TAP BEER

Jimmies Red Ale, Adelaide Hills **11**
Beer of the Month
Please see our Drink Specials

BEER

Cascade Premium Light, Tas **8**
Hahn Super Dry, Low Carb, NSW **9**
Pure Blonde, Low Carb, Vic **9**
Hoegaarden Wheat Beer, Belgium **10**
Trumer Pilsner, Austria **10**
Crown Lager, Vic **9**
James Boag Premium Lager, Tas **9**
Corona, Mexico **9**
Peroni, Italy **9**
Coopers Pale Ale, SA 8 Vale Ale, McLaren Vale **10**
Lobethal Bierhaus IPA, Adelaide Hills **11**
Prancing Pony Black Ale, Adelaide Hills **11**
Lobethal Bierhaus Chocolate Stout, Adel. Hills **11**

CIDER

The Hills Cider Co. Apple Cider, SA **9**
The Hills Cider Co. Pear Cider, SA **9**

NON-ALCOHOLIC BEVERAGES

Coke, Coke No Sugar, Lemonade, Tonic Water, Dry Ginger Ale, Soda Water, Bundaberg Ginger Beer **4**
Lemon, Lime & Bitters & Soda, Lime & Bitters **4.5**
Fever-Tree Mediterranean Tonic **4.5**
Besa Orange Juice, Besa Apple Juice **4.5**
Capi Sparkling Mineral Water, Capi Still Mineral Water **8**

TEA & COFFEE

Dimattina Coffee **4**
Mug, Extra Shot, Decaf | **Add 50c**
Bonsoy, Almond Milk, Zymil, Coconut Milk | **Add 50c**
Tea Drop Tea Cup **4** | Pot **5**
Peppermint, Chamomile, English Breakfast, Earl Grey, Green

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SPARKLING

Anderson Hill Sparkling, Adelaide Hills **11gls | 49bttl**
42 Degrees South Premier Cuvee Sparkling NV, Tas **11gls | 49bttl**
Paul Louis Sparkling Blanc de Blanc, France **11gls | 50bttl**
Deviation Road Altair Brut Rosé, Adelaide Hills **59bttl**
Penley Estate Sparkling Pinot Noir, Coonawarra **11gls | 49bttl**
Veuve Clicquot, France **110bttl**

WHITE WINE

Mars Needs Moscato, SA **10gls | 45bttl**
Skillogalee Riesling, Clare Valley **11gls | 49bttl**
Kilikanoon Skilly Pinot Gris, Clare Valley **| 53bttl**
Riposte Pinot Gris, Adelaide Hills **10gls | 45bttl**
Babich Black Label Sauvignon Blanc, New Zealand **10gls | 45bttl**
Barratt Sauvignon Blanc, Adelaide Hills **11gls | 49bttl**
Golding Chardonnay, Adelaide Hills **50bttl**

RED WINE

Sidewood Pinot Noir, Adelaide Hills **11gls | 50bttl**
Pike & Joyce Pinot Noir, Adelaide Hills **53bttl**
Maxwell Old Vine Grenache, McLaren Vale **49bttl**
Kalleske Clarry's GSM, Organic, Barossa Valley **11gls | 49bttl**
Pizzini Nona Gisella Sangiovese, Vic **10gls | 45bttl**
Coriole Sangiovese, McLaren Vale **56bttl**
Kangarilla Road Cabernet Sauvignon, Adelaide Hills **11gls | 45bttl**
Battle of Bosworth Cabernet Sauvignon, McLaren Vale **55bttl**
Teusner 'The Wark Family' Shiraz, Barossa Valley **11gls | 49bttl**
Penny's Hill Cracking Black Shiraz, McLaren Vale **11gls | 49bttl**
Samuel's Gorge Shiraz, McLaren Vale **75bttl**
Rockford Basket Press Shiraz, Barossa Valley **120bttl**

ROSÉ

Yangarra Grenache Rosé, McLaren Vale **11gls | 49bttl**
Howard's Vineyard Rose, Adelaide Hills **12gls | 50bttl**

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WOOD OVEN PITA BREADS

Schiacciata, Caramelised Onion, Olives, Anchovies, Parsley **11**
Garlic & Parsley Butter, Cheese **9**
Chilli Hot Sauce, Cheese **9**

START OR SHARE

Charcuterie Plate, Charred House Focaccia, Pickles **19**

Crab, Salmon & Ginger Spring Rolls, Tomato Chilli Jam **17**

Hummus, Slow Cooked Lamb, Fresh Herbs, Pomegranate, Fried Nuts, Wood Oven Pita **18**

Mushroom Croquettes, Pecorino, Truffle Mayo **15**

Duck Pate, Chunky Apple Relish, Sour Gherkins, Wood Oven Pita
[GF on request] **17**

Jalapeno Popcorn Chicken, House Aioli **13**
[Like it hot? Ask for our hot & spicy sauce! **3**]

MAINS

Crispy Skin Atlantic Salmon, Chickpea Cassoulet, Citrus Labne, Cranberry & Fennel Salad **28**

Wood Oven Pork Belly, Celeriac Mash, Cider-Glazed Apple, Fried Sage **28**

Aged Banksia Scotch Fillet, Duck Fat Potatoes, Montpellier Butter, Confit King Brown Mushroom, Kassundi **34**

Spencer Gulf Salt & Pepper Squid, Asian Slaw, Aioli
Entrée **18** Main **26**

PASTA & GNOCCHI

Slow-Cooked Duck, Root Vegetables, Tortiglioni, Pecorino, Fresh Basil **28**

Local Seafood Linguine, Fresh Tomato, White Wine, Garlic, Chilli, Parsley **29**

Slow-Cooked Lamb Ragu, Pappardelle, Pecorino, Salsa Verde **27**

Pan-Fried Gnocchi, Mushroom, Black Truffle Cream, Spinach, Crispy Potato **27**

Pan-Fried Gnocchi Cacio e Pepe, Green Peas, Fried Sage, Speck, Lemon Butter Sauce, Parmesan **27**

WOOD OVEN PIZZA

Medium 12", Large 15"

Garlic Prawn
Garlic Prawns, Roast Tomato, Caramelised Onion, Fresh Rocket
Medium 33 Large 38

Seafood & Prosciutto
Prawns, Scallops, Prosciutto, Chilli, Basil Salsa
Medium 33 Large 38

Seafood
Oysters In Shell, Prawns, Scallops, Fresh Tomato, Parsley
Medium 33 Large 38

Moroccan Chicken
Marinated Chicken, Roast Tomatoes, Roasted Eggplant, Spiced Yoghurt, Coriander
Medium 27 Large 31

Turkish Lamb
Slow Braised Lamb, Fresh Tomato, Mint, Preserved Lemon Yoghurt
Medium 27 Large 31

Prosciutto
Thinly Sliced Prosciutto, Goats Curd, Caramelised Onion, Tomato, Basil Salsa
Medium 27 Large 31

Roasted Vegetable
Wood Oven Roasted Vegetables, Goats Curd, Oregano Salsa
Medium 26 Large 30

Pumpkin & Zaatar
Spinach, Pumpkin, Mushroom, Zaatar, Danish Fetta, Fresh Rocket
Medium 26 Large 30

Maria's Margherita
Fresh Tomato, Fior Di Latte, EV Olive Oil, Basil Salsa
Medium 24 Large 28

Mushroom Pesto & Potato
Mushroom Pesto, Roasted Potato, Pecorino, Truffle Oil, Rocket, Sticky Balsamic Glaze
Medium 26 Large 31

Little Pig Little Pig
Pulled Pork, Crispy Bacon & Crackling, Spicy Kassundi Base, Spring Onion, Pickled Cucumber & BBQ Sauce
Medium 29 Large 34

Pepperoni
Pepperoni, Caramelised Onion, Mushroom, Olives, Oregano Salsa
Medium 26 Large 30

Leg Ham & Pineapple
Medium 23 Large 27

Cheese & Tomato
Rich Tomato Sauce, Mozzarella
Medium 16 Large 20

'HALF & HALF' PIZZA COST OF MORE EXPENSIVE PIZZA ADD 3
GLUTEN-FREE BASES (MEDIUM ONLY) ADD 4.5
VEGAN CHEESE ADD 4.5

CALZONE

Roasted Vegetable, Goats Curd, Spinach **18**
Slow-Cooked Lamb Mince, Fetta, Olives, Tomato, Basil **19**

A BIT ON THE SIDE

Honey Roasted Heirloom Carrots, Cranberries, Black Sesame, Whipped Feta **13**
Charred Zucchini, Lemon, Garlic, Mint, Labne **12**
Rocket, Pear, Walnut Salad, Pecorino, White Balsamic **12**
Green Leaves, French Shallots, Red Wine Vinegar, EVO Real Potato Chips, Kassundi, Lime Aioli **9**
Sweet Potato Fries, Lime Aioli **11**

KIDS

12 years old & under - all **$12**

Leg Ham & Pineapple Pizza
Cheese & Tomato Pizza
Pasta of the Day, Tomato Basil Sauce, Parmesan Cheese
House-Made Fish Fingers, Real Potato Chips, Salad
House-Made Popcorn Chicken, Real Potato Chips, Salad

Kids Dessert **4.5**
House Made Vanilla Bean Ice Cream
Choose: Hot Chocolate Sauce | Plain

SOMETHING SWEET

Honeycomb Crème Brulee, Shortbread Biscuit **12**
Honey Almond Ice Cream Torte, Crunchy Almond & Pistachio Praline **12**
Vanilla Bean Panna Cotta, Raspberry Jelly, Blood Orange Sorbet, Macadamia Crumb **13**
Chocolate Macadamia Pudding, Hot Chocolate Sauce, Vanilla Bean Ice Cream **13**
House Made Baklava **5**

Affogato
Vanilla Bean Ice Cream, Shot Of Coffee **14**
Choose: Frangelico, Cointreau, Kahlua, Bailey's Irish Cream **17?**

Gelato
Coffee, Cookies N Creme, Chocolate, Salted Caramel, Blood Orange, Mango & Lemon
1 Scoop **$4 |** 2 Scoops **$5.50 |** 3 Scoops **$7**
Take-Home Gelato
500ml tub **$12** | 750ml tub **$19** | 1000ml tub **$26**

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