Thank you for choosing to dine with us.

We believe in harnessing the flavours of the season, which is why we proudly showcase an array of dishes prepared using only the freshest, locally-sourced ingredients. Allow us to take you on a culinary journey that celebrates the harmony between nature's bounty and our masterful chefs' expertise.

By using locally-sourced ingredients, we not only support our community's farmers but also reduce our carbon footprint, ensuring that every dish served is a sustainable choice.

Let our culinary artisans transport you to a world where each dish tells a story of the season, crafted with passion, expertise, and a deep appreciation for the beauty that lies within.

Welcome to this season's table.

DIETARY AND FURTHER INFORMATION

Please advise our wait staff if you have food allergies.
We pride ourselves on accommodating dietary
requests wherever we can.

We proudly source and serve Australian seafood

We have strict cross-contamination policies
and make every attempt to identify ingredients that
may cause reactions for those with food allergies;
however, as our kitchen is used for the production
of all menu items we cannot guarantee a total
absence of these products.

We assume no liability for reactions
from food consumed or items guests may come
in contact with whilst eating at our venue.

A 15% surcharge applies on public holidays.

$100PP

RYE SOURDOUGH & SMOKED BRISKET FAT BUTTER

PORT LINCOLN YELLOWTAIL KINGFISH CRUDO(A)
burnt orange, sea herbs, finger lime vinaigrette

WOODFIRE PEARS
stracciatella, prune, honey, almonds

BBQ CHICKEN SKEWERS
almond tarator, togarashi

MARKET FISH(A)
please see wait staff for today's availability

BBQ LAMB RUMP
braised greens, whipped fetta, gremolata, rosemary jus

PANZANELLA SALAD
gem lettuce, tomato, cucumber, white onion, sourdough,
smoked black olive dressing

ROAST POTATOES & SPICED BRISKET FAT AIOLI

CHOCOLATE PUDDING
honey whiskey caramel, dark chocolate, honeycomb ice cream

$120PP

RYE SOURDOUGH & SMOKED BRISKET FAT BUTTER

PORT LINCOLN YELLOWTAIL KINGFISH CRUDO(A)
burnt orange, sea herbs, finger lime vinaigrette

WOODFIRE PEARS
stracciatella, prune, honey, almonds

BBQ CHICKEN SKEWERS
almond tarator, togarashi

HALF SHELL SCALLOP(A)
fermented chilli, parsley

MARKET FISH(A)
please see wait staff for today's availability

SMOKED STOCKYARD BRISKET

local king prawn, chinese broccoli, xo bbq sauce

PANZANELLA SALAD
gem lettuce, tomato, cucumber, white onion, sourdough,
smoked black olive dressing

ROAST POTATOES & SPICED BRISKET FAT AIOLI

CHOCOLATE PUDDING
honey whiskey caramel, dark chocolate, honeycomb ice cream

SMOKED CRUFFIN
passionfruit ice cream, thyme

BITES (EA)

RYE SOURDOUGH $6
smoked brisket fat butter

PACIFIC OYSTER(A) $7
\smoked chili + vodka or burnt kombu + yuzu

HALF SHELL SCALLOP(A) $9
fermented chili, parsley

BBQ LOCAL KING PRAWN(A) $9
garlic, samphire

SMOKED BRISKET SANDO $14
pickled cucumber, gem lettuce, spiced brisket fat aioli

LAMB SPRINGROLL $14
slow cooked lamb, harissa

LITTLE SHARE

OLD KEMPTON WHISKY BARREL SMOKED BURRATA $27
tomato, baba ganoush, saltbush za'atar

COAL ROASTED PUMPKIN $25
goat's curd, pickled pumpkin, nduja

PORT LINCOLN YELLOWTAIL KINGFISH CRUDO(A) $28
burnt orange, sea herbs, finger lime vinaigrette

BBQ OCTOPUS(A) $32
pickled green chili, samphire, fennel

WOODFIRE PEARS $26
stracciatella, prune, honey, almonds

BONE MARROW $26
capers, parsley, pickled onion, cornichons, sourdough

BBQ CHICKEN SKEWERS $26
almond tarator, togarashi

STOCKYARD BEEF SKEWERS $34
red chimichurri

CHILLI CARAMEL ROASTED BRUSSELS SPROUTS $28
smoked brisket burnt ends, broccoli

LARGE SHARE

BBQ LAMB RUMP $82
braised greens, whipped fetta, gremolata, rosemary jus

COFFEE SMOKED GRIMAUD DUCK BREASTS $85
braised radicchio, marmelade jus

SUCKLING PIG $95
coal roasted apple sauce, pineapple relish,
pickled fennel and cabbage slaw, red wine jus

SMOKED STOCKYARD BRISKET(A) $90
local king prawn, chinese broccoli, xo bbq sauce

MARKET FISH(A) $MP
please see wait staff for today's availability

STEAKS

STOCKYARD BEEF GOLD LABEL SIRLOIN $90

DRY-AGED STOCKYARD BEEF $20/100g

STOCKYARD BEEF GOLD LABEL TOMAHAWK $18/100g

all steaks are served with a selection of Arsonist condiments

SIDES

BBQ GEM LETTUCE $12
pecorino, lemon dressing

PARIS MASH $14
dripping

ROAST POTATOES $14
spiced brisket fat aioli

CHARRED BROCCOLINI $14
Shio Koji butter

PANZANELLA SALAD $14
gem lettuce, tomato, cucumber, white onion, sourdough,
smoked black olive dressing

SAUTÉED BABY PEAS $14
shallot, bacon, brisket fat butter

SMOKED CRUFFIN $18
passionfruit ice cream, thyme

CHOCOLATE PUDDING $22
honey whiskey caramel, dark chocolate, honeycomb ice cream

THE ARSONIST CRÈME BRÛLÉE $20
macadamia and bitter orange biscotti

RASPBERRIES AND CREAM $20
white chocolate mousse, smoked mascarpone,
burnt raspberry vinegar, native peper berry

DARK CHOCOLATE PARFAIT $22
bitter cocoa, burnt berry compote

DESSERT