

Seedlings

Uraidla Bakery Seeded Ciabatta

garlic & herb butter

\$9 🥣 🌱

or

Uraidla bush dukkah & Rio Vista Manzillo olive oil

\$9 🌿 🥣 🌱 (contains nuts)

Mordrelle Olives

paprika, Aleppo, orange, fennel, bay leaf & thyme

\$9 🥣 🌿 🌱 🌿 🌱

Pot Of Chips

Uraidla Hotel Rockin' Red Rooster relish, garlic aioli

\$10 🥣 🌿 🌱 🌿 🌱

Pot Of Wedges

house made chilli jam, sour cream

\$12 🌿 🥣 🌱

Light Sprinklings

Master Stock Pork Belly

peanut caramel, Nam Jim, ribbon salad, Asian herbs

\$26 🥣 (contains nuts)

Sweet & Sour Lamb Ribs

braised and fried lamb ribs, sweet & sour sauce,
aromatic cumin seed, allium, fresh lime

\$26 🥣

Jospered South Australian Squid

saltbush & lemon myrtle cure, macadamia tarator,
native herbs, saltbush leaves, lemon

\$22 🥣 🌿

Crispy Eggplant & Zucchini

chia seed batter, Chinese fragrant glaze,
chilli, micro greens

\$22 🥣 🌿 🌱 🌱 🌱



Sharing Boards

Trio Of Dips

smoked chickpea hommus, roasted red capsicum dip, roasted
pumpkin dip, pickled onion, crispy chickpeas, verjuice currants,
Rio Vista Manzillo olive oil, salted flatbread

\$20 🥣 🌿 🌱 🌱 (🌿 option +\$3)

The Vegan

vege pâté, marinated Mordrelle olives, smoked almonds, pickled
beets, Uraidla Brewery beer pickled veg, coconut labneh,
Uraidla Bakery croutes

(contains nuts) \$32 🥣 🌿 🌱 🌱 (🌿 option +\$3)

The Ploughman's

Massi handcrafted meats, Kris Lloyd Flower Power cheese,
cornichons, smoked almonds, Uraidla Brewery beer pickled veg,
Uraidla Brewery onion jam, Uraidla Bakery toasted baguette

(contains nuts) \$38 (🌿 option +\$3)

Bumper Crop

Butcher's Cut

house made Café de Paris butter, chips, green salad

POA 🥣 🌿 (🌿 option)

Bush-Spiced Smoked Lamb Rump

green pea & broad bean mash, mint, parsley,
pearl onions, skordalia

\$36 🥣 (🌿 option)

Jospered BBQ Chermoula Half Chicken

quinoa, tahini yogurt, sumac dressing

\$36 🌿 (🌿 option)

SA Seafood Stew

smoked capsicum & tomato soffrito, saffron fregola,
pickled fennel, Uri sourdough

\$38

House Made Cobbledick Potato Gnocchi

seasonal green vegetables, fresh basil,
salsa agresto, parmesan

\$32 🥣 🌱 (contains nuts)



*dairy free



*gluten free



*vegan



*vegetarian

*please advise staff of dietary requirements when ordering

**management cannot guarantee meals without traces of allergy items

***public holiday 15% surcharge

Sides

House Garden Salad

\$12 (N) (G) (V) (GF) (F)

Seasonal Green Vegetables

lemon dressing, Uri dukkah, marinated feta

\$12 (N) (G) (V) (option)

Roasted Cobbledick Potatoes

onion jam dressing, thyme, and micro herbs

\$12 (N) (G) (V) (GF) (F)

Uraidla Beer Braised Carrots

local honey, toasted nigella seed, star anise

\$12 (N)



Take Stock

Our chefs lovingly create stocks using carefully sourced local beef, chicken, seafood and vegetables. Often simmered overnight, slow-cooking extracts a full and delicious flavour profile. The addition of our Uraidla Brewery's beers as well as Australian native herbs and spices, "Bush Tucker" creates one-of-a-kind flavours unique to our venue. Our own Uraidla Bakery supplies your side of freshly baked bread and buns.

The Big Dig

Chicken Snitty

free range house crumbed chicken breast, chips, salad

half serve \$21 / full serve \$28

pepper, mushroom, plain gravy \$3

Chicken Bacon Parmi

Napolitana sauce, bacon, Uri cheese blend, chips, salad

half serve \$27 / full serve \$34

SA Coorong Mullet Fish & Chips

Uraidla Brewery Session Ale beer battered or Josper grilled, chips, salad, whole egg tartare, lemon

half serve \$25 / full serve \$32 (N) (GF) (option)

Uraidla Burger

190g grass-fed beef pattie, cheddar cheese, cos lettuce, tomato, chimichurri, Uraidla Bakery sesame milk bun, chips

\$29

add egg \$2.5, add bacon \$3, add extra pattie \$8

Mushroom & Tofu Burger

sundried tomato aioli, harissa caramelised onion, pickled daikon, lettuce, bun, chips

\$26 (N) (V) (GF) (F)

Crispy Herbed Buttermilk Chicken Burger

free range chicken thigh, Uri spicy sauce, pickled carrot, pickled daikon, cucumber, Aussie jack cheese, garlic aioli, Uraidla Bakery sesame milk bun, chips

\$28

add bacon \$3

(GF) option on all burgers +\$3

Final Harvest

Hazelnut Dark Chocolate Fondant

chocolate sauce, double cream, cocoa tuile

\$8 (GF) (F)

Orange Crème Caramel

dark rum syrup, spice-infused peach

\$8 (GF) (GF) (F)

Lemon Curd Parfait

Uraidla lemons, Adelaide Hills berries, lavender meringue

\$12 (GF) (GF) (F)

Vegan Dark Chocolate Cake

chia seeds, soy milk, cacao, Nuttalex dark chocolate ganache, chocolate drops

\$12 (N) (G) (V) (GF) (F)

Adelaide Hills Cheese Board

two cheese selection, lavosh, poached pear, fruit paste, smoked almonds

\$28 (GF) available +\$3

Affogato

Two Fish Coffee, vanilla bean ice cream, choice of: Baileys, Frangelico, Kahlua or Drambuie

\$14

See specials listing for today's dessert special

(N) dairy-free* (G) gluten-free* (V) vegan* (GF) vegetarian*

*please advise staff when ordering vegan, vegetarian or gluten-free
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***public holiday 15% surcharge