



Good Morning


Breakfast

SUNRISE BIG BREAKY	26
bacon, mushroom, sausage, hash brown, roasted tomato, poached eggs on toast (gfo, dfo)	
EGGS BENNY	20
free ranged poached eggs, smoked leg ham, house made hollandaise on toasted muffins (gfo)	
SMOKED SALMON BENNY	22
free ranged poached eggs, smoked salmon, house made hollandaise on toasted muffins (gfo)	
SPINACH BENNY	20
free ranged poached eggs, spinach, house made hollandaise on toasted muffins (vego, gfo)	
POACHED EGGS ON TOAST (TA)	16
free ranged poached eggs, toasted sourdough, housemade chutney (vego, gfo, dfo)	
BACON & EGGS (TA)	19
free ranged poached eggs, toasted sourdough, bacon house made relish (gfo, dfo)	
SMASHED AVO	20
free ranged poached eggs, roast tomato, green goddess dressing and toast (vego, df, gfo)	
FIG AND COCONUT BIRCHER MUESLI (TA)	18
fresh mango and coconut yogurt (vegan)	
SMOKEY BEANS ON TOAST	19
smokey roasted tomato & cannelloni beans fresh herbs, toasted sourdough (gfo, df)	
TOASTED WAFFLES	19
raspberry, mango, mascarpone, passionfruit pulp (vego, gf)	
MAPLE ROASTED GRANOLA (TA)	17
toasted almonds, barossa dried apricots and yogurt, roasted coconut (dfo, vego)	
HANDMADE FRENCH BUTTER CROISSANT (TA)	15
smoked leg ham and cheese OR jam & butter	
CHOP CHOP TROPICAL FRUIT (TA)	17
the best seasonal fruit we can source, yogurt (gf, vego, dfo)	

Aperitif

PEACH BELLINI	15
prosecco & peach puree	
MIMOSA	15
sparkling white and chilled orange juice	
BLOODY MARY	20
vodka, lemon juice, tabasco, worcestershire and tomato juice	
SPARKLING	13
bird in hand sparkling pinot noir	

Drinks

COLD PRESSED ORGANIC JUICE 	8
FRUIT TINGLE	
strawberry, lime, orange, apple	
ROOTS & FRUITS	
beetroot, ginger, lemon, carrot, apple,	
DAWN PATROL COFFEE toucan blend	5
SHORT BLACK LONG BLACK CAPPUCCINO	
FLAT WHITE LATTE, MACCHIATO MOCHA, HOT CHOCOLATE CHAI	
ENGLISH BREAKFAST CHAMOMILLE EARL GREY	5
PEPPERMINT SENCHA	
Lactose free, soy, almond, oat and coconut milk	1

Kids

12 YEARS & UNDER ONLY

JUST TOAST 6	WAFFLES 10
vegemite & butter	
jam & butter	
EGGS BENNY 9	EGGS & BACON 10

any additional items or substitutes \$6
(TA) = takeaway available



Lunch and Dinner

On Rocks and Ice

COFFIN BAY OYSTERS ON ROCKS	25	45
KILPATRICK OYSTERS	28	48
KINGFISH SASHIMI	26	
BEETROOT CURED SALMON	22	
Avocado verjuice		
CAVIAR ON PEARL & LOIS	55	
5g White Sturgeon Caviar and Glass of Lane Lois Sparkling (Italy France) (gf, df)		
CAVIAR BLINIS	40	
5g White Sturgeon Caviar, Crème fraîche, Chives (Italy France) (gfo, dfo)		

Small Plates

SOUR DOUGH	10	
Salted Cultured Butter, Sea Salt (dfo, gfo)		
SOUTHERN ROCK LOBSTER ROLL	25	
Baby Cos, Caviar, Toasted Brioche (2)		
WILD OLIVES - CAPER BERRIES	10	
(gf, df)		
FRIED WHITEBAIT	18	
Preserved Lemon Aioli (gf)		
CHARCUTERIE	16	
Jamon Serrano (SPAIN), Pickled Peppers (gf, df)		
ORTIZ SPANISH ANCHOVIES	19	
Charred Peppers, Caperberries, Olive Soil, Sourdough (df, gfo)		
OCTOPUS SKEWER	22	
Chargrilled, Chive, Peri Peri, Hazelnut, Lemon (df, gf)		
HUMMUS	16	
Chilli, Chives, Toasted Fennel, House Lavosh (dfo, gfo)		
BURRATA	18	
Smoked Peppers, Blistered Cherry Tomatoes, Aged Balsamic & House Lavosh (gfo)		
SPAGHETTI VONGOLE	18	
House made Saffron Pasta, Goolwa Pippi, Tomato Concass & Bottarga.		
SA SCHOOL PRAWNS	18	
Portuguese Seasoning, Aioli		

Pasta

KING PRAWN FETTUCCINE	37	
Port Lincoln King Prawns, Saffron, Chilli, Cream, Spinach & Capers. (dfo)		
RICOTTA GNOCCHI	33	
Cherry Tomatoes, Spinach, Pesto, Parmesan		
LAMB RAGU PAPPARDELLE	30	
Braised Lamb Shank & Parmesan		

Mains

NT BARRAMUNDI	37	
Goolwa Pippi Bisque (gf)		
HARISSA HALF ROAST CHICKEN	30	
Sweet Pot Wedges, Garlic Mint yoghurt & Crispy Kale (gf, dfo)		
SZECHUAN BABY CALAMARI	34	
Fennel Salad, Lemon, Parsley & Chilli Dressing, Fried Capers (gf, df)		
BLACK ANGUS STRIPLOIN 350g	45	
Grass fed, Creamy Mash, Cafe de Paris Butter, Jus (dfo)		
CHARGILLED LOBSTER	70	
Fries & Green Salad (gf, df)		
CHILLI MUSSELS	36	
Chilli Broth, Lemon, Toasted Sourdough (gfo, df)		
BOUILLABAISSE	40	
King Prawns, Scallops, Mussels, Cockles, Squid, Fish, Sour Dough, Lemon, Saffron & Tomato Broth (gfo)		
ROASTED BUTTERNUT PUMPKIN	30	
1/4 Butternut Pumpkin, Toasted Pine nuts, Rocket Salad, Lemon Garlic Yogurt, Egyptian Dukkah (gf, vegan option)		
POTATO SCALE COORONG MULLET	34	
Tempura Broccolini & Pink Grapefruit Beurre Blanc		
ROAST BUTTERFLIED SA GARFISH	34	
Heirloom Tomatoes, Pickled Red Onion, Fries & Lemon Aioli		
CHARGILLED SWORDFISH	38	
Cherry Tomato & Mango Salsa, Green Papaya Salad		

Sides and Salads

ROASTED BUTTERNUT, BURNT BUTTER, CHIVES, ALMONDS, FETA 13 | CORAL SALAD, FENNEL, APPLE, WALNUTS 14
SHOESTRING FRIES 10 | GREEK SALAD 14 | BROCCOLINI, PARMESAN & FRIED CAPERS 13



Desserts

Something Sweet

HOUSE MADE BURNT PAVLOVA - STRAWBERRIES AND CREAM

CHOCOLATE MARQUISE

SAFFRON POACHED PEAR - LEMON CURD - ALMOND PRALINE

CREME CAMEL

all desserts 16 each

Cheese

TRIPLE CREAM BRIE - COWS MILK - ADELAIDE HILLS - AUSTRALIA

BLUE - GORGONZOLA PICCANTE - COWS MILK - VIVALDI - ITALY

served with Maggie Beer Quince Paste & *Handmade Lavosh*

all cheese 13 per 70g

Wine

DE BORTOLI NOBLE ONE - BOTRYTIS SEMILLON

DE BORTOLI SHOW LIQUEUR - MUSCAT

DE BORTOLI FINE TAWNY - PORT

all \$10 glass or \$60 bottle