

## ALL-DAY BREAKFAST

<b>Big breakfast</b>	<b>\$26</b>
Two free-range eggs (cooked to your liking), bacon, sausage, tomato, mushrooms, sourdough, hash brown <b>(GFO)</b>	
<b>House-made crumpet</b>	<b>\$21</b>
House-made crumpet, two poached eggs, roasted pumpkin, mixed herbs <b>(V)</b>	
<b>Corn &amp; zucchini fritters</b>	<b>\$21</b>
Corn & zucchini fritters, poached egg, whipped lemon & herb ricotta, heirloom tomato medley <b>(V)</b>	
<b>Smashed avocado</b>	<b>\$22</b>
Smashed avocado on toasted sourdough, two poached eggs, broccolini, feta, balsamic reduction <b>(GFO, V)</b>	
<b>Breakfast wrap</b>	<b>\$18</b>
Bacon, egg, cheese, tomato, chipotle mayo	
<b>Eggs benedict</b>	<b>\$17</b>
Two free-range poached eggs, sautéed spinach, hollandaise, sourdough <b>(GFO, V)</b>	
add bacon	\$5.5
add smoked salmon	\$5.5
<b>Breakfast burger</b>	<b>\$13</b>
Crispy bacon, fried egg, BBQ sauce, hash brown, brioche bun	
<b>Raisin toast</b>	<b>\$10</b>
Two slices of raisin toast served with butter <b>(V)</b>	

## BURGERS & SCHNITZEL

**ADD TO ANY BURGER: FRIES \$4.5 | ONION RINGS \$4.5**

<b>Pork schnitzel</b>	<b>\$22</b>
Pork schnitzel, Asian slaw, miso aioli	
<b>Burger with the lot</b>	<b>\$18</b>
100% SA ground beef, bacon, American cheese, beetroot, lettuce, pickles, onion rings, secret sauce <b>(GFO)</b>	
<b>Veggie burger</b>	<b>\$16</b>
Panko-crumbed field mushroom, smashed avocado, halloumi, lettuce, aioli <b>(V)</b>	
<b>Bacon cheeseburger</b>	<b>\$16</b>
House-made beef pattie, crispy bacon, smoked bacon jam, aioli, pickles, onions	
<b>Portuguese BBQ chicken burger</b>	<b>\$17</b>
Grilled chicken marinated in peri peri, lettuce, lemon oregano aioli	
<b>Classic cheeseburger</b>	<b>\$13</b>
100% SA ground beef, pickles, American cheese, onion, tomato sauce <b>(GFO)</b>	

## EVERYTHING ELSE

<b>Grilled swordfish fillet</b>	<b>\$26</b>
Grilled swordfish, citrus salad, heirloom cherry tomatoes, mixed herbs, dressed, yuzu reduction, basil oil <b>(GF)</b>	
<b>Crispy tofu salad</b>	<b>\$24</b>
Crispy marinated tofu, pickled cucumber, carrot, soy beans, bell peppers, mixed radish <b>(DF, GF, NF, V)</b>	
<b>Grilled chicken salad</b>	<b>\$25</b>
Peri peri grilled chicken, snow peas, sugar snap peas, mixed herbs, fermented yellow capsicum dressing <b>(GF)</b>	
<b>Club sandwich</b>	<b>\$20</b>
Chicken, bacon, egg, lettuce, tomato, cheese, bacon aioli on thick cut toast <b>\$20 (GFO)</b>	
<b>Soba noodle salad</b>	<b>\$20</b>
Soba noodles, avocado, wakame, pickled ginger, edamame, soy aioli dressing <b>\$20 (GFO, V)</b>	
add Karaage chicken	\$5
add Karaage swordfish	\$5
<b>Chicken foccacia</b>	<b>\$15</b>
Roasted chicken, lettuce, onion, tomato, mixed cheese, garlic aioli	
<b>Vegetable foccacia</b>	<b>\$14</b>
Roasted seasonal vegetables, rocket, basil pesto, fior di latte <b>(NF, V)</b>	
<b>Croque Monsieur</b>	<b>\$16</b>
Gypsy ham, Dijon mustard, white cheese sauce, sourdough, choice of tomato chutney or bacon aioli	

## SIDES & SNACKS

Wedges, sour cream, sweet chilli sauce	<b>\$10</b>
Onion rings, chipotle mayo	<b>\$9.5</b>
Fries, tomato sauce	<b>\$8.5</b>

## ADD ONS

Bacon / Halloumi / Smoked salmon	<b>\$5.5</b>
Hash browns	<b>\$5</b>
Roasted tomato / Avocado	<b>\$4</b>
Mushrooms / Spinach	
Gluten free bread / Fresh tomato / Egg	<b>\$3</b>
Cheese	<b>\$2</b>
Aioli / Chipotle aioli	<b>\$1</b>

# HOME GROUND

Adelaide's Riverbank Dining Destination



## BEVERAGES

<b>Coffee</b>	
Regular	\$5
Large	\$5.5
Extra shot, alternative milk, scoop of ice-cream	\$1
Pot of tea	\$4.5
<b>Iced beverages</b>	\$8.5
Latte, coffee, chocolate, tea	
Coca-Cola varieties (600ml)	\$5.5
Mount Franklin still water (600ml)	\$5
Mount Franklin sparkling water (450ml)	\$5
Assorted Nippy's juices (350ml)	\$4.5

## BEERS & CIDER

Selection of Coopers beer	from \$9
Selection of Mismatch Brewing beer	from \$10
Selection of SA craft beer & cider	from \$8.5

## WINE

Speak to a staff member about our rotating selection of wines showcasing local & boutique producers.

### WINE OF THE MONTH

Kangarilla Road Fiano, McLaren Vale  
**Glass \$10 / Bottle \$45**

Tomich Woodside Vineyard Pinot Noir, Adelaide Hills  
**Glass \$10 / Bottle \$45**

## COCKTAILS

Negroni	\$20
Espresso Martini	\$18
Hard Ice tea	\$17
Aperol Spritz	\$17

### COCKTAIL OF THE MONTH

**Pimm's Spritz** \$17  
Pimm's, ginger ale, cucumber, orange, mint

## SOMETHING SWEET

House-made danish	\$5
Daily selection of muffins	\$5
Banana bread	\$5
House-made cookies	\$4.5

## SMOOTHIES & MILKSHAKES

<b>Tropical smoothie</b>	\$9.5
Mango, strawberries, banana, pineapple, yoghurt, coconut water	
<b>Green smoothie</b>	\$9.5
Baby spinach, kale, avocado, banana, agave, coconut water	
<b>Berry smoothie</b>	\$9.5
Blueberries, strawberries, raspberries, yoghurt, coconut water	
<b>Vanilla milkshake</b>	\$8.5
<b>Chocolate milkshake</b>	\$8.5
<b>Strawberry milkshake</b>	\$8.5

DF = Dairy Free   GF = Gluten Free   GFO = Gluten Free Option Available   NF = Nut Free   V = Vegetarian

Please place all orders at the counter. For vegan options, please speak to a staff member.



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## PIZZA

ALL PIZZA \$23 | GLUTEN FREE +\$5

### PIZZA OF THE MONTH

#### Lamb souvlaki

Marinated roasted lamb, fresh tomato, mozzarella, tomato sugo, onion, feta, tzatziki **(NF)**

#### Breakfast

Pork sausage, bacon, fried egg, mushrooms, tomato sugo, rocket, roasted garlic, fior di latte

#### Margherita

Mozzarella, tomato, fresh basil, cracked pepper **(V)**

#### Salami

Finocchio salami, pork sausage, chilli, black olives, fior di latte

#### Meat lovers

Ham, chicken, pork sausage, salami, onion, tomato, cheese

#### Chicken

Pulled chicken, roasted mushrooms, onion, Italian herbs, roasted capsicum, tomato sugo, mozzarella

#### Prawn

SA prawns, white anchovies, Spanish onion, capers, tomato, fior di latte

#### Quattro

Gypsy ham, olives, wild mushrooms, onion, bacon, mozzarella

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