



LOCKWOOD

G E N E R A L

SHARE & SIDES

| | |
|--|----|
| baked kalamata olives, orange, balsamic, rosemary. | 10 |
| charred broccolini, burnt leek butter, pine nut. | 17 |
| roasted pumpkin, whipped feta, candied walnut, sumac. (+ bacon 6) (gf) | 19 |
| ortiz anchovy, dehydrated lemon, charred turkish. (gfo) | 19 |
| crispy miso fried chicken, pickled ginger, mint, kewpie. (gf) | 25 |
| baked brie, pickled apricot, sunflower seed, charred turkish. (v, gfo) | 25 |
| chargrilled octopus, black rice, soy, wasabi, yuzu, furikake. (gf, df) | 29 |
| fries, smoked bbq aioli. (v, df, gf) | 12 |

BRUNCH

| | |
|---|----|
| chargrilled turkish toast, butter, housemade seasonal jam. (v, vo, gfo) | 10 |
| charred fig & walnut loaf, house-made salted cinnamon panela butter. (vo) | 12 |
| heirloom tomatoes, hot buttered toast, sea salt, cracked pepper. (build with extras) (v, vo, gfo) | 17 |
| orange & poppyseed porridge, almond ricotta, citrus compote, maple pepita. (ve) | 18 |
| turkish bun, bacon, free range egg, vintage cheddar, red onion, iceberg, smoked bbq aioli. (+ fries 5) | 19 |
| turkish bun, halloumi, free range egg, pickled onion, apple slaw, lime aioli. (+ fries 5) | 19 |
| avocado, seeded rye, whipped feta, macadamia, pepita, green chilli, black lime, poached egg. (v, vo, gfo) | 23 |
| sauteed greens, quinoa, jalepeno hummus, poached egg, smoked almond. (v, gf) | 25 |
| grilled mortadella, poached eggs, pickled green tomato, charred turkish. (gfo) | 27 |
| king prawn, brioche, chilli scramble, lemon butter, spring onion. (+ halloumi 5) (gfo) | 27 |
| buttermilk hotcake, brown sugar roasted apple, oat crumble, cinnamon mascarpone. (v) | 27 |
| lockwood cheesesteak, grilled onion, peppers, provolone, american cheddar, bbq aioli, fries. | 29 |
| breakfast gnocchi, guanciale, pecorino crème, poached egg, orange rosemary pangrattato. | 29 |
| poached, fried or scrambled (+2) eggs, charred turkish, lemon myrtle salt, seasonal relish. (v, gfo) | 16 |

extras - gf bread / free range egg 3 - charred kale / roast tomato / avo / halloumi 5 - mushroom / bacon / chorizo/ salmon 6

SPARKLING

| | | |
|--|--|----------------|
| NV Daosa "Natural Reserve" Sparkling Tattinger Cuvee Prestige | 2017 Adelaide Hills NV Champagne France | 15 / 68 130 |
|--|--|----------------|

WHITE

| | | |
|--------------------------------------|----------------------|---------|
| The Pawn Wine Co Fiano | 2020 Langhorne Creek | 10 / 45 |
| Shaw & Smith Sauvignon Blanc | 2021 Adelaide Hills | 14 / 60 |
| The Other Wine Co Pinot Gris | 2021 Adelaide Hills | 12 / 50 |
| Rieslingfreak No. 02 | 2021 Clare Valley | 13 / 55 |
| Hahndorf Hill "Gru" Gruner Veltliner | 2021 Adelaide Hills | 14 / 60 |
| Shaw & Smith M3 Chardonnay | 2019 Adelaide Hills | 20 / 92 |

ROSÉ

| | | |
|-------------------|----------------------|---------|
| Murdoch Hill Rosé | 2021 Adelaide Hills | 10 / 45 |
| Aix De Provence | 2020 Provence France | 15 / 68 |

RED

| | | |
|---|---------------------------|----------|
| Even Keel Pinot Noir | 2019 Mornington Peninsula | 14 / 60 |
| Fringe Societé Gamay | 2020 Senouillac France | 10 / 49 |
| Ministry of Clouds Tempranillo Grenache | 2020 Clare Valley | 14 / 60 |
| Bugalagus Shiraz | 2021 Barossa Valley | 12 / 54 |
| Revello Barolo | 2016 La Morra, Piedmont | 34 / 154 |

GO BOTTOMLESS

| | |
|--|----|
| Enjoy an hour of bottomless bubbles or tap beers | 30 |
|--|----|

COFFEE

| | | | |
|-----------|-----|-------------|---|
| black | 4.5 | chai | 5 |
| white | 4.5 | hot choc | 5 |
| filter | 4.5 | mocha | 5 |
| pour over | 6 | tea | 5 |
| alts | +1 | sticky chai | 6 |

HOT

FRESH PRESSED JUICE

| | |
|--|----|
| navel orange | 9 |
| granny smith apple | 9 |
| Green: apple, cucumber, kale, celery. | 10 |
| Red: orange, carrot, beetroot, lemon | 10 |
| spike it: gin, vodka or tequila +6 | |

SMOOTHIES

| | |
|---|----|
| Red: strawberries, banana, dragon fruit, almond milk. (ve) | 11 |
| Green: mango, pineapple, spinach, banana, coconut (ve) | 11 |

SODAS & SPECIALS

| | |
|--|---|
| House Soda (see staff for seasonal flavours) | 6 |
| San Pellegrino Limonata / Rossa | 5 |
| Barista Special | 6 |
| Coke / Coke Zero (glass bottle) | 5 |

TAP BEER

| | |
|---------------------------|---|
| Furphy | 9 |
| Little Creatures Pale Ale | 9 |
| Kirin Ichiban | 9 |
| Barossa Cider | 9 |

COCKTAILS

| | |
|---|----|
| Bizzarro Spritz | 14 |
| Bizzarro Aperetivo, Prosecco, Soda, Orange. | |
| East End Hold Up | 18 |
| Passionfruit, Vodka, Aperol, Lime, Orange. | |
| The Lockwood Monty | 18 |
| Amaro Montenegro, Bizzarro Aperetivo, Fresh OJ, 23rd St Brandy. | |
| Sloebery Sour | 20 |
| Strawberry, Dasher + Fisher Sloe Gin, Whites, Citrus. | |
| Cucumber Margie | 20 |
| Lime, Cucumber, Volando Tequila, Agave. | |
| Bloody Oath | 22 |
| Vodka, Tequila, Lockwood Napoli Sauce, Spicy Pickle Juice, Tomato, Rosemary Salt. | |
| Burnside Bellini | 16 |
| Adelaide Hills Rose Vermouth, Seasonal Fruit, Daosa bubbles. | |
| Blueberry & Mint Gimlet | 20 |
| Threefold Gin, Blueberry, Mint, Lemon. | |
| APERETIF & DIGESTIF | |
| Barrel Aged Negroni | 18 |
| Campari, Punt e Mes, Threefold Aromatic Gin, Orange Rind. | |
| Lockwood Old Fashioned | 18 |
| Barrel-Aged Bourbon, Panela, Bitters, Orange. | |
| Campari & Soda | 10 |