

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 🍷🍷

Light Sprinklings

Master Stock Pork Belly

peanut caramel, Nam Jim, ribbon salad, Asian herbs
\$36 🌿 (contains nuts)

Sticky Soy Glazed Lamb Ribs

braised & fried lamb ribs, sticky soy sauce,
spring onion, fresh lime
\$ 28 🌿

Grilled Squid (mixed Aust & NZ origin)

'Nduja & XO sauce, cherry tomatoes, fresh basil
\$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

\$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

house made Café de Paris butter, chips, green salad
POA 🍷 (🍷option)

Bush Spiced Smoked Lamb Rump

baba ghanoush, labneh, sumac dressing
\$40 (🍷option)

Steamed Aussie Market Fish

ginger & shallot soy dressing, steamed rice, bok choy
\$40 🍷 (🍷option)

House Made Potato Gnocchi

seasonal green vegetables, salsa agresto,
onion jam, parmesan cheese
\$36 🍷 (🍷option)

To Share

allow 30 mins cooking time, best shared between 2

Jospered BBQ Chermoula Chicken

pickled zucchini & red onion salad, hummus &
fried chickpeas
\$65 🌿🍷

1/2 serve \$33

add salted flatbread \$8 (🍷option +\$3)

See daily specials for other sharing options

🌿
*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 Greens

white balsamic dressing, mint, parsley

\$12    

Twice-Cooked Potatoes

rosemary salt, chives

\$12    

Charred Broccolini

chilli & garlic, fresh lemon dressing

\$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, pickled fennel, baby cos, smoked cheese, Uraidla Bakery brioche bun, chips
\$27    option)

Sriracha Spiced Chicken Burger

house made fresh chilli sauce, bnb pickles, baby cos, sriracha mayo, Uraidla Bakery brioche bun, chips
\$29
add bacon \$3

 option on all burgers +\$3

Final Harvest

Vanilla Crème Brûlée

strawberry compote, lemon shortbread
\$16  

Lemon Curd Parfait

Adelaide Hills berries, lavender meringue
\$12  

Valrhona Dark Chocolate Cake

vegan chocolate ganache, chocolate sauce
\$12   

Adelaide Hills Cheese Board

two cheese selection, lavosh, poached pear, fruit paste, smoked almonds
(contains nuts) \$28   option +\$3)

Affogato

Rio Coffee, vanilla bean ice cream, choice of:
Baileys, Frangelico, Threefold Coffee Liqueur, or Drambuie
\$16

See specials listing for today's dessert special


*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