 13*

VANILLA ICE-CREAM

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

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

DESSERT SPECIAL

see daily specials POA

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

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

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*