



HOUSE MADE WHITE CHOCOLATE BANANA BREAD /9

whipped maple butter

BAKED CULTURE SOURDOUGH /9

maple butter & spiced fig jam

KOREAN SHORT-RIB /28

flatbread w/ jalapeño salsa, Meredith's goat cheese & fried eggs

AVOCADO TOAST /22

beetroot hummus, danish feta, balsamic & macadamia nut dukkah
6 +bacon /6 +poached Eggs /6 +halloumi

CLASSIC BENNY /29

on our house-made English muffin w/ shaved local ham, poached eggs & Hollandaise

ROASTED MUSHROOM /26

served on hash brown w/ salsa verde, celeriac, fried egg topped w/ curry vinaigrette

PRAWN & KIMCHI FRITTER /27

served w/ white miso & poached eggs

CINNAMON BOMBOLLINI /25

Citrus curd, fresh blueberries & strawberries topped with whipped ricotta

BACON & EGG ROLL /15

on a milk bun w. tomato relish, red cheddar cheese & smokey BBQ sauce
6+ house-made hash brown

Extras

6+ avo /6+ halloumi /6+ toast /6+ bacon /6+ poached eggs /6+ hash brown /7+
local smoked grilled ham

KIDS

Egg & Bacon Muffin /12
Fresh Fruit & Vanilla Yoghurt /12

15% surcharge Public Holidays



STARTER

WARM MARINATED OLIVES / 9

TOASTED SOURDOUGH / 16

w. beetroot hummus, macadamia nut
dukkah & tzatziki dips

GRILLED PEACH BURRATA / 20

w. activated walnuts, charred red onion,
basil & balsamic

LEMON PEPPER CALAMARI / 24

chilli caramel, toasted peanuts, pickled veg

HIRAMASA KINGFISH CRUDO / 29

white miso, garlic & lemon crumb & pomegranate
pickled onion

Extras

Blanched broccoli w. butter & flaked almonds /15
Fries w. house-made herb salt /13
Iceberg, cucumber, celery & radish salad w/ goma
sesame dressing & dried nori /13

15% surcharge Public Holidays

MAIN

SEARED EGGPLANT / 29

grilled butternut pumpkin, miso aioli, pickled
cabbage, pecan granola & orange zested fennel

LINGUINE / 36

tossed in white wine & butter w. squid, prawns, chorizo
and infused w. garlic, chilli, lemon zest & salsa verde

GRILLED LOCAL EASTERN KING PRAWNS/ 48

celeriac, pickled oyster mushrooms & kombu butter

LOCAL MARKET FISH / 39

taro & sweet potato rosti w/ asparagus & kaffir lime
coconut sauce

ZAATTAR SPICED FREE-RANGE CHICKEN BREAST/ 36

preserved lemon, carrot purée , Dukkah & fetoush

FISH & CHIPS / 31

beer battered w. iceberg salad & lemon caper aioli

240G GRASS-FED SCOTCH FILLET /46

Southern Range Grass-fed scotch w. herb salted
shoestring fries, green beans & smoked garlic butter

Kids

Calamari & Chips/16
Fish & Chips/16
Chicken & Chips /16



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PRAWNS/ 48*

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Chicken & Chips /16



COFFEE

Gabriel Coffee	5.5/6
Black	5/5.5
Hot Chocolate	5.5/6
Chai Latte	5.5/6
+ Almond, Soy, Oat, Coconut, Lactose-Free	.50
+ Extra shot, Decaf	.50

COLD

Cloud Matcha (cold foam w/ coconut water)	10
Iced Latte	6.5
Iced Mocha	8.5
Iced Chocolate	8.5

BREWED

Spiced Brewed Chai	7
English Breakfast	6
French Earl Grey	6
Unwind Me- Peppermint	6
Warm Me- Lemongrass	6
Focus Me- Green	6

COLD PRESSED JUICE

The Big O	8
Tropi Cool- Pineapple, apple, orange, lemon, mint	8
Green with Envy- Apple, celery, spinach, kale, cucumber, lemon, parsley	8
Sweet Cheeks- Watermelon, apple, cucumber, lime, raspberry	8



WHITE

2024 TOHU Sauvignon Blanc Awatere Valley Marlborough, NZ	14/46
2024 Kangarilla Road Fiano Adelaide Hills, SA	46
2018 TOHU Whenua Matua Albarino Marlborough, NZ	45
2024 Kangarilla Road Chardonnay Adelaide Hills, SA	14/45
2024 Riversdale Estate Riesling Tasmania	80
2024 Angullong Pinot Grigio Orange, NSW	14/46
2023 Alain Geoffrey Chablis France	110

ROSÉ

2022 Ben Murray McLaren Vale, SA	60
2024 Marrenon Lez Arts Gris de Grenache Mediterranean, FRA	14/45

SPARKLING

2024 Cielo Love Story Prosecco DOC Venice, ITA	14/45
NV Madame Dumont Blanc De Blanc Alsace, FRA	14/48
NV Abele Brut Champagne Reims, FRA	140
2022 Heaven's House Party Pet Nat McLaren Vale, SA	55

RED

2023 The Red Fox Pinot Noir Red Hill, VIC	60
2021 Kono Pinot Noir Marlborough, NZ	14/45
2019 Kangarilla Road Shiraz McLaren Vale, SA	80
2021 Moses Brother Cabernet Sauvignon Margaret River, WA	15/45
2023 Angullong Sangiovese Fossil Hill, Orange NSW	50
2022 La Rose Bellevue Chateau France	60



ON TAP

Moorebeer Draught XPA	10
Moorebeer Draught Aussie Lager	10
Moorebeer Ginger Beer	11

BEER

Corona	9
Peroni Leggera [3.5%]	9
Monteiths' Crushed Apple Cider	9

GIN

O.G Gin & Tonic	12
Gin Lime Yuzu	13
Gin Grapefruit	13

ZERO ALCOHOL

ALTINA La Vie En Rose Rose bubbles	12
ALTINA Sangria Vibrant Ruby bubbles	12
Passionfruit Mocktail	15
Ginless Ginger Mocktail	15
Heineken Beer 0%	8

COCKTAILS

Aperol Spritz	20
Limencello Spritz	20
Hugo Spritz	20
Rosebud Martini	22
Vodka, Cointreau, rosewater, cucumber, mint	
Gin Ginger	22
lime, ginger beer, basil, mint	
Tommys Margarita	20
Coconut & Lime Margarita	20
Passionfruit Sour	20
Gin based	
BIZZARRO Vermouth & Soda Spritz	18
Espresso Martini	22
Negroni	22

Banks

ON TAP

Moorebeer Draught XPA
Moorebeer Draught Aussie Lager
Moorebeer Ginger Beer

BEER

Corona
Peroni Leggera [3.5%]
Monteiths' Crushed Apple Cider
Tooheys New
Moorebeer Pale Ale

GIN

O.G Gin & Tonic
Gin Lime Yuzu
Gin Grapefruit

WHITE

2024 TOHU **Sauvignon Blanc** | Awatere Valley Marlborough, NZ
2018 TOHU Whenua Matuia **Albarino** | Marlborough, NZ
2024 Kangarilla Road **Chardonnay** | Adelaide Hills, SA
2024 Angullong **Pinot Grigio** | Orange, SW

SPARKLING

2024 Cielo Love Story **Prosecco** DOC | Venice, ITA
NV Madam Dumont **Blanc De Blanc** | Alsace, FRA

RED

2021 Kono **Pinot Noir** | Marlborough, NZ
2019 Kangarilla Road **Shiraz** | McLaren Vale, SA

ZERO ALCOHOL

ALTINA La Vie En Rose | Rose bubbles
ALTINA Sansgria | Vibrant Ruby bubbles
Passionfruit Mocktail
Ginless Ginger Mocktail
Heineken Beer 0%

Banks

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Moorebeer Draught XPA	10
Moorebeer Draught Aussie Lager	10
Moorebeer Ginger Beer	11

BEER

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Peroni Leggera [3.5%]	9
Monteiths' Crushed Apple Cider	9
Tooheys New	9
Moorebeer Pale Ale	10

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2024 Angullong Pinot Grigio Orange, SW	15

SPARKLING

2024 Cielo Love Story Prosecco DOC Venice, ITA	15
NV Madam Dumont Blanc De Blanc Alsace, FRA	15

RED

2021 Kono Pinot Noir Marlborough, NZ	15
2019 Kangarilla Road Shiraz McLaren Vale, SA	18

ZERO ALCOHOL

ALTINA La Vie En Rose Rose bubbles	12
ALTINA Sansgria Vibrant Ruby bubbles	12
Passionfruit Mocktail	15
Ginless Ginger Mocktail	15
Heineken Beer 0%	8

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BEER

Corona	9
Peroni Leggera [3.5%]	9
Monteiths' Crushed Apple Cider	9

COCKTAILS

BIZZARO vermouth & soda	18
Aperol Spritz	20
Limoncello Spritz	20
Tommys Margarita	20
Coconut lime Margarita	20
Passionfruit Sour Gin based	20

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O.G Gin & Tonic	12
Gin Lime Yuzu	13
Gin Grapefruit	13

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SPECIALTY DRINK

Cloud Matcha

COCONUT WATER WITH COLD FOAM MATCHA

10

Banks

Pavlova

CITRUS CURD, WHIPPED RICOTTA TOPPED W. FRESH BERRIES /16

Tiramisu

LAYERS OF RICH CHOCOLATE, ESPRESSO-SOAKED LADYFINGERS,
MASCARPONE CREAM DUSTED WITH COCOA /18

Chocolate Torte

CHOCOLATE TORTE, MADE WITH PREMIUM DARK CHOCOLATE
SERVED W. VANILLA BEAN ICE CREAM /18

Affogato

VANILLA ICE CREAM, HOT ESPRESSO, FRANGELICO &
TOPPED WITH OUR HOUSE-MADE BISCOTTI /15



Arrival

LOCAL OYSTERS WITH GINGER RICE WINE

Amuse Bouche

PORK & PRAWN WONTON WITH PONZU

Entree

BALMAIN BUG, PICKLED OYSTER MUSHROOM, CELERIAC PUREE &
KOMBU BUTTER

Main

MISO VENISON, TENDERLOIN, BEETROOT RELISH, GOATS CURD,
YUZU APPLE & TARO ROSTI

Dessert

CHEESE PLATE, BRIE, BLUE, COMTE & QUINCE
