

WELCOME TO

Golden hour

DAILY FROM 4PM - 6PM

To Share.

HOUSE SPICED & ROASTED NUTS <i>Shallots / green onion [V]</i>	8.0
HOUSE BAKED FOCACCIA <i>SA EVO / aged balsamic [VE]</i>	16.0
WHIPPED RICOTTA <i>Burnt honey / chargrilled flat bread / EVO / rosemary [V] [GF-M]</i>	16.0
SHOESTRING FRIES <i>Old bay salt / basil aioli [GF] [V]</i>	12.0
FRIED CHAT POTATOES <i>Chive & walnut pesto / parsley [GF] [VE]</i>	12.0
BEETROOT SKEWER [1] <i>Whipped goats' cheese / hazelnut / aged balsamic [GF] [V] [VE-M]</i>	26.0
SA SQUID <i>Szechuan pepper / kimchi sauce / pickled ginger [GF] [DF]</i>	27.0
SPICED LAMB SKEWER [1] <i>Kewpie mayonnaise / fried onion / chive & walnut pesto [GF] [DF]</i>	28.0
WAGYU TATAKI <i>Soy reduction / apple / spring onion / radish / basil aioli [GF] [DF]</i>	28.0

The Spritz.

12.0

Pampelle Ruby Aperitif	Limoncello	Pimms no1 Cup
Aperol	Campari	

Beer.

8.0

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

Sparkling + Wine.

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

All Cocktails.

18.0

All Mocktails.

10.0

M
COMMODORE

