

OUR FAMILY | OUR PLACE | OUR PLEASURE

Proudly supporting local growers, producers & fishers

SNACKS & STARTERS

Cured Meats, 25

A selection of 3 cured meats,
house pickles, olives, bread

Australian Salmon, 14

House smoked
Australian Salmon on rye,
horseradish, pickles

SheOak Baker Sourdough, 6 (v,df)

House marinated olives
Gluten free available

Fish Face, 12

Greenly Island
Ocean Jacket cheeks, spicy aioli

Pate, 14

Orchard raised chicken liver
pate, house pickled cherries

Bruschetta, 14 (vgn)

Tomatoes, sourdough,
olive tapenade, herbs

Frittata, 16 (v,gf)

Caramelised onion &
red pepper frittata,
slow roasted tomato

Zucchini Flowers, 10 (vgn,gf,df)

Tempura zucchini & flowers,
roasted tomato sugo

Wagyu, 18 (df,gf)

Slices of roasted beef, truffled
anchovy mayonnaise, caper
leaves

ASK US ABOUT OUR HEADS & TAILS CLUB

MAINS

Wagyu Rump Steak, 37 (gf)

BBQ beef rump, polenta,
green beans, herb butter

Roast Chicken for two, 50

½ a roasted organic,
orchard raised chicken,
Please see staff for details

House-made Gnocchi, 25 (v)

Franks tomato sugo,
basil pesto

Jin's Fried Chicken, 25 (gf)

Free range chicken thigh,
chips, chipotle mayonnaise,
slaw

Fish of the Day, POA

Please see staff for details

Spaghetti, 26

Handpicked Port Lincoln
Sand Crab, white wine, cream

Shellfish Risotto, 28 (gf)

Port Lincoln mussels, Coorong
pipis, cherry tomatoes, chilli,
garlic, herbs

Pop's Fish & Chips, 27 (gf)

Battered Greenly Island ocean
jacket, house tartare
+ mushy peas or slaw 2.5

House made Burger, 23

Beef & Beetroot burger, smoked
cheese, house pickles, chips

SALADS & SIDES

Chips, 8.5 (gf, df)

Cabbage slaw, 12 (gf, vgn)

Mixed leaf & peach salad, feta & honey dressing, 14
(gf, v)

Quinoa, beetroot, radish salad, sesame dressing, 14
(gf, vgn)

Not all ingredients are listed on the menu – please let us know if allergies apply. We use nuts, dairy & gluten. Whilst all care is taken, please note that cross contamination may be possible