

to start

- Pickles (VE) **5**
- Grilled focaccia, olive oil and balsamic (VE) **8**
- Shoestring fries bowl with Wildernest salt (VE) **11**
- Ham and cheese toasted sandwich (GFA) **9**
- Potato and leek soup served with housemade focaccia (VE, GFA) **15**

something more

- Poached chicken breast salad with pear, parmesan and cos lettuce (GF) **19**
- Vegetable dumplings (VE) with coconut curry sauce **17**
Steamed or fried
Add chilli crisp 2
- Steak sandwich on housemade focaccia with shoestring fries (GFA) **21**
- Campanelle pasta with zucchini alla Nerano, parmesan and parsley (V) **22**
Gnocchi substitute available (VE, GF)

wines by the glass

- GREY-SMITH **13**
Blanc de Blancs, 2019
Coonawarra SA
- MURDOCH HILL **13**
Sauvignon Blanc, 2024
Adelaide Hills SA
- GENTLE FOLK **13**
“Rainbow Juice” Rosé, 2024
Adelaide Hills, SA
- MINISTRY OF CLOUDS **13**
Tempranillo Grenache, 2024
McLaren Valley SA
- PLEASE ASK FOR WINES AVAILABLE BY THE BOTTLE



V = VEGETARIAN; VE = VEGAN; GF = GLUTEN FREE
GFA = GLUTEN FREE AVAILABLE; VEA = VEGAN AVAILABLE
PLEASE ORDER AT THE BAR