

BREADS

GARLIC FOCACCIA (4PC)(VEA) | 10

local extra virgin olive oil, reduced balsamic

GLUTEN FREE GARLIC BREAD (4PC)(VEA)(GF) | 12

local extra virgin olive oil, reduced balsamic

LOCAL SOURDOUGH (4PC)(VEA) | 10

whipped brown butter

SNACK & SHARE

CAULIFLOWER AND SECTION 28 MONTE ROSSO CROQUETTES (V) | 20

red pepper jam

SEMI-DRIED TOMATO, BASIL AND MOZZARELLA ARANCINI (V) | 20

Napoli sauce, pesto, grana padano

BLACK GARLIC HOMMUS (V)(VEA)(GFA) | 19

roasted almonds, sumac onions, pickled dates, brown butter, fresh parsley, aleppo pepper, sourdough focaccia

CHICKPEA PANCAKE (V)(GF) | 20

miso caramelised onion jam, capers, pickled chillies, fried rosemary, goats cheese

ZUCCHINI FRITTI (V) | 19

hot honey, black pepper, pecorino, lemon

PAN FRIED BAROSSA VALLEY HALLOUMI (V)(GFA) | 20

za'atar, fennel jam, roasted grapes, macadamias, sourdough focaccia

FRIED CHICKEN TENDERS | 22

chipotle hot sauce butter, ranch, pickles

SALUMI PLATE | 25

freshly sliced cured meats, house-made pickles, warm olives, sourdough focaccia

EYRE PENINSULA OYSTERS

MINIMUM 3

NATURAL (GF) | 4.5 EACH

house-made fermented habanero and citrus hot sauce

KILPATRICK (GF) | 5.5 EACH

house sauce, Mt Pleasant butcher bacon

CLASSICS

CAESAR | 25

baby cos, Mt Pleasant Butcher bacon, sourdough croutons, grana padano, pickled white anchovies, slow cooked free-range egg

Add Nomad Farms chicken | 8

ALE BATTERED BLUE GRENADIER (GFA GRILLED) | 28

chips, garden salad, lemon, tartare

SALT AND PEPPER AUSTRALIAN SQUID (GFA) | 32

chips, garden salad, lemon, aioli

200G MAYURA STATION WAGYU BEEF BURGER (GFA + 3) | 30

Mt Pleasant Butcher bacon, American cheese, iceberg, onion jam, zuni pickles, Barker sauce, seeded bun, chips

CHICKEN BREAST SCHNITZEL (GFA +\$3) | 29

corn flake crumb, chips, garden salad, choice of sauce

MAYURA STATION WAGYU BEEF SCHNITZEL | 30

herb crumb, chips, garden salad, choice of sauce

ADD SAUCES

tomato, BBQ, Barker, aioli, tartare | 1
gravy, Swiss mushroom, diane, green peppercorn | 3

ADD TOPPINGS

PARMIGIANA | 4.5

Napoli sauce, Mt Pleasant Butcher ham, cheese

AUSSIE | 4.5

caramelised onion, Mt Pleasant Butcher bacon, BBQ sauce, cheese

MAINS

MIDDLE EASTERN SPICED CAULIFLOWER (VEA)(GF) | 32

almond tarator, sumac onions, pickled dates, roasted almonds, fresh herbs, zhoug

PERI-PERI ROASTED SUGARLOAF CABBAGE (VE)(GF) | 32

black garlic hommus, roasted grapes, macadamias, pickled chillies, pomegranate molasses, grilled lemon

WHOLE SMOKED EGGPLANT KATSU (V) | 32

tonkatsu BBQ sauce, kewpie, furikake, shredded cabbage and spring onion salad, steamed sushi rice

HOUSE-SMOKED NOMAD FARMS CHICKEN BREAST (GF) | 38

miso corn cream, fried corn ribs, green beans, nduja and walnut vinaigrette

FREE RANGE BAROSSA GUMSHIRE PORK COTOLETTA | 38

herb and lemon kiplfer potatoes, cos, iceberg, radicchio and fennel salad, sauce vierge

SLOW COOKED SPICED MT PLEASANT LAMB SHOULDER (GF) | 40

scorched Asian greens, smashed cucumber salad, sesame cream, chilli oil, burnt lime

STEAK

300G GRASS FED ANGUS PURE BEEF SIRLOIN (GF) | 45

Paris mash, baby cos, green goddess and fried shallot salad, cowboy butter, beef jus

ADD SAUCES

gravy, Swiss mushroom, dianne, green peppercorn | 3

SIDES

MASH POTATO (SINGLE SERVE) (V)(GF) | 4

CHIPS (V)(VEA)(GF) | 12

Barker sauce

HERB AND LEMON ROASTED KIPLFER POTATOES (V)(GF) | 16

roasted garlic and crème fraîche dressing

ICEBERG WEDGE SALAD (V) | 15

green goddess, sourdough crumbs

BUTTERMILK FRIED ONION RINGS (V) | 16

cajun spice, ranch

FRIED CORN RIBS (V)(VEA) | 16

chipotle mayo, pecorino, burnt lime

DESSERTS

STICKY DATE PUDDING | 16

miso and whiskey butterscotch, vanilla ice cream

BURNT HONEY PANNA COTTA (GF) | 15

rhubarb, lemon thyme, pistachios, vino cotto

DARK CHOCOLATE MOUSSE (GF) | 16

crème fraîche chantilly, hazelnuts, coffee granita

CHEESE | 25

Section 28 Monforte and Monte Rosso, fresh dates, quince paste, dried apple, lavosh

AFFOGATO (GF) | 7

vanilla ice cream, espresso,

ADD SHOT OF LIQUEUR | 7

Frangelico, Baileys, Kahlua, Tia Maria

VANILLA ICE CREAM SUNDAE | 7

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

A PROUDLY SOUTH AUSTRALIAN, FAMILY-OWNED BUSINESS

Please inform our staff of any allergies. We take these very seriously, but cannot guarantee meals without traces of allergens.

15% surcharge applies on public holidays on meals and beverages.

V	Vegetarian		
VE	Vegan	VEA	Vegan Available
GF	Gluten Free	GFA	Gluten Free Available