




STARTERS

Garlic Bread  8.00
Cheesy Garlic Bread  9.00

Native Thyme and Potato Croquettes 14.00
Goats cheese and candied apple 

Honey and Sesame Boneless Fried Chicken 16.00
Herb sauce, garlic and chilli sauce and mixed pickled seasonal vegetables

Meat Board 24.00
S.A cured meats, seasonal pickled vegetables, olives and house made sourdough

MAIN PLATES



Market Fish of the day
Our fish is sourced locally and fresh. Please ask our friendly staff for today's fish

Crispy Squid 28.00
Garden salad, chips, lemon, and confit garlic aioli

Chicken Schnitzel 25.00
With salad, crispy chips & your choice of sauce



Beef Schnitzel 28.00
With salad, crispy chips & your choice of sauce



Sauces
Mushroom, Pepper, Gravy, Diane, Bearnaise
Add Parmigiana Topping 4.00

Grilled Haloumi Salad   24.00
Wild rice, quinoa, cucumber, tomato, onion, charred broccolini and lemon myrtle dressing
Add Chicken 4.00

Buttermilk Soaked Cauliflower Steak  28.00
Cauliflower done three ways. Spice roasted, turmeric pickled with salsa verde and herb pangrattato

THE GRILL

300G Angus Scotch   44.00
Cooked on our flaming chargrill, crispy potatoes & lemon garlic butter broccolini



300G Angus Porterhouse  39.00
Cooked on our flaming chargrill, crispy potatoes & lemon garlic butter broccolini
Sauces 2.00
Mushroom, Pepper, Gravy, Diane, Bearnaise 

Choose your temperature from rare to well done





BURGERS

The Angus Beef Burger 24.00
Bacon, cheddar cheese, tomato, lettuce, caramelised onion, with chips & aioli

The Angus Steak Sandwich   26.00
Premium beef, bacon, cheese, tomato, lettuce, caramelised onion, on sourdough with chips & aioli

Grilled Peri Peri Chicken Burger  24.00
With slaw, cheese, bacon with chips & aioli

Miso Zucchini Burger   22.00
Tempura zucchini, kewpie mayo, slaw, fresh avocado, pickled onion with chips & aioli

Signature Dish  
Vegan Option Available  
Vegetarian 
GF Available 

KIDS MENU

Nuggets & Chips 12.00
Served with Tomato Sauce
Cheeseburger & Chips 15.00
Served with Tomato Sauce
Chicken Schnitzel & Chips 12.00
Served with Tomato Sauce
Shepherd's Pie 12.00

Kids meals come with fruit icy pole

SIDES

Chargrilled Broccolini    12.00
Lemon and herb pangrattato

Crispy Beer Battered Chips   10.00
Garlic aioli

Garden Salad    10.00
Honey mustard dressing and Barossa Feta

Crispy New Potatoes    10.00
Crispy salt bush and tomato relish

DESSERTS

Barossa Triple Cream Brie 16.00
Handmade lavosh, roasted mixed nuts, local honey and fruit

Red Wine Poached Pear   14.00
Smoked mascarpone, burnt butter soil and biscuit crumble

Vanilla Sundaes 12.00
Vanilla bean ice cream, fresh strawberries, marshmallow, Belgian milk chocolate sauce and cookie pieces

Lemon & Lime Sundaes    12.00
Lemon and lime sorbet, toasted coconut flakes, ginger candied apple, mango paper and fresh mint

