

beers on tap
pint 425ml // imperial pint 570ml

STELLA (300ML/500ML)	7.00 / 10.00
GREAT NORTHERN BLACKFISH (MID)	7.00 / 11.00
GREAT NORTHERN WHITEFISH	7.50 / 11.50
CARLTON DRAUGHT	8.00 / 12.00
CARLTON DRY	8.00 / 11.50
COOPERS PALE ALE	8.00 / 11.50
WILD YAK PACIFIC ALE	8.50 / 12.00
COOPERS SESSION ALE	8.50 / 12.00

cider

PURE BLONDE	8.50 / 12.00
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non-alcoholic

SOFT DRINK Coca-Cola, Diet Coca-Cola, Sprite, Lift, dry ginger ale or tonic water	5.00
LEMON, LIME & BITTERS	6.00
GINGER BEER	5.00
MINERAL WATER Still or sparkling (750ml)	6.00

wine served 150ml // 250ml

sparkling

MORGAN'S BAY South Eastern Australia	7.00 28.00
SEPPELT THE GREAT ENTERTAINER CHARDONNAY PINOT NOIR Victoria	34.00
STERLING PROSECCO South Eastern Australia	38.00
JACOB'S CREEK CHARDONNAY PINOT NOIR South Eastern Australia	38.00

champagne

MUMM CHAMPAGNE France	95.00
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riesling

GISA POLISH HILL RIVER Clare Valley	36.00
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PENFOLDS AUTUMN Clare Valley	40.00
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BAY OF SHOALS  Kangaroo Island	42.00
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chardonnay

MORGAN'S BAY South Eastern Australia	7.00 / 10.50 30.00
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SALTRAM 1859 Eden Valley	8.00 / 11.50 39.00
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BAY OF SHOALS  Kangaroo Island	42.00
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sauvignon blanc

MORGAN'S BAY South Eastern Australia	7.00 / 10.50 28.00
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SQUEALING PIG Marlborough, NZ	8.50 / 12.00 37.00
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GISA ARC Adelaide Hills	40.00
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BAY OF SHOALS  Kangaroo Island	42.00
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FALSE CAPE SILVER MERMAID  Kangaroo Island	44.00
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moscato

TGALLANT JULIET Mornington Peninsula	7.50 / 11.00 32.00
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pinot

CAPE SCHANCK, PINOT GRIGIO Mornington Peninsula	8.00 / 11.50 36.00
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HAZYBLUR, PINOT GRIS  Kangaroo Island	40.00
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rosé

TRUVEE South Eastern Australia	8.00 / 11.50 38.00
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DUDLEY 'PINK' BAY  Kangaroo Island	38.00
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SQUEALING PIG Marlborough, NZ	8.50 / 12.00 40.00
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pinot noir

SQUEALING PIG Marlborough, NZ	9.00 / 12.50 44.00
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cabernet sauvignon

WYNNS THE GABLES Coonawarra	8.00 / 11.50 38.00
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JACOB'S CREEK BAROSSA SIGNATURE Barossa	9.00 / 12.50 45.00
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HAZYBLUR  Kangaroo Island	49.00
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PENFOLDS MAX'S Barossa	55.00
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cabernet merlot

MORGAN'S BAY South Eastern Australia	7.00 / 10.50 28.00
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merlot

DUDLEY  Kangaroo Island	43.00
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shiraz cabernet

MORGAN'S BAY South Eastern Australia	7.00 / 10.50 28.00
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PENFOLDS KOONUNGA HILL 76 Barossa	8.00 / 11.50 45.00
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THE ISLANDER 'BARK HUT' ROAD  Kangaroo Island	48.00
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shiraz

SEPPELT THE DRIVES Heathcote	9.00 / 12.50 31.00
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GISA ARC Barossa	35.00
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SALTRAM 1859 Barossa	8.50 / 12.00 39.00
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JACOB'S CREEK BAROSSA SIGNATURE Barossa	39.00
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THE ISLANDER ESTATE THE RED  Kangaroo Island	43.00
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PEPPERJACK Barossa	45.00
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DUDLEY PORKY FLAT  Kangaroo Island	58.00
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STARTERS

Grab one to start or a few to share!

CHEESY GARLIC BREAD 	
confit Kangaroo Island garlic, cheese, herb oil // V	10
AMERICAN RIVER OYSTERS 	3.5 EA
natural, lemon wedges // GF Kilpatrick // GF seaweed salad & citrus // GF	
HALOUMI	
pan fried, topped with tomato, Spanish onion, herb salsa // V	14
BRUSCHETTA	
chorizo, haloumi, tomatoes, herb salsa // VOA	15
CONFIT YUMBAH ABALONE 	
chilli oil, finger lime, wakame // GF	24

SOMETHING TO SHARE

MEZZE PLATE (2-4 PEOPLE)	
marinated octopus, dolmades, olives, fried chorizo, marinated capsicum, breads, dips // GFA	28
<i>Recommended wine: The Islander 'Bark Hut' Road Shiraz Cabernet</i>	
AUSTRALIAN SEAFOOD PLATE (2-4 PEOPLE) 	
Yumbah abalini, smoked fish, marron claws, prawns, scallops, oysters, mussels, squid, flat bread, condiments // GFA	60
<i>Recommended wine: Bay of Shoals Riesling</i>	
AUSTRALIAN SEAFOOD PAELLA (1-2 PEOPLE) 	
mussels, squid, Yumbah abalini, scallops, chorizo, local crab, pickled garlic salsa, Spanish rice, sofrito sauce // GFA	50
<i>Recommended wine: Penfolds Koonunga Hill 76 Shiraz Cabernet</i>	

BURGERS

THE AUSSIE BEEF BURGER	
cheddar cheese, bacon, tomato, lettuce, chips, tomato ketchup	22
CHICKEN BURGER	
Peri Peri chicken, coleslaw, avocado, tomato relish, chips, aioli	24
THE ANGUS STEAK SANDWICH	
slow-cooked scotch fillet, bacon, cheddar cheese, lettuce, tomato, caramelised onion & chilli jam, aioli, on grilled sourdough, chips, tomato ketchup	22
HALOUMI BURGER	
pan fried haloumi, chargrilled vegetables, rocket, beetroot relish, chips, ranch sauce // V, GFA	22

STEAKS

All served with crispy smashed KI potatoes & lemon garlic butter broccolini

250G SLOW-COOKED ANGUS SCOTCH	36
<i>Recommended wine: Wynn's The Gables Cabernet Sauvignon</i>	
300G PORTERHOUSE	32
<i>Recommended wine: Penfolds Koonunga Hill 76 Shiraz Cabernet</i>	
SAUCES Creamy mushroom // Three pepper // Gravy // Diane Red wine jus // Kangaroo Island garlic cream	
Add garlic creamed marron sauce	9


MAINS

LAMB SHANK	
slow braised lamb shank, skordalia, greens, raisins	26
<i>Recommended wine: Dudley Merlot</i>	
SOUTH AUSTRALIAN MUSSELS & CRUSTY BREAD // GFA	
garlic & white wine cream	20
coconut & lemon grass broth	22
chorizo & tomato sauce	23
<i>Recommended wine: Penfolds Autumn Riesling</i>	
SALT & PEPPER CALAMARI	
salad, chips, aioli // GFA	24
<i>Recommended wine: Hazylbur Pinot Gris</i>	
KING GEORGE WHITING 	
battered fillets, coleslaw, chips, tartare	29
<i>Recommended wine: Bay of Shoals Sauvignon Blanc</i>	
CHICKEN SCHNITZEL	
salad, chips, your choice of sauce	24
add parmigiana topping	4
<i>Recommended wine: Morgan's Bay Cabernet Merlot</i>	
CHARGRILLED KANGAROO ISLAND LAMB CUTLETS 	
crispy smashed Kangaroo Island potatoes, mustard cress salad, carrot & tahini purée, pomegranate dressing // GF	36
<i>Recommended wine: The Islander Estate The Red Shiraz</i>	
WILD MUSHROOM LINGUINE	
garlic & herb sauce, aged parmesan, truffle oil // V	28
<i>Recommended wine: Morgan's Bay Chardonnay</i>	
FRIED PORK RIBS	
spicy BBQ sauce, coleslaw, grilled corn, chips // GF	36
<i>Recommended wine: TGallant Juliet Moscato</i>	
PERI PERI CHICKEN BREAST	
peppered watermelon, warm chickpea & quinoa salad, avocado with lemon oil // GF	30
<i>Recommended wine: Squealing Pig Pinot Noir</i>	

SALADS

BUDDHA BOWL	
pan fried greens, spiced chickpeas, squash, pearl couscous, quinoa, bean sprouts, avocado, poached egg, nuts, blackened corn, citrus dill dressing // V, GFA	20
<i>Recommended wine: Morgan's Bay Sparkling</i>	
CAESAR SALAD	
original	19
grilled chicken breast	24
house-smoked South Australian king fish	26
<i>Recommended wine: Bay of Shoals Chardonnay</i>	
GRILLED CHICKEN SALAD	
quinoa, beetroot, baby spinach, almonds, parmesan, white balsamic & olive oil dressing	22
<i>Recommended wine: Dudley 'Pink' Bay Rosé</i>	

SIDES

COLESLAW // V, GF	7
FRIED SMASHED KANGAROO ISLAND POTATOES // V, GF 	7
FRESH GARDEN SALAD	
house dressing // V, GF	7
BOWL OF CHIPS	
aioli // V	7
STEAMED SEASONAL VEGETABLES // V, GF	7
GARLIC & LEMON MASH POTATO // V, GF	7

DESSERTS

KANGAROO ISLAND BREWERY GELATO SANDWICH 	
ginger beer gelato, ginger fluff // V	10
STICKY DATE	
butterscotch sauce, cream, vanilla bean ice cream // V	10
KANGAROO ISLAND SPIRITS GELATO ICED COFFEE 	
nocino gelato, iced espresso // V, GF	12
DOUBLE CHOCOLATE	
white chocolate panna cotta, dark chocolate ice cream // V, GF	12
AFFOGATO	
espresso shot, vanilla bean ice cream, your choice of liqueur // V	16
ICE CREAM SCOOP	
see blackboard for flavours // V	4 EA

V - VEGETARIAN // VA - VEGETARIAN OPTION AVAILABLE
GF - GLUTEN FREE // GFA - GLUTEN FREE OPTION AVAILABLE

PLEASE ORDER AT THE COUNTER
A SURCHARGE OF 15% APPLIES ON PUBLIC HOLIDAYS