

BAR MENU

House made sourdough and olives *, VG \$9

Spiced hot nuts with Rosemary & pink salt GF, VG \$10

Smaller

Spicy Buttermilk chicken GF \$15

Baked Mexican meatballs, Queso, coriander (4) GFA \$13

Parmesan corn on the cob, chilli butter (2) GF \$11

Korean spiced crispy chicken wings, peanut GF, DF \$16

Spiced tempura cauliflower, chilli caramel, peanuts GF, DF, VG \$10

Duck liver parfait, truffle butter, pickled cherries, aniseed crumb, charred sourdough GFA \$18

Spiced cured Hiramasa Kingfish, pickled shallots, crisp lemon thyme, lemon preserved oil DF, GF \$22

Larger

Double wagyu cheese burger, "Big Nat" sauce, fries * \$23

Plant based burger, cashew cheese, caramelised onion jam, tomato, aioli in a potato bun, fries

GF, DF, VG \$23

Salt & pepper squid, fries, tartare sauce GF, DF \$23

Tempura fish, twice cooked potatoes, pea puree, tartare sauce \$25

250g Sirloin, twice cooked potatoes, red wine jus GF \$42

Antipasto Board \$40

Adelaide Hills charcuterie, cheese, dips, olives, Pita bread and pickles *

Cheese board \$35

Cheddar | Blue | Brie | Goat or Sheep milk served with house made lavosh, fruit gel, fresh fruit *

** Gluten Free variations available*

SIDES & SALADS

Fries with chipotle mayo or tomato sauce GF \$10

Sautéed greens with orange and honey glaze \$11

Heirloom tomato salad, burrata, basil oil, olive crumb GF \$16

KIDS

Steak, herb potatoes, peas & carrots GF \$18

Crumbed chicken tenders, chips, peas & carrots \$12

Fish & chips, peas, tartar sauce \$12

Mac & cheese \$10

Vanilla ice-cream & choice of toppings \$6

DESSERTS \$15

Glazed lemon tart, rhubarb ice cream, toasted Licorice meringue

Espresso & coffee liqueur brulee, nut praline biscotti (*)

Dark chocolate marquise, coconut caramel, passionfruit & mango (gf)

Affogato, espresso, vanilla ice cream \$10

Add Baileys, Frangelico, Kahlua, Drambuie or Galliano \$10

Organic Vittoria Coffee \$4.5

Latte, cappuccino, flat white, long black, espresso

Pot of Tea \$4.5

English breakfast, Earl Grey, lemon & ginger, green, camomile

Hot chocolate, Chai \$4.5