

WELCOME TO

Golden hour

DAILY FROM 4PM - 6PM

To Share.

House Spiced & Roasted Nuts shallots / green onion [V]	8.0
Corn Chips guacamole + chilli oil [V] [GF]	12.0
Char Grilled Flat Bread dip of the day [V]	16.0
House Rosemary & Garlic Focaccia parmesan / butter [V]	15.0
Shoestring Fries old bay salt / mayo [V]	12.0
Beef Tartare 36° South tenderloin / burnt spring onion / wonton crisp / gochujang / sesame / shallot	27.0
South Australian Southern Rock Lobster & Prawn "Toast" bao bun / our chilli sauce [2]	[1] 18.0 [2] 35.0
Mayura Station 9+ Wagyu Rump Skewer Tare / pickled watermelon + peanut salad [2] [GF]	34.0

The Spritz.

12.0

Pampelle Ruby Aperitif	Limoncello	Pimms no1 Cup
Aperol	Campari	

Beer.

8.0

Coopers Pale Ale [South Australia]	Carlton Dry [Victoria]
Stone & Wood [Byron Bay]	Great Northern Super Crisp [Queensland] [Mid Strength]

Sparkling + Wine.

NV Veuve Clicquot Yellow Label [Reims, FR]	26.0	/	110.0
2023 Koonara Flowers for Lucy Moscato [Coonawarra, SA]	10.0	/	55.0
NV Cuvee-Co Ada's Prosecco [Wrattonbully, SA]	12.0	/	55.0
2024 Shaw & Smith Sauvignon Blanc [Adelaide Hills, SA]	12.0	/	55.0
2024 Rieslingfreak No2 Riesling [Polish Hill River, SA]	12.0	/	55.0
2022 AIX Maison Saint Dry Rose [Provence, FR]	14.0	/	65.0
2023 The Other Wine Co Pinot Gris [Adelaide Hills, SA]	12.0	/	50.0
2023 Two Tonne TMV Pinot Noir [Tamar Valley, TAS]	14.0	/	65.0
2018 Katnook Estate Shiraz [Coonawarra, SA]	14.0	/	65.0
2018 Katnook Estate Cabernet Sauvignon [Coonawarra, SA]	14.0	/	65.0
2020 Morambro Creek Shiraz [Padthaway, SA]	14.0	/	65.0

All Classic Cocktails.

15.0

All Mocktails.

10.0

M
CONMODORE