

## COFFEE

black	4.5
white	4.5
filter	4.5
pour over	6
alts	+1

## HOT

chai	5
hot choc	5
mocha	5
tea	5
sticky chai	6

## FRESH PRESSED JUICE

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

## SMOOTHIES

<b>Red:</b> strawberries, banana, dragon fruit, almond milk. (ve)	11
<b>Green:</b> mango, pineapple, spinach, banana, coconut (ve)	11

## COLD

House Soda (see staff for seasonal flavours)	6
Iced Tea (see staff for seasonal flavours)	6
San Pellegrino Limonata / Rossa	5
Coke / Coke Zero (glass bottle)	5

## TAP BEER

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

## DRINKS LIST

## COCKTAILS

Bizzarro Spritz	14
Bizzarro Aperitivo, Pet Nat, Soda, Fresh Orange.	
Grape Sbagliato	18
Campari, Vermouth, Grape Soda, Prosecco	
Sloebery Sour	20
Strawberry, Dasher + Fisher Sloe Gin, Whites, Citrus.	
Limoncello Syllabub	20
Limoncello, Lemon Creme, 78 Degrees Vodka.	
Bloody Oath	22
The Lockwood General Retail Collection pickled cucumber, spicy carrot and secret tomato blend take our twist on the bloody mary to a whole new level.	
Burnside Bellini	16
Adelaide Hills Rose Vermouth, Seasonal Fruit, Daosa bubbles.	
Blueberry & Mint Gimlet	20
Threefold Gin, Blueberry, Mint, Lemon.	

## APERITIF & DIGESTIF

Lockwood Negroni	18
Campari, Punt e Mes, Threefold Aromatic Gin, Orange Rind.	
Lockwood Old Fashioned	18
Bourbon, Panela, Bitters, Orange.	
Campari & Soda	10
Montenegro	10

15% Surcharge Public Holidays



# LOCKWOOD

G E N E R A L

## BRUNCH

chargrilled turkish toast, butter, housemade seasonal jam. (v, vo, gfo)	9
toasted banana bread, fig, mascarpone, macadamia, marigold (v)	14
heirloom tomatoes, hot buttered toast, sea salt, cracked pepper. (build with extras) (v, gfo)	16
coconut porridge, roasted red grape, nashi pear, maple pepita. (ve)	18
turkish bun, bacon, free range egg, vintage cheddar, red onion, iceberg, smoked bbq aioli. (add fries +5)	19
turkish bun, halloumi, free range egg, pickled onion, apple slaw, lime aioli. (add fries +5)	19
avocado, seeded rye, whipped feta, macadamia, pepita, green chili, black lime, poached egg. (v, vo, gfo)	22
beetroot, quinoa, carrot, edamame, spinach, mint, avocado, puffed brown rice. (add salmon +6) (ve, gf)	22
grilled broccolini, seeded rye, parmesan butter, poached eggs, fermented chilli (add bacon +6) (v)	24
king prawn, brioche, chilli scramble, lemon butter, spring onion. (build with extras) (gfo)	26
pearl sugar waffle, cherry, coconut gelato, dark chocolate, pink himalayan salt, black sesame (v)	26
steak sandwich, double american cheddar, iceberg, housemade relish, tomato, burnt onion aioli, fries.	28
breakfast gnocchi, chorizo, heirloom tomato, chilli, kale, poached egg, basil lemon pagrattato.	28
eggs, charred turkish, lemon myrtle salt, housemade seasonal relish. (v, gfo)	16
extras - gf bread / free range egg 3 - charred kale / roast tomato / avo / halloumi 5 - mushroom / bacon / chorizo / salmon 6	

## SHARED

green sicillian olives, charred fennel seed, fresh lemon	9
salt & vinegar onion rings (ve)	14
corn ribs, romesco, pecorino, charred almond, crispy parsley (v, gf)	16
ortiz anchovy, dehydrated lemon, charred turkish. (gfo)	18
spicy fried chicken, gochujang aioli, pickled cucumber, crispy shallot. (df, gf)	22
barossa artisan camembert, chilli honey, sunflower seed, sumac, crisp bread. (v, gfo)	22
chargrilled squid, black rice, soy, wasabi, yuzu. (gf, df)	28
rocket, pear, parmesan, extra virgin olive oil, citrus	11
fries, smoked bbq aioli. (v, df, gf)	11

## SPARKLING

NV Daosa "Natural Reserve" Sparkling	2017 Adelaide Hills	15 / 68
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## 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	12 / 50
Hahndorf Hill "Gru" Gruner Veltliner	2021 Adelaide Hills	14 / 60
Shaw & Smith M3 Chardonnay	2019 Adelaide Hills	20 / 92

## ROSE

Murdoch Hill Rosé	2021 Adelaide Hills	10 / 45
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## RED

Ministry of Clouds Tempranillo Grenache	2020 Clare Valley	14 / 60
Trutta Shiraz	2020 Harcourt Valley	12 / 54
Gilbert Wine Co. Pinot Noir	2020 Fleurieu Peninsula	14 / 60
Torbreck The Gask Shiraz	2018 Eden Valley	32 / 140
Revello Barolo	2016 La Morra, Piedmont	34 / 154

## GO BOTTOMLESS

Enjoy an hour of bottomless bubbles or tap beers	30
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