



“To Share”

- SICILIAN OLIVES (GF, VGN/O) \$12
Citrus Labneh, Olive Oil, Parsley
- FRIES (VGN, GF) \$14
Thick Cut Potato Chips, Aioli
- WEDGES (GF, V, VGN/O) \$16
Potato wedges, Sweet Chilli, Sour Cream
- HALOUMI (GF, V) \$15
Tapenade, Lemon Segments, Parsley, Mint
- GARLIC BREAD (V) \$14
Brioche, Confit Garlic, Parsley, Butter
- CORN AND GRUYERE CROQUETTES [4] (V) \$14
Potato, Corn Kernels, Gruyere, Aioli
- FRIED CHICKEN TENDERS [6] \$20
Crumbed Chicken Tenderloin, Sriracha Kewpie
- DIP OF THE DAY \$15
Ask our friendly staff!
- NDUJA BURRATA(V/O, GF/O) \$28
Bambino Burrata, Nduja, Honey, Dill, Parsley, Sourdough
- CURED SALMON (GF/O) \$28
Gin Cured Atlantic Salmon, Creme Fraiche, Mandarin, Sourdough
- NACHOS (V, GF, VGN/O) \$22
Hogback Corn Chips, Cheese Sauce, Sour Cream, Jalapenos, Fully Loaded Beans, Pico Di Gallo (Add Lamb +\$6 | Add King Oyster Mushrooms +\$6)

“Salads”

- CAESAR SALAD (GFO) \$25
Cos Lettuce, Proscuitto Chips, Pecorino, Sourdough Crutons, House Made Dressing, Ortiz Anchovies, Egg (Add Fried Chicken +\$6)
- VERMICELLI RICE NOODLE (GF) \$25
Rice Noodles, Lettuce, Carrot, Cucumber, Sesame Dressing (Orange Chicken +\$6 | Add King Oyster Mushroom +6)

SAUCES & GRAVY

SAUCES

Aioli, Sriracha Kewpie, Tartare, Tomato, Barbeque

GRAVY

Regular, Pepper, Mushroom, Diane, Vegan Gravy

ADD ONS

SIDE GARDEN SALAD (GF, VGN) \$6

SIDE BROCCOLINI (GF, VGN) \$6
Broccolini, Toasted Almonds, Olive Oil

CHAT POTATOES (GF/VGN) \$8
Fried Chat Potatoes, Parsly, Dill

“Between Bread”

- ALL SERVED WITH FRIES
GLUTEN FREE BUNS AVAILABLE
- BEEF WAGYU BURGER (DF/O, GF/O) \$28
Wagyu Beef Burger Patty, Provolone, Tomato, Cos Lettuce, West Oak Burger Sauce
 - SOUTHERN FRIED CHICKEN BURGER (DF/O) \$28
Buttermilk Marinated Crumbed Chicken Tenderloins, Sriracha Kewpie, Cos Lettuce, Onion
 - KING OYSTER MUSHROOM BURGER (VGN, GF/O) \$25
Bulgogi Marinated Mushroom, Charred Scallion and Corn Salsa, Rocket, Aioli
 - CHEESEBURGER (GF/O) \$25
Wagyu Beef Patty, Mustard, Tomato Sauce, American Cheese,

“Mains”

- SCHNITZELS Your Choice Of \$28
Crumbed Chicken Breast, Beef Wagyu or Plant Based Served With House Salad, Fries, Your Choice Of Gravy (Make It A Parmy +\$5)
- SALT AND PEPPER SQUID (GF/DF) \$28
Salt and Pepper Squid, House Salad, Fries, Aioli, Lemon
- FISH AND CHIPS (GF/O) \$28
Coopers Beer Battered Hoki, House Salad, Fries, Tartare, Lemon
- SCOTCH FILLET (GF/O) \$52
300gm Scotch Fillet, cooked to your liking, with Seeded Mustard, Cowboy Butter, Potato Galette, Broccolini
- BEEF SHORT RIB (GF/DF) \$45
500gm 12 hr Slow Braised Beef Short Rib, American BBQ Glaze, Coleslaw, Pickles, Mustard
- LAMB SHOULDER \$38
12hr Braised Lamb Shoulder, Rosemary, Pearl Cous Cous, Capsicum, Kalamata Olives, Jus
- BARRAMUNDI (GF) \$32
Baked Barramundi, Potato Galette, Broccolini, Mustard Butter Sauce, Herbs
- ORANGE CHICKEN (DF) \$35
Marinated Chicken Thigh, Ancient Grains, Almonds, Heirloom Carrots
- PASTA ALLA VODKA (VGN/O, GF/O) \$28
Caserecce, Rosé Sauce, Herbed Stracciatella

DIETARIES

DF - DAIRY FREE VGN - VEGAN
GF - GLUTEN FREE DF/O - DAIRY FREE OPTION VGN/O - VEGAN OPTION
GF/O - GLUTEN FREE OPTION V/O - VEGETARIAN OPTION V - VEGETARIAN

Please order at the bar!

10% SURCHARGE ON SUNDAY'S
& PUBLIC HOLIDAYS



Open Monday through Sunday – PH. (08) 8410 5084

Kitchen open 12pm - 9pm

Deli Open 7am - 2.30pm

OPEN 7 DAYS

208 HINDLEY ST

ADELAIDE, S.A.