

## TO SHARE

<b>COFFIN BAY OYSTERS</b> GF	(6) (12)
<b>NATURAL WITH LEMON</b>	20 35
<b>KILPATRICK</b>	24 38
<b>GARLIC + HERB FOCACCIA (4)</b> GFO V <i>add mozzarella +2</i>	8
<b>DIPS PLATE</b> GFO <i>trio of dips, warm Toscano bread extra bread +3 gluten free bread +2</i>	17
<b>CHIPS PLATE</b> GF V <i>ranch, tomato sauce</i>	12
<b>SEASONED WEDGES</b> GF V <i>sour cream, sweet chilli</i>	12
<b>CHARCUTERIE</b> GFO <i>sliced salumi meats, smoked cheddar, dips, brie, olives, lavosh, warm bread</i>	50
<b>AMERICAN PLATE</b> GFO <i>Yoder smoked bbq ribs, pork sliders, chipotle wings, corn ribs, ranch, chips</i>	54

## SALAD

<b>CRISPY NOODLES</b> GFO V <i>red cabbage, chilli, herbs, carrot, onion, noodles, soy + lime dressing</i>	18
<b>ROASTED PUMPKIN</b> GFO VGO V <i>harissa roasted pumpkin, brown rice, cabbage, carrot, avocado, baby spinach, dukkah, cucumber yoghurt</i>	18
<b>QUINOA + LENTIL SALAD</b> GFO V <i>roasted capsicum, toasted almonds, red onion, rocket, feta</i>	18
<b>ADD PROTEIN</b> <i>chicken // salt + pepper squid // fried halloumi // southern fried tofu</i>	+8

V	VEGETARIAN
VO	VEGETARIAN OPTION
VG	VEGAN
VGO	VEGAN OPTION
GF	GLUTEN FREE
GFO	GLUTEN FREE OPTION
	1.5% SURCHARGE   EFTPOS TRANSACTIONS
	1.9% SURCHARGE   AMERICAN EXPRESS

## TO START

<b>SOUP OF THE DAY</b> <i>w/ bread roll, butter</i>	10
<b>BUFFALO WINGS</b> GF <i>choice of smokey chipotle + ranch or Franks hot sauce + ranch or house made Bourbon bbq + ranch</i>	16
<b>FRIED HALLOUMI</b> GF V <i>lime + herb yoghurt, chilli oil</i>	18
<b>ROASTED EGGPLANT</b> <b>+ RED PEPPER ARANCINI</b> V <i>cherry tomato + herb sugo, pecorino</i>	18
<b>HARVEY BAY SCALLOP (6)</b> GF <i>smoked cauliflower purée, crispy prosciutto, basil oil</i>	25
<b>CRUMBED LAMB BRAINS</b> <i>mashed potato, Barossa bacon, gravy</i>	20
<b>PULLED PORK SLIDERS</b> GFO <i>yoder smoked pork, Bourbon bbq sauce, slaw</i>	16

## STAPLES

<b>CHICKEN BREAST SCHNITZEL</b> <i>garden salad, lemon, chips</i>	23
<b>MAYURA STATION WAGYU BEEF SCHNITZEL</b> <i>garden salad, lemon, chips</i>	26
<b>SAUCES</b> Bourbon bbq // gravy // pepper // mushroom // diane +3	
<b>PARMIGIANA</b> mozzarella, Barossa ham, napolitana +4 <b>KILPATRICK</b> Barossa bacon, spicy bbq, mozzarella +5	
<b>BATTERED NEW ZEALAND HOKI</b> GFO <i>garden salad, tartare, lemon, chips</i>	27
<b>AUSTRALIAN SALT + PEPPER SQUID</b> GF <i>garden salad, tartare, lemon, chips</i>	28
<b>SOUTHERN FRIED TOFU</b> GF VG V <i>garden salad, buffalo mayo, chips</i>	25
<b>BEEF BURGER</b> GFO <i>lettuce, tomato, pickles, provolone cheese, smoked jalapeño relish, mayo, chips w/ ranch</i>	25
<b>SOUTHERN FRIED CHICKEN BURGER</b> GFO <i>buttermilk fried chicken tenderloins, Franks hot sauce mayo, lettuce, tomato, provolone cheese, chips w/ ranch</i>	25
<b>PULLED PORK BURGER</b> GFO <i>12 hour smoked pork scotch, coleslaw, pickles, house bbq sauce, chips w/ ranch</i>	25
<b>SOUTHERN FRIED TOFU BURGER</b> GFO VGO V <i>lettuce, tomato, Franks hot sauce mayo, chips</i>	25
<b>BURGER ADD ONS</b> <i>gluten free roll +2 // Barossa bacon +4 // extra pattie +5</i>	

## MAINS

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<b>MASTERSTOCK BRAISED DUCK LEG</b> GFO <i>chilli herb jam, bok choy, sesame rice, orange soy glaze</i>	<b>34</b>
<b>CHERMOULA CHICKEN BREAST</b> GF <i>spiced cranberry + almond rice, cucumber yoghurt, herbs</i>	<b>35</b>
<b>PRAWN PAPPARDELLE</b> <i>local prawns, chorizo, sofrito, tomato, chipotle, fresh herbs</i>	<b>37</b>
<b>PLANT BASED RIGATONI</b> VGO V <i>plant based chicken, Mediterranean vegetables, chilli, napolitana, cashew parmesan</i>	<b>32</b>
<b>AMERICAN PORK RIBS</b> GF <i>Yoder smoked, Bourbon glaze, corn ribs, chips</i>	<b>45</b>
<b>KING HENRY PORK CUTLET</b> GF <i>smoked cauliflower purée, braised cabbage, salted caramel apple</i>	<b>36</b>
<b>ROAST OF THE DAY</b> GFO <i>see our friendly staff</i>	<b>26</b>
<b>FISH OF THE DAY</b> <i>see our friendly staff</i>	<b>POA</b>

## PIZZA

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All pizzas are tomato based and topped with Australian mozzarella.

<b>CHEESY GARLIC</b> V <i>garlic, parsley, butter, mozzarella</i>	<b>14</b>
<b>MARGHERITA</b> V <i>sliced tomato, garlic, mozzarella, fior di latte, basil</i>	<b>20</b>
<b>MUSHROOM</b> V <i>enoki, button + Swiss mushrooms, garlic butter, onion, baby spinach, feta, toasted almonds</i>	<b>24</b>
<b>PROSCIUTTO</b> <i>sliced prosciutto, Spanish onion, rocket, pecorino</i>	<b>25</b>
<b>MEAT LOVERS</b> <i>Barossa meats, double smoked leg ham, salami, meaty speck, chilli cheese kransky</i>	<b>24</b>
<b>PEPPERONI</b> <i>sliced pepperoni, Mexican chilli salami, olives, basil</i>	<b>24</b>
<b>THE LOT</b> <i>shaved ham, onion, olives, capsicum, mushroom, pineapple, salami</i>	<b>24</b>
<b>CHICKEN</b> <i>buffalo chicken, bacon, mushroom, onion, ranch</i>	<b>24</b>
<b>HAM + PINEAPPLE</b> <i>shaved ham, pineapple</i>	<b>20</b>
<b>PIZZA ADD ONS</b> <i>vegan mozzarella +3 // gluten free base +5</i>	

## BUTCHER'S BLOCK

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<i>All steaks are served with roasted garlic + rosemary potatoes, parsnip purée, chargrilled seasonal vegetables + shiraz jus.</i>	
<b>300G MAYURA STATION WAGYU RUMP</b> <i>farmed Limestone Coast, SA marble score 9+</i>	<b>46</b>
<b>300G RIVERINE SIRLOIN</b> GF <i>farmed Riverine region, NSW marble score 2-3</i>	<b>42</b>
<b>300G 36° SOUTH SCOTCH FILLET</b> GF <i>farmed Coonawarra region, SA marble score 2-3</i>	<b>46</b>

## SIDES

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<b>HWY QUINOA SALAD</b> GF V <i>cherry tomato, cucumber, rocket, feta, white balsamic</i>	<b>14</b>
<b>ROASTED VEGETABLES</b> GF V <i>a selection of seasonal vegetables</i>	<b>10</b>
<b>SAUTÉED VEGETABLES</b> GF V <i>a selection of seasonal vegetables</i>	<b>10</b>
<b>CHIPS</b> GF V <i>tomato sauce, ranch</i>	<b>8</b>
<b>MASHED POTATO</b> GF V	<b>8</b>

## DESSERT

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<b>CHOCOLATE + VANILLA BRÛLÉE MOUSSE DOME</b> <i>almond brownie</i>	<b>14</b>
<b>GUILT-FREE TREAT</b> GF VG <i>berry ripe slice, vegan chocolate mousse, honey-less honeycomb</i>	<b>14</b>
<b>STICKY FIG PUDDING</b> GF <i>vanilla bean ice cream, butterscotch sauce</i>	<b>14</b>
<b>CHEESE PLATE</b> <i>truffle cheddar, smoked gouda, double brie, lavosh, fruit, fig paste</i>	<b>24</b>