

Eat. Drink. Laugh. Repeat.

To Share.

COFFIN BAY OYSTERS GF	
NATURAL	1/2 - 17 DOZ - 28
KILPATRICK	1/2 - 18 DOZ - 29
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GARLIC BREAD GF option available	8
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DIPS PLATE GF option available	15
two dips, olives, cornichons, pita	
extra bread	+2
gluten-free bread	+2
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CHIPS PLATE GF	11
ranch, tomato sauce	
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SPICY BATTERED WEDGES	12
sour cream, sweet chilli	
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CHARCUTERIE GF option available	45
sliced salumi meats, aged cheddar, brie, dips, pickles, lavosh	
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AMERICAN PLATE GF option available	48
bourbon BBQ ribs, beef sliders, chipotle wings, ranch, chips	

To Start.

SOUP OF THE DAY	8
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SPICED BEETROOT ARANCINI VG	17
basil and walnut pesto, cashew parmesan	
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BUFFALO WINGS GF	12
smokey chipotle & ranch or Franks hot sauce & ranch	
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HALOUMI CHIPS GF	16
crispy fried, buttermilk yoghurt, za'atar	
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WHOLE SA PRAWNS (3) GF	22
char grilled, romesco, lemon, herbs	
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CRISPY FRIED SQUID GF	18
chorizo crumb, sofrito, salsa verde	
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ANGUS BEEF SLIDERS (2)	12
pickle, mustard mayo, cheese, ketchup	
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CRUMBED LAMB BRAINS	16
mashed potato, bacon, caramelised onion, seeded mustard gravy	

Salad.

CRISPY NOODLES VG	18
red cabbage, chilli, herbs, carrot, onion, noodles, soy and lime dressing	
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ROASTED PUMPKIN VG option available	18
harrisa roasted pumpkin, brown rice, cabbage, carrot, avocado, baby spinach, dukkah, cucumber yoghurt	
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GRAIN BOWL GF option available	18
pomegranate, pear, farro, quinoa, toasted walnuts, rocket, beetroot puree, goats curd, white wine vinaigrette	
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ADDITIONS	
chicken	+6
salt & pepper squid	+6
fried haloumi	+6
salt & pepper tofu	+6

Mains.

LAMB RUMP GF	34
char grilled, roasted pumpkin, chorizo, baby spinach, cauliflower cream, jus	
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BURNT BUTTER CHICKEN BREAST GF	32
herb and parmesan potato, portabello mushrooms, leek, fried kale, jus	
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SEAFOOD LINGUINE	32
local prawns, mussels, barramundi, chorizo, sofrito, tomato, fresh herbs	
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VEGAN CHICKEN ORECCHIETTE VG	28
plant based chicken strips, lentils, king brown mushrooms, tomato, baby spinach, cashew parmesan	
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LAMB GNOCCHI	30
pan fried gnocchi, slow cooked lamb, tomato, herbs, pecorino	
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AMERICAN PORK RIBS GF	38
bourbon glaze, slaw, chips	
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ROAST OF THE DAY (see our friendly staff) GF	22
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FISH OF THE DAY (see our friendly staff)	POA

À LA CARTE MENU

V Vegetarian **VG** Vegan **GF** Gluten Free

All day.
Every day.
Work hard.
Stay humble.
Don't forget
to play.

Staples.

CHICKEN BREAST SCHNITZEL garden salad, chips	21
MAYURA STATION WAGYU SCHNITZEL garden salad, lemon, chips	23
SAUCES GF house BBQ, gravy, pepper, mushroom, diane	+2
PARMIGIANA mozzarella, ham, napolitana	+3
FISH AND CHIPS GF option available garden salad, tartare, lemon, chips	25
AUSTRALIAN SALT & PEPPER SQUID GF garden salad, tartare, lemon, chips	24
SALT & PEPPER TOFU GF VG chopped salad, lime mayo, chips	24
MAYURA STATION GF option available BEEF BURGER cheddar, iceberg lettuce, tomato, pickles, mustard mayo, ketchup, Turkish bun, chips	24
CHICKEN BURGER GF option available buttermilk chicken, buffalo sauce, slaw, pickled jalapeño, Turkish bun, chips	22
PLANT BASED VG GF option available BEEF BURGER cheese, iceberg lettuce, tomato, pickles, mustard mayo, ketchup, Turkish bun, chips	22
BURGER ADDITIONS gluten-free roll +2 bacon +3 extra pattie +5	

Dessert.

VANILLA CHEESECAKE raspberry jelly, white chocolate, short crust, raspberry gel, dehydrated strawberry meringue	13
VEGAN CHOCOLATE VG GF option available BROWNIE chocolate mousse, crumble, rich chocolate brownie, honeycomb	13
TIRAMISU MOUSSE CAKE GF option available layers of Jameson whiskey, espresso and marscapone mousse, dark chocolate sponge, chocolate short crumb, mocha ganache	13
COFFEE AND DONUTS coffee semifreddo, vanilla foam, chocolate filled churros	13

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Pizza.

Gluten free bases available for additional \$4

CHEESY GARLIC V garlic, parsley, butter, mozzarella	10
PULLED PORK bourbon BBQ, swiss brown mushrooms	19
MARGHERITA V heirloom tomato, garlic, mozzarella, fior di latte, basil	16
SMASHED PUMPKIN V toasted pine nuts, thyme, feta	18
PROSCIUTTO sliced prosciutto, Spanish onion, rocket, pecorino	22
MEAT LOVERS double smoked leg ham, Spanish sausage, sopressa, caramelised onion	19
THE LOT double smoked leg ham, onion, olives, capsicum, mushroom, pineapple, salami	19
HARISSA PRAWNS spiced prawns, Spanish sausage, chilli flakes, rocket, lemon	22
PESTO CHICKEN caramelised onions, mushroom, roasted peppers, feta	19

The Grill.

South Australia's own 36° South beef, locally produced in Naracoorte. Steaks are served with crushed potato, celeriac puree, baby carrot, red wine jus

300G RUMP	34
300G DRY AGED SIRLOIN ON THE BONE	38
300G SCOTCH FILLET	38

Sides.

HWY SALAD GF mixed leaf, tomato, cucumber, onion, apple cider vinaigrette	10
SAUTÉED VEGETABLES GF peppers, baby carrots, sweet corn, snow peas	10
CHIPS GF tomato sauce, ranch	8
BRUSSEL SPROUTS GF crispy fried, sriracha and honey	10
MASHED POTATO GF	8

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