

BRUNCH

Available all day

Breakfast Burger with a spiced sausage patty, grilled haloumi, fried egg, baby spinach, tomato, smoked capsicum and aioli in a toasted ciabatta roll: \$16

Brioche Toasted Sandwich with smoked ham, Swiss cheese and seeded mustard, topped with poached eggs, house hollandaise and an endive, pickle and radish salad: \$17

Avocado and Feta Smash with toasted rye, walnut, herb and pomegranate salsa, Za'tar spiced shredded root vegetables, greens and poached eggs: \$19

Big Oar Breakfast, poached eggs, herb and brie roasted field mushrooms, hickory bacon, grilled rabbit and pork terrine, slow braised white beans and sautéed greens served with a garlic baguette: \$24

Slow Cooked Mexican Black Beans with fresh cheese, blistered tomatoes, crumbled corn bread, corn gritz, a poached egg, avocado and greens in a sour cream dressing: \$17

Locally Made Nduja, cooked in a rich tomato sauce with toasted sourdough and scrambled eggs, topped with a fennel, buffalo mozzarella and herb salad and chilli oil: \$20

Latin Fried Chicken on a corn and polenta waffle with toasted corn gritz, smoked capsicum, herbs and cherry tomatoes with a buttermilk dressing, served with fresh lime: \$19

Green Bowl, sautéed kale, cabbage and baby spinach with avocado, herbs, shredded zucchini, broccolini, quinoa, salt baked beetroot hummus and pepitas, topped with grilled haloumi and shredded beetroot: \$18

Zucchini, Corn and Haloumi Fritters with fresh tomato salsa, avocado puree, poached eggs, grilled chorizo and chipotle aioli: \$21

Seeded Rye Waffle with Adelaide Hills smoked salmon, poached eggs, house hollandaise, crushed peas and avocado topped with endives, dill, pea shoots and capers: \$21

LUNCH

Available after 11.30am

80/20 Beef Burger with Swiss cheese, American bacon, fancy lettuce, confit tomato, red onion and herb mayo with bacon salt french fries: \$20

Original American Cheese Burger: \$18

Korean Fried Chicken Burger with kimchi, wombok and apple slaw, pickled carrot and kewpie in a charcoal bun with salt and vinegar fries: \$18

House Made Falafel with spiced pumpkin hummus, quinoa tabouli salad, heirloom tomato, cucumber, preserved lemon and sumac yoghurt: \$18

Crispy White Corn Tostada topped with pulled chipotle chicken, shaved cabbage and lettuce, avocado, radish, fresh cheese, jalapeno lime dressing, salsa, and sour cream: \$19

Miso Glaze Rainbow Trout fillet char grilled with a radish, sesame, edamame, avocado and cucumber salad, wasabi and lime dressing and soba noodles: \$22

Please see daily lunch specials

SMALL PLATES

On the side

Hickory smoked middle rasher bacon 100g: 5.6

Thick cut maple cured eye bacon 100g: 7

American thin and crispy bacon 150g: 6

Char grilled chorizo with smoked capsicum: 7

Grilled haloumi with preserved lemon: 7

Field mushroom with herb oil, truffle hazelnuts: 5

Fresh cut seasonal fruit: 8

Avocado, volcanic salt and lime: 6.5

Harris Adelaide hills smoked salmon: 8

French fries with bacon salt and confit tomato relish: 5 / 10

Organic sourdough or light rye with house made preserves: 8

SOMETHING SWEET

Available all day

Toasted Sourdough Fruit Loaf with orange cinnamon butter: \$9

Vanilla Bean Baked Rice and Grains with stewed rhubarb and blackberries, topped with maple toasted nuts and seeds, orange segments and passionfruit: \$15

Sticky Date Waffle with fresh banana, winter fruits, roasted hazelnut, Anzac crumble, frozen custard and sticky toffee sauce: \$17

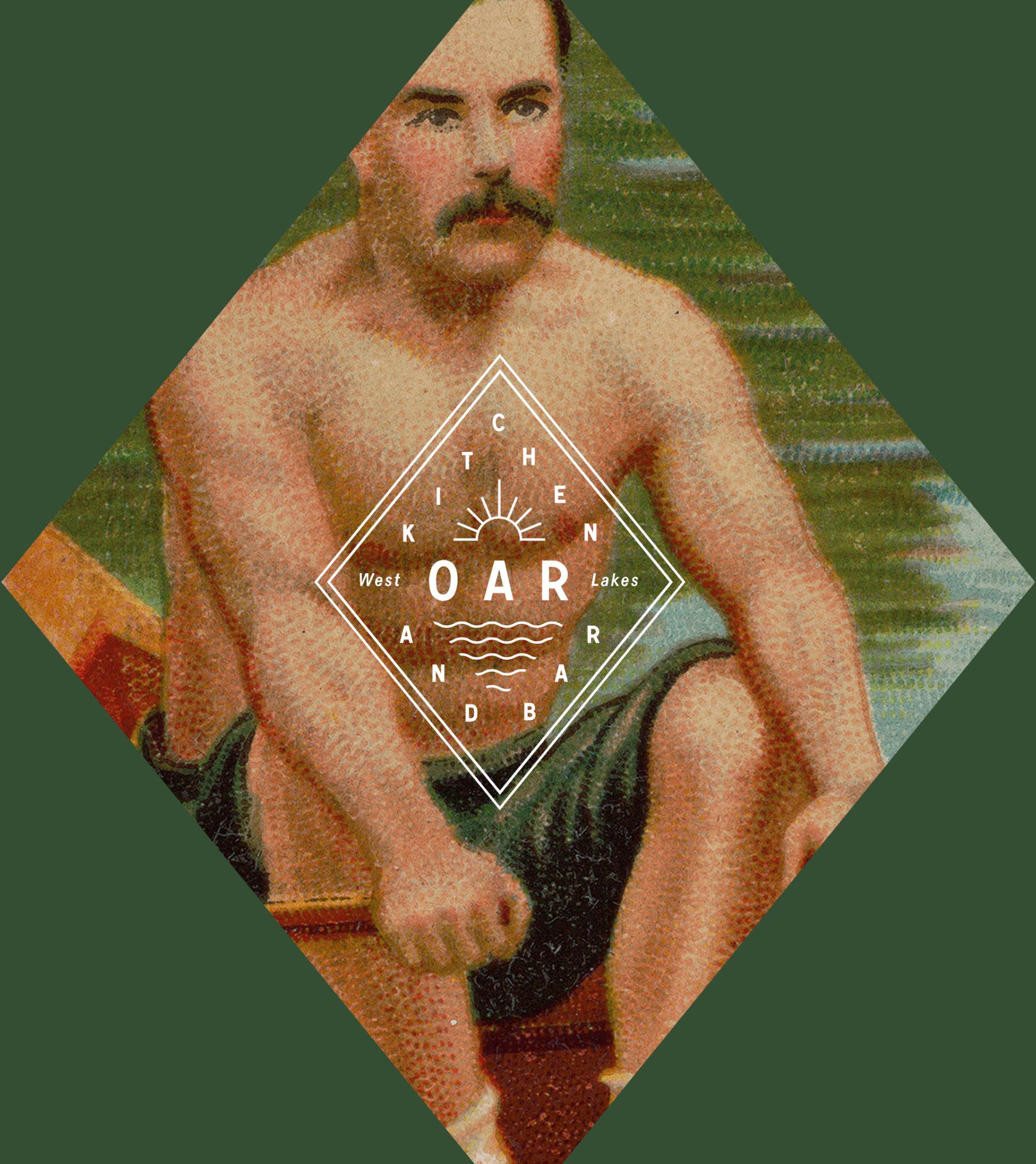
Oven Baked Ricotta and Raspberry Hotcake topped with toasted nuts and seeds, raspberry coulis, lemon balm, fresh berries, white chocolate and Adelaide Hills cream (20 min wait): \$20

Thick Cut Brioche French Toast with cinnamon stewed apples, salted pecan crumble, crispy American bacon, vanilla mascarpone and spice bourbon maple syrup: \$18

House Made Walnut, Oat and Blueberry Breakfast Cake, with roasted winter fruit, walnuts and vanilla pouring custard: \$12

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. When sitting outside please order at the counter and quote your table number. Thankyou.





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