



**DINING HOURS 12-2:30PM & 5:30-9PM TUES-SAT,
AND 12-2:30PM & 5:30-8.30PM SUN & MON.**

*A surcharge of 10% applies on
public holidays*

ALL DAY foraging plates

1 PLATE \$14 | 2 PLATES \$26 | 3 PLATES \$36

BREAD & SPREAD · VO + GFO
charred flat bread + 2 dips

CHILLI SALT & PEPPER SQUID
chilli & bean salad, sesame, chilli & ginger dipping sauce

ZUCCHINI & CORN FRITTERS · V + GF
heirloom tomato salad + jalapeño butter

TRUFFLED MUSHROOM ARANCINI · V
warm gorgonzola sauce

ADELAIDE HILLS MIXED OLIVES · V + GF
served warm + crumbled Onkaparinga chèvre

BURRATA
fresh shaved prosciutto, wild rocket, vincotta + crostini

SESAME SOY TOFU · V
Asian style bean shoots salad, crispy shallot, peanut +
sesame blend, candied chilli dressing

HAND CUT SWEET POTATO WEDGES · V
salsa verde

SA PAN FRIED HALOUMI · V + GF
smoky tomato relish, olive soil + lemon

SMOKED CHICKEN SALAD · GF
heirloom cherry tomatoes, Onkaparinga chèvre, basil pesto
+ extra virgin olive oil

ALL DAY usual suspects

HOT CHIPS · V 6.9
Beerenberg tomato sauce

HERB & GARLIC TOAST · V + GFO 6.0

TOASTED DINNER ROLL + BUTTER 2.5

ALL DAY All day items available Tuesday - Saturday 12noon to 9pm
& Sunday - Monday 12noon to 8.30pm

hand-picked

PORK BELLY 30.0
SERVED WITH A CHOICE OF:
roasted sweet potato + greens · GF
OR chips, salad + choice of sauce

250G COORONG ANGUS FLAT IRON STEAK 35.0
SERVED WITH A CHOICE OF:
roasted sweet potato + greens · GF
OR chips, salad + choice of sauce

PRAWN & CRAB LINGUINE · GFO 28.0
heirloom cherry tomatoes, chopped herbs, chilli & lemon
myrtle butter + grana padano

TASMANIAN SALMON FILLET · GF 32.0
grilled peach, quinoa, cherry tomato, grapes, mixed salad
leaves, pomegranate + tahini yoghurt

CAJUN SPICED CHICKEN BREAST · GF 28.0
pea & mint hommus, chick peas, roasted pumpkin,
red onion, currants, almond flakes + salad leaves

BRISKET SANDWICH 25.0
braised, pressed & finished on the chargrill, red onion jam,
cheese, tomato chutney, wild rocket, toasted Turkish bread
+ chips

FALAFEL SALAD · GF + VG 24.0
lemon myrtle hommus, quinoa, red onion, tomato, capsicum,
cucumber, coconut yoghurt + flat bread croutons

HERBIVORE BOWL · GF + VG 24.0
turmeric roasted cauliflower, sautéed kale,
saffron chickpeas, roasted kent pumpkin, cherry tomatoes,
pickled cabbage, baby salad leaves, roasted pepitas,
macadamia nuts + hommus
ADD CHICKEN + 8.0 | ADD TOFU + 6.0

*Our food may contain nuts + other products. Gluten free dishes may contain traces of gluten
transferred from cooking utensils. Please speak to our staff if you have any concerns or need to
make us aware of your specific dietary needs.*

GFO · GLUTEN FREE OPTION ADD \$2
GF · GLUTEN FREE | V · VEGETARIAN | VG · VEGAN

ALL DAY time honoured

COLONIST CHICKEN BURGER 23.0
toasted roll, grilled chicken breast, red onion jam,
lettuce, tomato, cheese, smoky tomato relish + chips

COLONIST BEEF BURGER 23.0
toasted roll, grilled Angus beef patty, red onion jam,
lettuce, tomato, cheese, smoky tomato relish + chips

GLUTEN FREE CHICKEN BURGER · GF 26.0
toasted roll, grilled chicken breast, red onion jam,
lettuce, tomato, cheese, smoky tomato relish + roasted
sweet potato wedges

GLUTEN FREE BEEF BURGER · GF 26.0
toasted roll, grilled Angus patty, red onion jam, lettuce,
tomato, cheese, smoky tomato relish + roasted sweet
potato wedges

CHICKEN SCHNITZEL 24.0
tenderised chicken breast, served with chips,
salad + your choice of peppercorn, truffled mushroom,
plain gravy or parmigiana

SEA SALT & PEPPER SQUID 23.0
squid dusted through flour, seasoned with sea salt
and kibbled pepper served with a sweet chilli,
sesame & ginger dipping sauce, chips + salad

FISH & CHIPS 24.0
GRILLED, CRUMBED OR BATTERED
hoki served with tartare, chips + salad

ALL DAY sides · V + GF

SEASONAL GARDEN VEGETABLES 6.5
tossed with baby spinach + extra virgin olive oil

WILD ROCKET & PEAR SALAD 8.0
red onion, candied walnuts, balsamic +
extra virgin olive oil

ALL DAY sauces · GF

**PEPPERCORN, TRUFFLED MUSHROOM,
GRAVY, DIJON, HOT OR MILD MUSTARD** 3.5

PLEASE PLACE YOUR ORDER AT THE BAR