

Seedlings

Uraidla Bakery Seeded Ciabatta

garlic & herb butter
\$10 🌱

or

Uraidla bush dukkah & extra virgin olive oil
\$10 🌱🌿 (contains nuts)

Mordrelle Olives

paprika, Aleppo pepper, orange, fennel,
bay leaf & thyme
\$10 🌱🌿🌱🌿

Pot Of Chips

Uraidla Hotel Rockin' Red Rooster relish, garlic aioli
\$12 🌱🌿🌱🌿

Pot Of Wedges

Uraidla Hotel chilli jam & sour cream
\$14 🌱🌿

Pot of Corn Ribs

Uri chip seasoning, Uraidla Hotel chilli jam,
garlic aioli
\$14 🌱🌿🌱🌿

Deep Fried SA Squid

native pepper aioli, lemon myrtle, lemon wedge
\$24 🌱🌿



Sharing Boards

Trio Of Dips

Josper Roasted Beetroot Dip
nigella seed, sumac

Whipped Carrot Dip
pickled sultanas, coriander

White Bean & Confit Garlic Dip
Za'atar, olive oil

Served with warm salted flatbread
(contains nuts) \$24 (🌱option +\$3) 🌱🌿🌱

The Vegan

Vegetable pâté, marinated Mordrelle olives, smoked almonds,
pickled beets, Uraidla Brewery beer pickled vegetables,
Uraidla Bakery croutes
(contains nuts) \$32 (🌱option +3) 🌱🌿🌱

The Ploughman's

local handcrafted meats, artisanal cheese, cornichons, smoked
almonds, Uraidla Brewery beer pickled vegetables,
Uraidla Brewery onion jam, Uraidla Bakery toasted baguette
(contains nuts) \$42 (🌱option +\$3)

Bumper Crop

Butcher's Cut

Uri chips, shiraz jus, watercress salad
POA 🌱 (🌱option)

Master Stock Braised Beef Cheek

truffled mash, crispy shallot, gremolata
\$40 🌱

Bush-Spiced Lamb Rump

creamy polenta, charred pickled onion, lamb jus
\$40 🌱 (🌱option)

Chicken, Leek & Mushroom Pie

buttered mash, apple cider gravy
\$36

Pan Fried Pumpkin Gnocchi & Winter Greens

seasonal vegetables, sage butter,
goat cheese, smoked almonds
\$34 🌱 (contains nuts)

To Share

allow 30 mins cooking time, best shared between 2

Lamb Tagine

chickpeas, preserved lemon,
local black & green olives
\$70

Jospered Whole Peri Peri Chicken

corn ribs, charred lemon
\$65

1/2 serve \$33

add salted flatbread \$8 (🌱option \$3)

*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    

Steamed Seasonal Vegetables

lemon dressing

\$12    

Twice-Cooked Potatoes

rosemary salt

\$12    

Garlic & Thyme Confit Mushrooms

\$12    

Jospered Broccolini

chilli & garlic

\$12    



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 \$22 / full serve \$30

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

 ( option)

Uraidla Burger

190g grass-fed beef pattie, cheddar cheese, cos lettuce, tomato, pickles, roast capsicum, chimichurri, aioli, Uraidla Bakery brioche bun, chips

\$30

add egg \$3; add bacon \$3; add extra pattie \$8

Mushroom & Tofu Burger

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

Uraidla Bakery brioche bun, chips

\$27   ( option)

Crispy Buttermilk Chicken Burger

free range chicken thigh, smoked garlic mayo, bnb pickle, Lenswood apple slaw, hot honey,

Uraidla Bakery brioche bun, chips

\$29

add bacon \$3

 option on all burgers +\$3

Final Harvest

Amaretti Pudding

warm chocolate sauce, vanilla ice cream

\$12 

Passion Fruit Curd Parfait

brandy snap, coconut Dacquoise

\$12  ( option)

Caramel Poached Pear

salted caramel sauce, crème fraîche, peanut brittle

\$12   (contains nuts)

Dark Chocolate Cake

vegan chocolate ganache, candied orange

\$12    

Adelaide Hills Cheese Board

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

\$28 ( option +\$3)

Affogato

Rio Coffee, vanilla bean ice cream, choice of: Baileys, Frangelico, Threefold Coffee Liqueur, or Drambuie

\$14

See specials listing for today's dessert special


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