

BRUNCH

Breakfast Burger, spiced sausage patty, grilled haloumi and a fried egg with baby spinach, pineapple and aioli in a brioche bun with paprika and garlic tots. **\$18.5**

Avocado and Feta Tostada, fried white corn tortilla, smashed avocado, Mexican black beans, fetta, cucumber, tomato and herbs with a jalapeno lime dressing and choice of chipotle tofu or eggs **\$19.5**

Big Oar Breakfast, poached eggs, Spanish meatballs, hickory bacon, white beans, zucchini salad, patatas bravas, rockmelon and sourdough. **\$24.5**

Blue Swimmer Crab scrambled eggs with a bean shoot, spring onion, chilli, Vietnamese mint and basil salad on toasted sourdough with nam jim dressing and smoked chilli oil. **\$22**

Green Bowl, sautéed kale, cabbage and baby spinach with herbs, shredded zucchini, broccolini, quinoa, salt baked beetroot hummus and pepitas, with grilled haloumi and shredded beetroot. **\$18.5**

Zucchini, Corn, and Haloumi Fritters with fresh tomato salsa, avocado puree, poached eggs, grilled chorizo and chipotle aioli. **\$21.5**

Eggs Benny, poached eggs, house hollandaise, peas and asparagus topped with endives, dill, pea shoots and fried capers on toasted rye.

Salmon \$21.5

Bacon \$19.5

SOMETHING SWEET

Toasted Sourdough Fruit Loaf with orange and cinnamon butter and berry compote **\$8.5**

Fried Ricotta Hotcake Batter tossed in cinnamon sugar, blackberry coulis, fresh berries, green apple, chocolate soil and Adelaide Hills cream. **\$20.5**

Thick Cut Brioche French Toast with cinnamon stewed apples, salted pecan crumble, crispy American bacon, vanilla mascarpone and spiced bourbon maple syrup. **\$18.5**

SMALL PLATES | on the side

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

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

Char grilled chorizo | **7**

Grilled halloumi | **7**

Fresh cut seasonal fruit | **8**

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

Harris Adelaide Hills smoked salmon | **8.0**

French fries with bacon salt | **5 / 10**

Organic sourdough or rye with preserves | **8**

Tomato Side | **5**



LUNCH

Double Beef Burger with American cheese, crispy bacon and Brooklyn pickles in a brioche bun with bacon salt French fries. **\$18.5**

Add fancy lettuce, pickled beets, heirloom tomatoes, red onion and kewpie \$3

Club Sandwich on wholemeal with crispy fried chicken breast, shaved ham, chipotle real egg mayo, lettuce, tomato and avocado, with lime and pepper chips **\$18.5**

House Made Falafel with salt baked beetroot hummus, cucumber, preserved lemon rind, almond and chard salad and sumac yogurt. **\$16.5**

Crispy White Corn Tostada topped with refried beans, pulled chipotle chicken, shaved cabbage and lettuce, avocado, radish, cheese, a jalapeno lime dressing, salsa, and sour cream. **\$20.5**

Miso Glaze Rainbow Trout fillet char grilled with a radish, sesame, edamame, avocado and cucumber salad, a wasabi and lime dressing and soba noodles. **\$22.5**

Please advise if you need a vegan or vegetarian menu.
Not all ingredients are listed please advise staff of any allergies