



*“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	
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, Creamy Dill Sauce, Fried Capers	
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 M - F 7am - 2.30pm

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OPEN 7 DAYS

208 HINDLEY ST

ADELAIDE, S.A.