



"To Share"

DIPS & BREAD (V)	\$16
Trio of dips served w/ warm pita bread	
FRIES (VGN,GF)	\$14
Deep fried thick cut chips served w/ tomato sauce	
WEDGES (V)	\$16
Deep fried sweet potato wedges served w/ aioli	
SWEET POTATO WEDGES (V)	\$14
Deep fried seasoned potato wedges served w/ aioli	
GARLIC BREAD (V)	\$13
Whole white baguette baked w/ housemade garlic & herb butter (Add cheese +\$2 Add cheese & bacon +\$3)	
STICKS & RINGS [5] (V)	\$17
Cheese sticks & beer battered onion rings served w/ ranch sauce	
VEGETABLE SPRING ROLLS [6] (VGN)	\$17
Served w/ sweet chilli sauce	
WILD MUSHROOM & CHEESE ARANCINI [3] (V)	\$20
Housemade arborio rice arancini served w/ hot napolitana sauce	
CHICKEN WINGS [6] (DF, GF)	\$20
Served w/ your choice of: Honey-soy maple, Sweet chilli & coriander, Smoky BBQ or Buffalo Sauce	
TRIO OF TACOS [3] (GF)	\$19
Corn tortilla, fried chicken, shredded cos lettuce, pico de gallo & sriracha aioli	
NACHOS (V, GF)	\$21
Tortilla corn chips, cheese, tomato salsa, guacamole, sour cream, jalapenos topped w/ fresh coriander (Add chicken +\$4 Add steak +\$6)	
BRUSCHETTA (VGN)	\$17
Toasted sourdough topped w/ medley of tomatoes and basil	
LOADED BRUSCHETTA	\$21
Toasted sourdough topped w/ medley of tomatoes, rocket, bacon, caesar dressing & parmesan cheese	
JALAPENO BITES [6] (V)	\$15
Deep fried cheese stuffed jalapeno poppers served w/ aioli	

"Salads"

TRADITIONAL CAESAR SALAD (GFO)	\$24
Cos lettuce, crispy bacon, soft poached egg, parmesan cheese, croutons & caesar dressing (add grilled chicken +\$5)	
GREEK SALAD (V, GF, DFO)	\$23
Cos lettuce, cherry tomatoes, cucumber, spanish onion, kalamata olives, feta cheese, green capsicum & lemon olive oil dressing	
CRUMBED HALOUMI SALAD (V, GF)	\$25
Freshly crumbed haloumi cheese served on a bed of rocket, cherry tomatoes, spanish onion and finished w/ a balsamic glaze	
WARM CHICKEN SALAD (GF)	\$28
Grilled chicken tenderloin served on a bed of mixed lettuce, cucumber, roasted capsicum, spanish onion, cherry tomatoes w/ olive oil & lemon herb dressing	

"Between Bread"

ALL SERVED WITH FRIES
ADD GLUTEN FREE BUN +\$2

CHEESEBURGER (DFO, GFO)	\$27
Char-grilled beef patty, bacon, American cheese, pickles tomato sauce & mustard served on a brioche bun	
SOUTHERN FRIED CHICKEN BURGER (DFO, GFO)	\$27
Spiced marinated chicken, bacon, cos lettuce, cheese, sliced avocado & chipotle mayo. Served on a brioche bun	
MIGHTY VEG BURGER (V, DFO, GFO)	\$27
Veggie pattie, sliced tomato, pickles, spanish onion, cheese, cos lettuce & tomato aioli. Served on a brioche bun	
FISH BURGER (GFO, DFO)	\$27
Crumbed white fish, sliced tomato, cos lettuce & tartare. Served on a brioche bun.	
STEAK SANDWICH (DFO, GFO)	\$27
Char-grilled steak, bacon, chimichurri, caramelised onion, coleslaw & mustard aioli served on toasted sourdough	
CHICKEN WRAP	\$27
Crumbed chicken schnitzel, cos lettuce, tomato, bacon, coleslaw & aioli. Wrapped in pita bread	
LAMB YIROS WRAP	\$27
Marinated lamb yiros, shredded cos lettuce, tomato, spanish onion & tzatziki sauce. Wrapped in pita bread	
VEGGIE WRAP (V)	\$27
Haloumi cheese, avocado, tomato, spanish onion, spinach, hummus & basil pesto. Wrapped in pita bread	

ADD ONS

SAUCES	\$2
Aioli, chipotle, tomato, tartare, sweet chilli & mustard	
GRAVY	\$4
Regular, pepper, mushroom, diane & creamy garlic	
SIDE GARDEN SALAD	\$6
SIDE SEASONAL VEGETABLES	\$6
SIDE MASHED POTATOES	\$6

DIETARIES

GF - GLUTEN FREE	DF - DAIRY FREE	VGN - VEGAN
GFO - GLUTEN FREE OPTION	DFO - DAIRY FREE OPTION	VGNO - VEGAN OPTION

Please order at the bar!

208 HINDLEY ST



ADELAIDE, S.A.

"Mains"

PASTA OF THE DAY	P.O.A
Ask our staff for today's recipe!	
SCHNITZEL	\$28
Crumbed chicken, beef or plant-based schnitzel served w/ garden salad, fries and your choice of gravy (Add parmi +\$5)	
SMOKED PORK RIBS (GF)	HALF RACK \$30 FULL \$45
Pork Ribs marinated in housemade smokey barbecue & herb sauce, served w/ chips and salad	
LAMB CUTLETS (GF)	\$39
Trio of chargrilled lamb cutlets, served w/ seasonal vegetables & mashed potatoes. Topped w/ cherry tomato glazed red wine jus	
SALT & PEPPER SQUID (GF)	\$30
Deep fried and served w/ chips, salad and housemade aioli	
FISH & CHIPS (DF, GF)	\$30
House beer battered, crumbed or grilled white fish fillet, served w/ chips, salad & tartare sauce	
TRIO OF SEAFOOD (GF)	\$35
Panko crumbed fish, prawns, salt & pepper squid, served w/ chips, salad & housemade aioli	
SPICED BARRAMUNDI (GF)	\$40
Pan fried barramundi w/ garlic & vinegar in a tomato chili sauce, served on a bed of mashed potato w/ a side of seasonal vegetables	
ATLANTIC SALMON (GF)	\$40
Oven-baked salmon, glazed w/ honey & garlic, served w/ sauteed vegetables & mashed potato	
TRADITIONAL LASAGNE	\$30
Homemade lasagna cooked with bolognese and bechamel sauce, served w/ garden salad	
EGGPLANT PARMIGIANA (V, GF)	\$30
Layers of char-grilled eggplant, napoletana sauce and cheese, oven baked and served w/ chips and garden salad	
CHAR-GRILLED STEAK (GF) ..	SCOTCH FILLET \$47 RIBEYE \$52
300GM Highly marbled steak, cooked to your liking, served with chips & a choice of salad or vegetables, alongside your choice of gravy	

"Kids"

CHICKEN NUGGETS & CHIPS	\$15
CHICKEN SCHNITZEL & CHIPS	\$15
FISH & CHIPS	\$15
SPAGHETTI BOLOGNESE	\$15
SPAGHETTI NAPOLETANA	\$15
CHEESEBURGER & CHIPS	\$15
Beef pattie, cheese, tomato sauce	

ADD ONS

SAUCES	\$2
Aioli, chipotle, tomato, tartare, sweet chilli & mustard	
GRAVY	\$4
Regular, pepper, mushroom, diane & creamy garlic	
SIDE GARDEN SALAD	\$6
SIDE SEASONAL VEGETABLE	\$6
SIDE MASHED POTATOES	\$6

DIETARIES

GF - GLUTEN FREE	DF - DAIRY FREE	VGN - VEGAN
GFO - GLUTEN FREE OPTION	DFO - DAIRY FREE OPTION	V - VEGETERIAN

**10% SURCHARGE ON SUNDAY'S
& PUBLIC HOLIDAYS**

Please order at the bar!

OPEN 7 DAYS

	Mon	Tue	Wed	Thu	Fri	Sat	Sun
LUNCH	12:00-2:30PM	12:00-2:30PM	12:00-2:30PM	12:00-2:30PM	12:00-2:30PM	12:00-9:00PM	12:00-9:00PM
DINNER	5PM-9PM	5PM-9PM	5PM-9PM	5PM-9PM	5PM-9PM	ALL DAY DINING	ALL DAY DINING

KITCHEN OPENING TIMES