

BRUNCH | breakfast and lunch

Smashed avocado on dark rye with poached eggs, mint hummus, summer salad, heirloom cherry tomatoes, Mexican annatto oil and pecans **18**

Spicy hummus with pepita dukkah, peas and greens, smoked and spiced almonds with Turkish bread | **15**

Zucchini, corn and haloumi fritters, fresh tomato salsa, chorizo, chipotle aioli, poached eggs and avocado mousse | **20**

Big Oar breakfast - poached eggs, harissa beans and nduja on sourdough, with ricotta, avocado, hickory smoked bacon and summer salad | **24**

Eggs benny with horseradish hollandaise, toasted brioche, green pea puree and baby witlof
- Harris smoked salmon | **19**
- Corn crusted Kassler bacon | **17**

SA blue swimmer crab scrambled eggs on sourdough with zucchini, fresh tomato and basil salad with smoked chilli oil | **21**

Latin fried chicken, corn and polenta waffle, toasted corn grits, chipotle buttermilk dressing, smoked capsicum, cherry tomatoes and a herb salad | **19**

Green goddess bowl - Tuscan cabbage, spinach, kale quinoa, avocado, horseradish and lemon dressing, beetroot relish, pepita dukkah, sweet potato crisp and poached eggs | **16**

2 Rhodes Claire Valley free range eggs with sourdough toast | **11** scrambled eggs | **+1.0**

Grilled banana bread with whipped ricotta and roasted summer fruits | **12**

LUNCH | After 11.30

80 /20 wagyu beef burger, double American cheddar, 303 tomato sauce, Artisan pickles and French fries | **19**
Add salad | **+1.0**

Crispy annatto chicken burger, guacamole, baby spinach, chipotle aioli and French fries | **16**

Smoked chicken salad, grilled baby cos, corn, saffron lemon dressing, a poached egg and parmesan | **17**

Falafel with spicy hummus, zucchini ribbon and pomegranate salad, heirloom tomatoes, mint greens and a green tahini dressing | **17**

Pan fried Market fish 100g, pickled cucumber, mint labneh, fennel and a summer salad | **19**

Mexican bowl, brown lime rice, red cabbage, braised black beans, corn, smoked capsicum, avocado, jalapeno, coriander, cashew cream and tortilla strips | **16**

SOMETHING SWEET | dessert to share

House made maple granola with coconut yoghurt grilled summer fruits and coconut milk | **14**

Acai coconut cream chia bowl with seasonal fruits, pistachio brittle and floss | **14**

Chocolate mole parfait, Mexican granola, honey yoghurt, coconut, bee pollen, candied orange, honeycomb and cocoa nibs | **16.5**

Oven baked ricotta and raspberry hotcake with white chocolate, Adelaide hills cream, honey toasted nuts and seeds, raspberry coulis and fresh berries | **20** (20 minute wait)

Thick cut brioche French toast, with cinnamon stewed apples, maple pecan granola, American bacon and vanilla cream topped with Noble 1 bourbon barrel aged maple syrup | **17**

OAR | KITCHEN

Kitchen open from 8am to 3 pm daily

FROM THE GRILL | I love bacon

Hickory smoked middle rasher bacon 100g | **5.6**

Thick cut maple corn meal crusted Kassler 100g | **6**

American thin and crispy bacon 150g | **6**

Char grilled Chorizo with chimmi churri | **7**

Massi's Nduja - chilli infused sausage spread on grilled sourdough | **6**

Marinated grilled provolone with smoked capsicum | **7**

SMALL PLATES | on the side

Fresh cut seasonal fruit | **8**

Avocado, volcanic salt and lime | **6.5**

Roasted vine cherry tomatoes with basil pesto | **4.5**

Herb roasted field mushroom with truffle hazelnuts | **5**

Slow braised harissa beans | **4.0**

Harris Adelaide hills smoked salmon | **8.0**

French fries with parmesan aioli | **5**

Sourdough or dark rye with house made preserves | **8**

Please ask if you require a vegan, vegetarian or gluten free menu.

Not all changes to the menu can be accommodated, we appreciate your understanding. Please advise your waiter of any allergies as not all ingredients are listed.