


## 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) (GF) (V) (Vg)

### Seasonal Green Vegetables

lemon dressing, Uri dukkah, marinated feta

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

### Roasted Cobbledick Potatoes

onion jam dressing, thyme, and micro herbs

\$12 (N) (GF) (V) (Vg)

### 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) (Vg)

### 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 (Vg)

### Orange Crème Caramel

dark rum syrup, spice-infused peach

\$8 (GF) (Vg)

### Lemon Curd Parfait

Uraidla lemons, Adelaide Hills berries, lavender meringue

\$12 (GF) (Vg)

### Vegan Dark Chocolate Cake

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

\$12 (N) (GF) (V) (Vg)

### 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\*

(GF) gluten-free\*

(V) vegan\*

(Vg) vegetarian\*

\*please advise staff when ordering vegan, vegetarian or gluten-free  
\*\*management cannot guarantee meals without traces of allergy items  
\*\*\*public holiday 15% surcharge

Daily 8.30am - 2.00pm

# Brunch Menu

## Uraidla Bakery Toasts

**Sourdough** (2 slices) / **Seeded rye** (2 slices) **Banana Bread** (2 slices) / **Craters Crumpets** (2 crumpets)  
spreads: butter or Nuttalex,  
local fruit jam, Vegemite  
**\$12**  
(ve available, gf +\$3)

## Eggs plus

**Eggs Your Way** (2)  
poached / scrambled / fried  
*Summertown Produce Eggs, Uraidla Bakery*  
sourdough toast (2)  
**\$16**  
(v, gf +\$3)

## Smashed Avocado

beetroot hommus, bush dukkah, pickled onion,  
micro leaf & alfalfa salad  
**\$20**  
(add egg \$3) (ve, gf +\$3)

## Enchanted Forest Crêpe

house made crêpe, truffle duxelles, mozzarella,  
poached eggs, mustard Hollandaise, fried enoki  
**\$24**

## Loaded Vegan Bagel

bagel, vegan cream cheese, jospersed grilled  
pumpkin, coriander salsa,  
micro greens, zucchini piccalilli  
**\$16**

## East Spice Crumpet

crumpet, fried eggs, crispy garlic honey, Thai  
chicken skewer, Asian salad, lime  
**\$28**

## Lofty French Toast

*Uraidla Bakery* french croissant loaf, banana,  
double cream, crispy bacon,  
100% pure maple syrup, hazelnut crumble  
**\$24**

## Add-ons

*Hahndorf Gourmet* bacon \$7 / egg \$3 /  
halloumi \$7 / *Holy Mother Of Bagels*  
bagel \$5 / roast mushroom \$5 / grilled  
tomato \$5 / smashed avocado \$5 /  
gluten free bread \$3

## Kids' Menu

**Scrambled Egg On Toast**  
**\$12**

**Egg (1) & Bacon On Toast**  
poached or fried  
**\$14**

## Waffle

banana, mascarpone, maple,  
salted pecans  
**\$14**

**Avo On Sourdough**  
**\$14**

Please advise our friendly staff of your  
dietary requirements.

v / vegetarian  
ve / vegan  
gf / gluten free



# Drinks Menu

## Coffee

by *Two Fish* roasters

cup **\$5.20** mug **\$6.20** / cappuccino / latte /  
flat white / piccolo **\$4.50** /  
macchiato **\$3.50** / long macchiato **\$4** /  
espresso **\$3.50** /  
matcha latte: cup **\$6** mug **\$7** / babycino  
**\$3** / puppacino **\$3**  
extra shot **\$1** / decaf **\$1**

## Add On's

Alternative Milks **\$1.50**  
oat / almond / soy / lactose free

## Syrups 0.50c

vanilla / caramel / hazelnut / honey

## Tea

by *Scullery Made Tea*

pot for 1 **\$5.70** / pot for 2 **\$6.70**  
Barossa breakfast / beekeepers breakfast /  
orange earl / chai tea /  
rainwater mint / chamomile

## Frappes

chai **\$8** / chocolate **\$8** / coffee **\$9** /  
mocha **\$9**

## Iced Drinks

iced chai **\$8** / iced chocolate **\$8** / iced  
coffee **\$9** / iced mocha **\$9** /  
iced latte **\$7** / iced long black **\$7** / iced  
matcha **\$7**

## Smoothies

### Evergreen Energy (v)

spinach / banana / green apple /  
coconut water  
**\$10**

### Blueberry Wave (v)

blueberries / banana / coconut yogurt /  
coconut milk  
**\$10**

### Tropic Tempest (v)

passionfruit / pineapple / mango /  
coconut yogurt / coconut water  
**\$10**

## Milkshakes

caramel / banana / lime / chocolate /  
strawberry / vanilla  
**\$8** - Kids Size **\$6**

## Juices

*Besa Juice*

orange / apple / apple strawberry /  
pineapple / green  
**\$5.50**

## Halls Soft Drinks

cola / lemonade / Lemon Twist / Fruita  
**\$6.50**

## Water

*A Rock & A Hard Place* bottled water  
sparkling water / still water  
**\$5**

## Uraidla Beers

Please see our *Uraidla Brewery* fridge  
stocked with our award-winning beers for  
dine-in and takeaway!