

COFFEE

black	4.8	chai	5.8
white	4.8	hot choc	5.8
filter	5	matcha	5.8
pour over	7	tea	5.8
alts	+1	sticky chai	6.8

HOT

chai	5.8
hot choc	5.8
matcha	5.8
tea	5.8
sticky chai	6.8

COCKTAILS

Passionfruit Mojito	22
Passionfruit, Lime, Panela, White Rum, Mint.	
Aperol Spritz	18
Aperol, Alpha Box & Dice Prosecco, Soda, Orange.	

FRESH PRESSED JUICE

navel orange.	9
granny smith apple.	9
green: apple, cucumber, celery, lemon.	10
pink: pineapple, watermelon, orange.	10
spike it: gin, vodka or tequila +6	

SMOOTHIES

tropical: mango, banana, pineapple, passionfruit, coconut milk. (ve)	11
berry: strawberry, banana, dragon fruit, coconut milk. (ve)	11

SODAS & SPECIALS

Iced Tea. (see staff for season flavours)	7
House Soda. (see staff for season flavours)	8
San Pellegrino Chinotto.	7
Kombucha Wild Berry / Passionfruit.	7
Ginger Beer.	6
Coke / Coke Zero.	5

TAP BEER

ask staff what's pouring.	9
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NON-ALCOHOLIC

Polka Sparkling Cuvee.	12
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Burnside Bellini	18
Adelaide Hills Rose Vermouth, Seasonal Fruit, Daosa Bubbles.	

Lady Marmalade	20
Threefold Aromatic Gin, Strawberry Lime Marmalade, Strange Love Tonic No. 8.	

Espresso Martini	20
Mr Black Coffee Liqueur, Pluto Spirits Vodka, 1645 Espresso.	

Bloody Oath	22
Vodka, Tequila, Tomato, Lemon, Rosemary Salt, Pickled Cucumber & Carrot.	

COCKTAIL SPECIAL

see daily specials for our latest creation.

AFTER LUNCH

Take a moment to browse our providore wall for our range of house made pickles and preserves. Along with a daily selection of pastries and sweet treats.



LOCKWOOD

G E N E R A L

ALL DAY BRUNCH (kitchen closes 2:00pm)

chargrilled turkish toast, butter, house-made seasonal jam. (v, vo, gfo)	10
charred fig & walnut loaf, salted cinnamon panela butter. (vo)	12
elderflower bircher, buckwheat, yoghurt, green apple, kiwi, black chia, almond. (v)	16
heirloom tomatoes, hot buttered toast, sea salt, cracked pepper. (build with extras) (v, vo, gfo)	18
turkish bun, bacon, free range egg, vintage cheddar, red onion, iceberg, smoked bbq aioli. (+ fries 6)	22
turkish bun, halloumi, free range egg, pickled onion, apple slaw, lime aioli. (+ fries 6)	22
avocado, seeded rye, whipped feta, macadamia, pepita, green chilli, black lime, poached egg. (v, vo, gfo)	25
soba noodle salad, peach, red cabbage, capsicum, edamame, pickled carrot, avocado, asian herbs, wasabi ponzu dressing. (ve) (tofu +3 chicken +6)	22
spicy buffalo fried chicken, pickled celery, yoghurt ranch. (gf) (+ fries 6)	28
broccolini, seeded rye, poached egg, preserved lemon labneh, charred greens, cashew, mint. (v, gfo)	25
pb + j pancakes, raspberry, peanut butter ganache, dark chocolate gelato, salted peanut brittle. (v)	30
king prawn, brioche, chilli scramble, lemon butter, spring onion. (gfo) (+ halloumi 6)	30
bulgogi beef burger, double beef patty, american cheese, kimchi, nashi pear, gochujang aioli, fries.	30
truffle mushroom ragu, charred turkish, poached eggs, thyme, parmesan, crispy leek. (gfo)	30
corn ribs, sriracha honey butter, chive, lime. (v, gf)	20
fries, smoked bbq aioli. (v, gf, df)	13
poached, fried, or scrambled eggs (+2), charred turkish, lemon myrtle salt, seasonal relish. (v, gfo, dfo)	17
extras - gf bread / free range egg 4 - charred kale / tomato 5 - avo / halloumi / mushroom / bacon 6 - chorizo / salmon 7	

SPARKLING

NV Daosa 'Natural Reserve' Sparkling	NV Adelaide Hills, SA	15 / 68
Whistler Wines 'Fruit Tingle' Fizzante	2020 Barossa Valley, SA	12 / 45
Maison Gamet "Rive Droite" Brut NV	2022 Champagne, France	130

CLASSIC WHITES

Guthrie 'The Mondo' Sauvignon Blanc	2022 Adelaide Hills, SA	15 / 50
Two Tonne 'TMV' Riesling	2022 Tamar Valley, TAS	14 / 55
Shaw & Smith M3 Chardonnay	2020 Adelaide Hills, SA	20 / 92

MODERN WHITES

Whisson Lake Gris de Noir	2020 Adelaide Hills	14 / 60
Tavignano Verdicchio 'Costa Verde'	2020 Marche, Italy	10 / 35
Oliver's Taranga Vermentino	2022 McLaren Vale, SA	12 / 45
The Other Wine Co. Pinot Gris	2022 Adelaide Hills, SA	14 / 55

ROSÉ

Pandolfina Ginerva Rosato	2021 Emilia Romagna, Italy	12 / 50
Aix De Provence	2020 Provence, France	15 / 68

RED

Cirillo 'The Vincent' Grenache	2022 Barossa Valley, SA	12 / 42
Spider Bill Pinot Noir	2022 Adelaide Hills, SA	14 / 60
Murdoch Hill Phaeton Pinot Noir	2022 Adelaide Hills, SA	14 / 60
Gentle Folk Vin de Sofa	2022 Adelaide Hills, SA	16 / 65

WINE OF THE WEEK

see specials menu.

GO BOTTOMLESS

ENJOY AN HOUR OF BOTTOMLESS BUBBLES OR TAP BEERS \$30