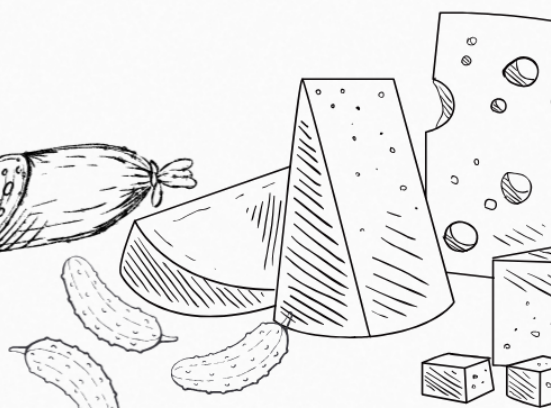




pickled poek

Food and Drinks Menu



Our menu is designed for sharing. While we do our best to serve dishes together, they may arrive as they're ready from our kitchen to ensure everything is enjoyed at its best. Many of the ingredients and house favourites on our menu are also available from our retail wall so you can enjoy a little Pickled Poet at home.

Toasted Focaccia gfo/v/vgo/nf 3 each
Cultured pepe saya butter, charcoal salt

White Anchovies on Toast gfo/nf (i) 9 each
Onion Jam, truffle mayo, crispy onions, chives

Plate of Pickles gf/vg/nf 11
Selection of seasonal pickles, sesame mix

Marinated Olives gf/vg/nf 12
Citrus zest, star anise, thyme

Confit Garlic and Lime Hummus gfo/v/vgo 14
Dukkha, extra virgin olive oil, lavosh bark

House Labneh gfo/v 15
Hot honey, aleppo pepper, chives, toasted focaccia
Add - Wood Smoked Salmon, Prosciutto, Salami or Pulled Lamb 8 each

Vanella Stracciatella gf/nf 18
Yum Yum chilli oil, crispy onions
Add - Wood Smoked Salmon, Prosciutto, Salami or Pulled Lamb 8 each, Toasted Focaccia 3

Roast Japanese Pumpkin gf/v 19
Onion and fennel puree, house dukkah, sumac oil
Add - Wood Smoked Salmon, Prosciutto, Salami or Pulled Lamb 8 each

Green Buddha Bowl gf/vg/nf 19
Shredded greens, broccoli, sprouted grains, sesame soy dressing.
Add - Wood Smoked Salmon, Prosciutto, Salami or Pulled Lamb 8 each, Boiled Egg 3.50

Witlof and Citrus Salad gf/nf 19
Pickled fennel, grapefruit, herbs, honey mustard dressing
Add - Wood Smoked Salmon, Prosciutto, Salami or Pulled Lamb 8 each, Boiled Egg 3.50

Moroccan Lamb Cous Cous Salad 29
Labneh, roast pumpkin, pulled lamb, pine nut, currents, sumac dressing.

Ploughman's Plate gfo/nf 32
Prosciutto, aged cheddar, boiled egg, pickles, tomato, piccalilli, focaccia

Beetroot Risotto gf/vgo/v 32
Roasted Beetroot, candied walnuts, goats curd
Add - Wood Smoked Salmon, Prosciutto, Salami or Pulled Lamb 8 each

16 Hour Slow Braised Beef Ragu gfo/nf 36
Traditional Neapolitan style beef and onion ragu, fresh pasta, parmesan

Prawn Bisque Pasta gfo/nf (i) 36
Prawns, prawn bisque, garlic, chives, tobiko caviar

Grazing + Feed Me Menus

Wagyu Bresaola gfo/nf

32

Kiss Peppers, aged parmesan, truffle oil, baby breadsticks

Add - Toasted Focaccia 3, Boiled egg, 3.5

Grazing board for two gfo

50

2 artisanal cheeses and 2 house-selected cured meats with pickles, seasonal fruit, fig jam, and crisp lavosh

Charcuterie plate gfo

45

San Danielle Prosciutto, Squid Ink and Truffle Salami, Fennel and Garlic Salami and Cloth Aged Gochugaru Crusted Salami with kiss peppers and baby breadsticks

Add - Toasted Focaccia 3

Cheese plate gfo/v

16 / 28 / 39

Choice of one, two, or three artisanal cheeses with pickles, dried and fresh fruit, fig jam, lavosh

Full Table Only

Bottomless Grazing

Minimum 4 people, 2 hours

39pp

Indulge in our bottomless grazing experience featuring our toasted focaccia, all the artisanal cheese and charcuterie you can handle and our green buddha bowls, complemented by fig jam, fresh and dried fruits, and house made lavosh bark.

Taste of Pickled Poet

Minimum 2 people

65pp

Discover the heart of Pickled Poet with our curated selection of share plates. This ever-evolving feast features dishes like our Anchovy toast, Labneh, Wagyu bresaola, and fresh pastas - perfect for exploring and sharing.

The Whole Story

(bottomless grazing + drinks)

85pp

The Ultimate Pickled Poet experience, enjoy our bottomless grazing with our house dips, plus 2 hours of bottomless flowing drinks, including margaritas, spritz, wines and beers.

10% Weekend Surcharge, Gluten free options 3 extra

gf - gluten free, gfo - gluten free option, v - vegetarian, vo - vegetarian option, vg - vegan, vgo - vegan option
nf - nut free, nfo - nut free option

Something Sweet

Maple and Walnut Tart ^v	15
Warm walnut and maple butterscotch tart, spiced mascarpone cream	
Orange and Ricotta Basque Cheesecake ^{v/nf/gf}	13
Rhubarb and Red Wine Compote	
Tiramisu Crème Brûlée ^{v/gf/nf}	16
Coffee crème brûlée, chocolate crumb	

After Dinner Drinks

Nikka Yoichi Single Malt Japanese Whisky ^{30ml}	25
Saint Felix Limoncello ^{60ml}	9
Kalleske VP Fortified Shiraz 2022 ^{60ml}	12
Margan Botrytis Semillon 2023 ^{60ml}	14
Grada Single O Coffee + Spirit ^{60ml}	12
Saison Rhubarb Vermouth ^{60ml}	12

Wine List



Sparkling



Ricca Terra Prosecco Riverland SA 2025

16

72

Delicate Aromatics of apple and pear with a lingering finish. The perfect bubbles for any occasion.

Vino Volta Grenache Pet Nat Swan Valley WA 2023

15

69

Super fruity with mulberry, raspberry and other berry fruits with cidery notes

Dr Edge Extra Brut NV Tasmania

20

95

Dr Edge 'Extra Brut ' is a Traditional Method Sparkling blend of Tamar Valley Pinot Noir, Chardonnay & Pinot Meunier.

Fleury Champagne Blanc De Noir NV Champagne, FRA

130

100% Pinot Noir and 110% class. An intense, toasty nose of apple and almond slides into a round and rich palate, with plenty of red berry fruits, biscuit, peach and mineral notes.

Pink, Orange and Chilled Red



Altina Kakadu Plum Rose (de-alcoholised)	13	58
The perfect Rosé blend of premium de-alcoholised Sauvignon Blanc, Shiraz and Native Australian Kakadu Plum. A crisp, dry finish, with a hint of spice		
Keith Tulloch Ricolo Rose Hunter Valley, NSW	15	69
Starts like crushed raspberries and rosewater; the flavours that follow racy blood orange zest, cherry, pomegranate and watermelon.		
Chateau Escarelle Flora Rose Provence FRA, 2025	19	89
A crisp, delicate rosé with a radiant, brilliant hue. With bright notes of blackcurrant, raspberry, and redcurrant		
Doom Juice Skins Riverland, SA 2025	16	72
Vermantino blend with enticing notes of apricot, citrus zest, and minerality, layered with a hint of gingerbread for added complexity. Skinsy and refreshing.		
Manyara Skin Contact Sauvignon Blanc	14	62
Adelaide Hills, SA, 2023 A textural sauvignon blanc showing bright citrus and stone fruit characters with subtle floral notes.		
Somos Skin Contact Verdelho	15	68
McLaren Vale, SA, 2023 A compelling full palate, textural and soft with bright orange pith, mandarin crunch, and soft brioche and caramel notes.		
Dawning Day Son of Shady, Chilled Red	17	79
Riverland SA, 2025 A blend of Merlot, Nero d'Avola, Pinot Gris and Gewurztraminer,		

White Wine



Kenny Watervale Riesling Clare Valley SA, 2024	17	79
Zesty, dry and tense in its feel with flinty mineral elements interspersed through a long, snappy finish with intense lime and citrus aromas		
Casanouva Del Garde Soave ITA, 2024	14	62
Italian crisp dry white with notes of peach, pear and apple. a crisp fruit forward sip balanced with acidity and a mineral undertone		
In Praise of Shadows Grenache Blanc Riverland SA, 2025	16	72
Bright and expressive with notes of white peach and citrus. Fresh and vibrant with subtle oak influence, showing stone fruit characters and a clean finish.		
Spring Vale Pinot Gris Freycinet, TAS, 2025	16	72
Pear, citrus and floral aromas with intriguing roasted hazelnut, the palate is beautifully textured from time on lees in barrel and is layered with stone fruit and nougat.		
Baudouin Millet Chablis Burgundy, FRA, 2024		120
This Chablis captures the purity and minerality that define the region, this wine retains its vibrant freshness with subtle texture		
Pike and Joyce 'Sirocco' Chardonnay Adelaide Hills, 2025	17	79
Hand-picked from high altitude vineyards, showing white flowers and citrus. The palate is focused and mineral driven with a long, refined finish.		
Ten Minutes by Tractor Estate Chardonnay Mornington Peninsula VIC, 2023		95
Poached pear, green apple, subtle notes of rose petal and vanilla, the palate is driven by citrus and lemon peel that leads into a deeper range of stone fruit characters		

Red Wine



The Pass Pinot Noir Marlborough NZ, 2022

15

68

Redcurrant, raspberry, and cherry flavours, wrapped in a gentle layer of sweet spice and ground pepper. This is a wine of pillowy red fruit, elegance and silky tannins

Pikes 'Luccio' Sangiovese Clare Valley, SA, 2024

16

72

cherries & forest berries with a savoury edge & fresh lively acidity. A perfect match for pasta or slow cooked meats.

Margan Wines 'Ceres Hill' Barbera Hunter Valley NSW 2022

17

75

Aromas of rhubarb on the palate, a savory spice with bright red fruits and crunchy acidity that defines the wine.

Hedonist Grenache McLaren Vale SA, 2022

15

68

A highly approachable wine characterised by a long and smooth mouthfeel that gently unveils blue fruits flavours. With layers of savory spices, adding depth and complexity

Topé Wines Cabernet Sauvignon

18

83

Clare Valley, SA 2023

Rich, approachable, and fruit-forward with notes of blackcurrant, dark cherry, and a hint of leafy spice. It has a great structure with fine, fruit-derived tannins

Sherrah Shiraz McLaren Vale SA, 2021

17

75

A medium to full bodied Shiraz, bridging old style charm and power with new style freshness and structure

Heathvale 'The Reward' Shiraz Eden Valley, SA, 2018

98

Flavours of juicy plum with white pepper, mulberry and blackberry. notes of liquorice and french oak

Amato Vino Cabernet Sangiovese Margeat River, WA, 2021

89

Italian variety showing dark berries, violets and earthy complexity. Full-bodied with rich fruit, balanced acidity and fine, structured tannins

Cocktails

Australian Aperitivo Spritz 17
Bitter Citrus, Prosecco, Soda

Negroni Spritz 17
Campari, Red Vermouth, Prosecco, Soda

O.G Margarita 20
Altos Tequila, Cointreau, Lime

Chilli Margarita 20
Altos Tequila, Cointreau, Chilli Syrup, Lime

Mulled Wine Margarita 20
Altos Tequila, Cointreau, Mulled Wine, Lime

Coffee Negroni 22
Grada Coffee Spirit, Gin, Campari

Negroni 22
Gin, Saison Vermouth, Campari

Dirty Chai White Russian 20
Chai Syrup, Vodka, Coffee Liquor, Cream

Espresso Martini 20
Vodka, Grada Coffee Spirit, Salted Caramel

Lychee Martini 20
Gin, Lychee Liquor, Lime, Soda

Dirty Martini 19
Choice of Vodka or Gin, Olive Brine, Vermouth

Plum and White Pepper Shrub 17
House Made Shrub, Vodka, Tonic

Shiraz Gin Sour 20
Shiraz Gin, Egg White, Lemon, Bitters

Pickletini 16
Gin, Pickled Zucchini Brine, White Vermouth,

Cinnamon Old Fashioned 20
Whiskey, House Cinnamon Syrup, Bitters



Special Request? No Problem!

Our menu features our signatures, but we know what its like to have a craving. If you don't see your go-to let us know, were always happy to stir up something special.

Beers and Cider



Heaps Normal XPA 0.5% 10
Tropical and citrus aroma with a lingering finish.

Rover Middy 3.5% 10
Easy on the ABV but not on the flavour.

Rover Lager 4.2% 12
Clean, crisp and refreshing

Rover Pale Ale 4.3% 12
Full-flavoured Australian Pale Ale

Bentspoke Crankshaft IPA 5.8% 14
Australias #1 IPA 7 years in a row.

Hawkers Stout 5.4% 14
Aromas of espresso, chocolate and roasted malt

Hills Cloudy Apple Cider 5% 12
Cloudy Apple Cider with a hint of tartness

Featured Craft Beer Price Varies
Chosen by our team to showcase exceptional quality and flavour. this special is a rotating limited release, perfect for trying something different.

NonAlcoholic



Mocktails 12

Elderflower Tonic

Spiced Pear Spritz

Ginger Citrus Tonic

Plum Shrub Spritz

Indigo sodas

Pear, elderflower and cardamon 8

Mandarin, bergamot and lemon myrtle 8

Raspberry, habanero and lime 8

Strangelove Double Ginger Beer 6

Coke 5

Coke No Sugar 5

Orange juice 4

Sparkling Water 500ml 6

Sparkling Water 750ml 9