



*Created with only the best
seasonal ingredients and produce.*

*Sourced from local suppliers wherever
possible, to produce tantalising cuisine
inspired by some of the most exotic
regions around the world.*

Vegetarian (V), Vegan (VG), Dairy Free (DF), Gluten Free (GF)

Please advise our friendly staff of any dietary requirements.

Visa, MasterCard and American Express payments incur a merchant service fee of 1.5% and 3% for Diners and JCB in addition to the total amount payable.

FEED ME MENU

TWO COURSES	69
WINE MATCHING	+30
LUXURY WINE MATCHING	+50
THREE COURSES	79
WINE MATCHING	+35
LUXURY WINE MATCHING	+55

ENTRÉES

Artisan garlic bread (V)	9
Artisan garlic bread with Chef's selection of three dips	19
Minestrone soup (V) Tomato, cannellini beans, pumpkin, risoni, black spinach, Parmesan cheese. <i>Dairy free option available upon request.</i>	19
Port Lincoln black mussels (DF) with risoni, tomato, Ouzo, charred garlic bread	29
Smoked potato dumplings (V) with brown butter and lemon	19
Bruschetta (V) with heirloom cherry tomatoes, basil pesto, goat curd Add prosciutto +3	19
Wagyu carpaccio (GF) with smoked olive oil, Kangaroo Island olives, rucola, house-pickled mushrooms, fried capers, shaved Parmesan cheese	19

MAINS

South Australian Blue Swimmer crab linguine (DF) Chilli, garlic, smoked bacon, fresh tomato, dill, white wine	44
Forest mushroom risotto (V, GF) Roasted King Brown mushrooms, crispy sage	29
Saskia Beer corn chicken risotto (GF) with wild mushrooms, dill, truffle fontina fondue	39
Murray River eye beef fillet (GF) with smoky mash, broccolini, sticky jus	49
Barramundi alla Cacciatora (GF) Baked Barramundi fillet with kale chips, charred brown onions, red wine, heirloom tomatoes, fresh herbs	44
Baked pumpkin and lentil stew (VG, GF) Caramelised pumpkin with grilled corn cobs, green lentils and pine nut stew	29

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SIDES

Heirloom carrots with black garlic butter (V)	14
Wild rocket, brown pear, walnuts, Parmesan (V)	14
Roasted new potatoes, rosemary salt (V, DF)	14
Hand-cut fries with Parmesan and truffle oil (V)	14
Seasonal steamed greens (VG, DF, GF)	14

KIDS' MENU

Hearty tomato and vegetable soup (V)	14
Tomato risotto with Parmesan and basil (V)	14
Battered fish and chips with lemon and mayonnaise	14
Beef cheeseburger with chips	19
Fries with mayo (V)	9
Char-grilled sweet corn (V) with Kewpie mayonnaise, Parmesan cheese, coriander, lime and smoked paprika	9

DESSERTS

Mango mousse dome (V, GF) with raspberry coulis	19
Tiramisù (V) Traditional Venetian tiramisù	19
South Australian cheese platter (V) South Australian cheeseboard, served with berries, crackers, grissini, lavosh and Kangaroo Island smoked olives	29

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BEVERAGE MENU

BEER AND CIDER

ON TAP	285ml	425ml	570ml
Coopers Original Pale Ale	8	11	14
Coopers Session Pale Ale	8	11	14
Hahn Super Dry	8	11	14
XXXX Gold	8	11	14
Furphy Refreshing Ale	8	11	14
James Squire One Fifty Lashes Pale Ale	9	12	15
Guinness	11	14	16
Heineken	11	14	16

LOWER ALCOHOL

Heineken Zero	10
Coopers Light	10

LOCAL

Coopers Original Sparkling Ale	10
Coopers Dry Lager	10
Coopers Best Extra Stout	11
Crown Lager	10
James Boag's Premium Lager	11

CRAFT

James Squire Golden Ale	12
James Squire Amber Ale	12
White Rabbit White Ale	14
White Rabbit Dark Ale	14

IMPORTED

Corona Extra	11
Chang Lager	11
Peroni	11
Stella Artois	11
Asahi Super Dry	12
Hoegaarden White Beer	12
Kilkenny	14

CIDER

The Hills Apple or Pear Cider	11
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SPARKLING WHITE	Glass	Bottle
NV The Lane “Lois” Blanc de Blancs <i>Adelaide Hills, South Australia</i>	13	58
NV Arras Blanc de Blancs <i>Pipers River, Tasmania</i>	15	70
NV La Gioiosa “II Fiore” D.O.C. Prosecco <i>Valdobbiadene, Italy</i>	13	58
CHAMPAGNE		
NV G.H. MUMM Cordon Rouge <i>Reims, France</i>	30	135
WHITE WINE		
2019 Rymill Sauvignon Blanc <i>Coonawarra, South Australia</i>	11	50
2019 Fiore Moscato <i>Mudgee, New South Wales</i>	11	50
2020 Petaluma Pinot Gris <i>Adelaide Hills, South Australia</i>	12	55
2020 Mud House Estate Sauvignon Blanc <i>Marlborough, New Zealand</i>	12	55
2019 Hentley Farm Riesling <i>Eden Valley, South Australia</i>	13	58
2018 Robert Oatley Chardonnay <i>Margaret River, Western Australia</i>	14	60
2019 Shaw + Smith Sauvignon Blanc <i>Adelaide Hills, South Australia</i>	17	75
ROSÉ		
2017 Rockford Alicante Bouchet Rosé <i>Barossa Valley, South Australia</i>	16	70
RED WINE		
2019 Rymill Shiraz <i>Coonawarra, South Australia</i>	11	50
2017 Bremerton Cabernet Sauvignon <i>Eden Valley, South Australia</i>	13	58
2016 Willunga 100 Tempranillo <i>McLaren Vale, South Australia</i>	12	55
2018 Hentley Farm Villain & Vixen Shiraz <i>Barossa Valley, South Australia</i>	14	60
2016 Grant Burge Hillcot Merlot <i>Barossa Valley, South Australia</i>	16	70

SPIRITS

VODKA

Absolut	11
Belvedere	12
23rd Street Australian Vodka	13
23rd Street Riverland Rose Vodka	14
Grey Goose	14
Suntory Haku	14

GIN

Beefeater London Dry Gin	11
Tanqueray London Dry Gin	12
Bombay Sapphire Gin	12
23rd Street Signature Gin	13
5th Floor Gin	14
Four Pillars Rare Dry Gin	14
Adelaide Hills 78 Degrees	14
Adelaide Hills 78 Degrees Sunset	14
KIS O' Gin	14
KIS Wild Gin	14
Settlers Pink Gin	14
Roku Gin	14
Prohibition	15
Hendricks	15
Drumshanbo	15
The Botanist Islay Gin	15
Tanqueray No. 10	15
Never Never Southern Strength	16
Monkey 47	18
Adelaide Hills Green Ant	18
Sipsmith Sloe	19

RUM

Bundaberg	11
Havana Club Añejo 3 Años	11
Flor de Caña 4 Años	11
Captain Morgan Black Spiced	11
Sailor Jerry Spiced	11
Havana Club Añejo Especial	12
Havana Club Añejo 7 Años	14

BOURBON WHISKY

Jim Beam	11
Wild Turkey	12
Maker's Mark	12
Woodford Reserve	13
Maker's Mark 46	16
Knob Creek	18

INTERNATIONAL WHISKY

Jack Daniels	11
Canadian Club	11
Jamesons	11
Wild Turkey Rye	12
Gentleman Jack	13
Suntory Toki	14
Iwai Whisky	17
Hakushu Distillers Reserve	18
Hibiki Harmony	20
Yamazaki 12 YO	36

SCOTCH WHISKY

Chivas Regal 12 YO	11
Johnnie Walker Black	12
Monkey Shoulder	13
Chivas XV	15
Chivas Regal 18 YO	18
Chivas Regal 21 YO Royal Salute	40
Johnnie Walker Blue	40

SINGLE MALT WHISKY

Glenmorangie 10 YO	14
Glenlivet Founder's Reserve	15
Glenfiddich 12 YO	15
Ardmore Legacy	15
Laphroaig 10 YO	16
Talisker 10 YO	16
Aberlour 12 YO	16
Caol Ila 12 YO	16
Glenlivet 15 YO	17
Glenfiddich 15 YO	18
Oban 14 YO	19
Glenlivet 18 YO	20
Lagavulin 16 YO	21
Glenfiddich 18 YO	24
Glenfiddich 21 YO	40

BRANDY

St Agnes	11
23rd Street Prime 5	14

COGNAC

Martel VS	14
Hennessy VSOP	18
Martel VSOP	18
Martel XO	40

TEQUILA

Olmecca Reposado	11
Calle 23	12
Olmecca Altos Reposado	13
Olmecca Altos Plata Silver	13
Patrón XO Café	14

COCKTAILS

Margarita	23
Tequila, Cointreau, lime juice, sugar	
Old Fashioned	23
Maker's Mark bourbon, bitters, sugar	
Japanese Slipper	21
Cointreau, Midori, lemon juice	
Negroni	22
Four Pillars Rare Dry Gin, Campari, sweet vermouth	
Cosmopolitan	21
Absolut vodka, lime juice, cranberry juice, sugar	
Espresso Martini	23
Absolut vodka, Kahlua, sugar, fresh espresso	
Long Island Iced Tea	23
Absolut vodka, Havana Club Rum, Beefeater gin, Olmecca tequila, Triple Sec, lemon juice, cola	
Mojito	22
Havana Club Rum, sugar syrup, lime juice, mint leaves, soda water	
Piña Colada	22
Havana Club Rum, Malibu, coconut cream, pineapple juice	

COCKTAILS

Toblerone 22
Frangelico, Kahlua, Crème De Cacao, honey, cream

Brandy Alexander 22
St Agnes brandy, Crème De Cacao, cream

NON-ALCOHOLIC COCKTAILS

Lychee and rose fizz 13
Lychee, rose syrup, lemon juice, soda

Garden & Tonic 13
Seedlip Garden 108, Fever Tree Indian Tonic Water

Passion fruit & ginger Mojito 13
Passion fruit, ginger, lime and mint

COLD DRINKS

Coca-Cola 6

Diet Coca-Cola 6

No Sugar Coca-Cola 6

Sprite 6

Lift 6

Dry Ginger Ale 6

Ginger Beer 6

Soda Water 6

Tonic Water 6

Selection of bottled juice 6

Orange, apple, green juice

Santa Vittoria Still Water (1L) 10

Santa Vittoria Sparkling Water (1L) 10

LOOSE LEAF TEA 6

English Breakfast, Earl Grey

Chamomile, Peppermint, Green

BARISTA MADE ESPRESSO 6

COFFEE BY VITTORIA

Full Cream Milk

Skim Milk

Soy

Almond

Lactose Free