MENU

TAVERN

STARTERS & TO SHARE ↓

GARLIC BAGUETTE V — 9.0
garlic and parsley butter

HOUSEMADE DIPS TRIO V GFO — 22.0
porcini mushroom & black garlic, hummus, poppy seed skordalia served with warm pita

CHIPS PLATE V GF — 16.0
with gravy and aioli

WEDGES PLATE V — 18.0
with sweet chilli and sour cream

BUTTERMILK FRIED CHICKEN BASKET V — 24.0
served with chips, apple & kohlrabi slaw with ranch dressing & hot sauce

CHEESE & SPRING ONION CROQUETTES V — 22.0
served with tomato & mustard seed kasundi

POTATO & PEA SAMOSAS VG — 22.0
served with tomato & mustard seed kasundi

FRIED ZUCCHINI, SWEETCORN & HALOUMI FRITTERS V — 24.0
served with Adelaide Hills goats curd

OYSTERS NATURAL A GF — [6] 28.0 | [12] 50.0
served with fresh lemon wedges

OYSTERS KILPATRICK A GF — [6] 30.0 | [12] 55.0
served with a spicy bbq sauce topped with Barossa speck

TASTING PLATTER (serves 2-3) — 60.0
fried zucchini, sweetcorn and haloumi fritters served with Adelaide Hills goats curd
marinated olives, roasted red peppers and bocconcini,
buttermilk fried chicken with hot sauce & ranch,
salt & pepper squid A *with lemon wedges and housemade tartare,*
trio of dips with warm pita

PIZZA ↓

TOMATO OR BBQ BASE WITH AUSTRALIAN TASTY CHEESE
vegan mozzarella +3.0
gluten-free base +6.0

THE CLASSIC H&P — 26.0
Barossa leg ham and pineapple.

VEGETARIAN V VGO — 29.0
roasted pumpkin, mixed heirloom tomatoes, char-grilled capsicum, kalamata olives & baby spinach with Adelaide Hills goats curd

CAJUN SPICED CHAR-GRILLED CHICKEN — 30.0
Cajun spiced chicken, double smoked bacon, Spanish onion, vine-ripened tomatoes, topped with Caesar dressing, fresh rocket and shaved parmesan

MEDITTERANEAN LAMB — 30.0
pulled lamb shoulder, onions, tomato, cumin, chilli flakes, parsley, smoked paprika topped with Greek yoghurt

BAROSSA SMOKEHOUSE — 32.0
Barossa smoked chorizo sausage, double smoked Barossa leg ham, Barossa sopressa salami, Barossa pepperoni, Spanish onion, topped with fresh chilli

MARGHERITA V VGO — 27.0
garden tomatoes, buffalo mozzarella topped with fresh basil

CLASSICS ↓

BUTTERMILK FRIED CHICKEN BURGER — 26.0
with cos lettuce, fresh tomato, cheese and ranch dressing served with chips
add streaky bacon +2.0

BUTTERMILK FRIED CHICKEN WRAP — 26.0
with cos lettuce, fresh tomato, red onion, cheese and ranch dressing served with chips
add streaky bacon +2.0

GRILLED WAGYU BEEF BURGER — 26.0
with cos lettuce, fresh tomato, American cheese, pickles, mayonnaise & tomato sauce, served with chips
add streaky bacon +2.0

COOPERS BEER BATTERED FISH & CHIPS I GFO — 29.0
served with chips & garden salad, house made caper tartare with lemon

SEAFOOD COMBO GFO M — 34.0
S&P Squid A **& Battered Hake Fish** I
served with chips & garden salad, house made caper tartare with lemon grilled or crumbed on request

AUSTRALIAN SALT & PEPPER SQUID A GF — 32.0
served with chips & garden salad, house made caper tartare with lemon

CHICKEN BREAST SCHNITZEL — 28.0
served with chips & garden salad

BEEF SCHNITZEL — 31.0
served with chips & garden salad

SAUCES GF — +4.0
gravy, mushroom, Diane, pepper or Argentinian chimmi churri

TOPPINGS GF
parmigiana +4.0
vegan parmigiana +6.0

THE GRILL ↓

EYE FILLET MIGNON, 250g GFO — 55.0
wrapped in Barossa smoked speck Australian Black Angus, grass fed 200-day grain finished, marble score 3, farmed SA cooked to your liking served with chips & garden salad

SAUCES GF — +4.0
gravy, mushroom, Diane, pepper or Argentinian chimmi churri

SALADS ↓

CHICKEN CAESAR GFO — 28.0
char-grilled chicken, creamy parmesan dressing, Barossa smoked bacon & foccacia croutons topped with a poached egg

MOROCCAN COUS COUS & CHICKPEA SALAD GF VGO — 28.0
Medjool dates, coriander, mint, blood orange, tossed with roasted sesame, pistachio, cumin seeds & pomegranate

add Danish feta GF +6.0
add grilled chicken GF +6.0
add grilled haloumi GF +6.0

KITCHEN OPEN 11:30AM to 8.30PM
FRI - SAT TILL 9:00PM

Please advise staff of allergies and dietary requirements.
All nuts are listed on the menu.
Our kitchen is not nut free.

GF: Gluten Free
VG: Vegan
V: Vegetarian
VGO: Vegan Option
GFO: Gluten Free Option

Seafood Country of Origin
A: Australian
I: Imported
M: Mixed

15% Public Holidays surcharge
1.5% Eftpos surcharge
1.9% Amex surcharge