

Share plates & starters

GARLIC BREAD (V)	7.5
SOUP OF THE DAY see our specials menu	8.5
HOUSE MADE DIPS (V) with chargrilled pita bread	14
CHEESE BOARD (V) with dried fruits, quince paste and assorted crackers	18
SMOKED PANCETTA AND FIELD MUSHROOM ARANCINI with gorgonzola aioli	10
LOCAL CURED MEATS with pickled vegetables and Artisan bread	15
CAMEMBERT PIZZA BREAD (V) (GFA) with sea salt and fresh rosemary	14.5
SOUTH AUSTRALIAN LEMON AND THYME OLIVES (V) with Turkish bread	10
MOROCCAN MEATBALLS with rich tomato sauce, shaved parmesan and Artisan bread	10
LOADED POTATO SKINS with Adelaide Hills Najobe smoked ham, cheddar cheese, smashed avocado and salsa	12
BEER BATTERED ONION RINGS (V) with aioli	8.5

Oysters

freshly shucked in your choice of style

HALF / DOZEN

NATURAL	16 / 26
KILPATRICK	18 / 28

The Grill

250GM SIRLOIN (GF)	29
300GM SCOTCH (GF)	35
200GM EYE FILLET (GF)	32

All served with twice cooked pecorino kipfler potatoes, fresh garden salad and choice of sauce

SAUCES gravy, mushroom, Dianne, pepper

Pizza

Gluten free pizza base	9"	12"
	ADD 2.5	3.5

MARGHERITA (V) **15** **19**
fresh tomato, mozzarella cheese and fresh basil

BBQ CHICKEN **16** **20**
roast capsicum, Spanish onion, mozzarella
cheese and BBQ sauce

HAWAIIAN **16** **20**
Adelaide Hills Najobe smoked ham,
pineapple and mozzarella cheese

GREEK STYLE PULLED LAMB **16** **20**
fresh tomato, pancetta and garlic yoghurt

Salads

CAESAR SALAD (GFA) **19**
crisp cos lettuce with bacon, shaved parmesan,
croutons, poached egg and anchovies, tossed
with Caesar dressing

ADD CHICKEN **5**
ADD SALMON **7.5**

PULLED PORK SALAD (GF) **24.5**
with crisp noodles and kewpie slaw

LAMB SALAD (GFA) **26**
with Persian fetta, heirloom tomato,
roasted capsicum, crisp tortilla and a
pickled cucumber mint yoghurt

LENTIL AND QUINOA SALAD (V) (GF) **22**
with heirloom beetroot, candied walnuts,
roasted butternut pumpkin, sunflower seeds and
sweet potato crisps

Mains

BEER BATTERED FLATHEAD FILLETS **23.5**
with house tartare, fresh lemon, garden
salad and chips

SALT AND PEPPER SQUID **24.5**
with lime aioli, lemon, garden salad and chips

**CHARGRILLED CHIMICHURRI
CHICKEN BREAST (GF)** **26**
smashed bacon jam potatoes and
tomato cream sauce

SLOW COOKED BEEF PENNE **22**
slow cooked beef cheek, braised mushrooms, cherry
tomato and basil ragu, with shaved parmesan

CONFIT SALMON (GF) **28**
with spiced soba noodles, kimchi, greens
and chilli lime ginger sauce

PORK LOIN (GF) **26.5**
with celeriac, sweet potato and lentil ragu
and sage sauce

GARLIC PRAWNS (GF) **E 22 / M 32**
SA Spencer Gulf prawns with a rich garlic
cream sauce and Jasmine rice

VEGAN POLENTA (V) (GF) **18**
with argula salad, heirloom tomato and slow
cooked spiced mushroom lentils

ROAST OF THE DAY **22**
see our specials menu

Schnitzels

	HALF	FULL
CHICKEN SCHNITZEL	17	21
BEEF SCHNITZEL	17	21

All served with fresh garden salad and chips

SAUCE gravy, mushroom, Dianne, pepper **2**

TOPPING parmigiana, Hawaiian **3.5**

Burgers wraps & rolls

AMERICAN STYLE CHEESEBURGER **16**
with red cheddar, pickle, American
mustard and sauce
DOUBLE PATTY **19.5**

RODGER FOXWELL **22**
180gm waygu beef burger with smoked
cheese, Adelaide Hills Najobe bacon, fresh
tomato, house beetroot relish and aioli

THE ARK TREAT **16**
pulled Cajun chicken club sandwich with Swiss
cheese, Adelaide Hills Najobe smoked ham,
fresh tomato, lettuce and sriracha aioli

FIELD MUSHROOM BURGER (V) **18**
with chargrilled zucchini, cheddar cheese,
lettuce and kewpie mayo

HARRISSA LAMB WRAP **16**
with fresh tomato, mesculin, Jarlsberg cheese,
and lemon minted yoghurt

All served with Chips

Sides

Seasonal greens with lemon and thyme olive oil	6
Mashed potato	4.5
Potato rosti	5.5
Side salad	6
Bowl of chips with aioli	7.5

Dessert

CHOCOLATE MELTING LAVA CAKE **8.5**
with vanilla ice-cream and lady finger biscuit

PASSIONFRUIT TRIFLE **8.5**
with passionfruit curd, raspberry jelly and fresh
crème patisserie

CHURROS **8.5**
with rock salted caramel sauce
and pistachio cream

GLUTEN FREE CAKE (GF) **8.5**
with chocolate truffle sponge, set berry
coulis and custard