

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

FRESH PRESSED JUICE

navel orange.	9
granny smith apple.	9
green: apple, cucumber, celery, lemon.	10
red: beetroot, carrot, orange, ginger.	10
spike it: gin, vodka or tequila +6	

SMOOTHIES

green: mango, banana, pineapple, spinach, coconut milk. (ve)	11
pink: strawberry, banana, dragon fruit, coconut milk. (ve)	11

SODAS & SPECIALS

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

COCKTAILS

Fig Dark & Stormy	18
Pluto Spirits Rum, Fig Preserve, Lemon, Ginger Beer.	
Aperol Spritz	18
Aperol, Alpha Box & Dice Prosecco, Soda, Orange.	
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.	
ON TAP	
Stone & Wood Pacific Ale	9
James Squire Ginger Beer	9
Bizzarro Bitter Aperitivo Spritz	16

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

GENERAL

ALL DAY BRUNCH (kitchen closes 2:00pm)

chargrilled turkish toast, butter, house-made seasonal jam or other condiments. (v, vo, gf)	10
charred fig & walnut loaf, salted cinnamon panela butter. (vo)	12
porridge, scalded milk, brown sugar, butter, sea salt. (v)	14
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 / egg 4 - charred kale / roast tomato 5 - avo / halloumi / mushroom / bacon 6 - chorizo / salmon 7	

SPARKLING

NV Daosa 'Natural Reserve' Sparkling	NV Adelaide Hills, SA	15 / 62
Maison Gamet "Rive Droite" Brut NV	2022 Champagne, France	130
Whistler Wines 'Fruit Tingle' Frizzante	2020 Barossa Valley, SA	45

WHITE

Two Tonne 'TMV' Riesling	2022 Tamar Valley, TAS	14 / 60
The Other Wine Co. Pinot Gris	2022 Adelaide Hills, SA	14 / 60
Murdoch Hill Chardonnay	2023 Adelaide Hills, SA	80

ROSÉ

Aix De Provence	2020 Provence, France	15 / 62
Delinquente 'Pretty Boy' Nero d'Avola Rosato	2023 Riverland, SA	15 / 62

RED

Cirillo 'The Vincent' Grenache	2022 Barossa Valley, SA	15 / 62
Spider Bill Pinot Noir	2022 Adelaide Hills, SA	18 / 70
Delinquente 'Roko Il Vagabondo' Montepulciano	2023 Riverland, SA	15 / 62

NON-ALCOHOLIC

NON #5 0% Wine Alternative, Marmalade & Hibiscus	60
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WINE OF THE WEEK

see specials menu.

GO BOTTOMLESS

Enjoy 1 hour of bottomless selected beer, wine or bubbles to any meal	35
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