

COFFEE

black	5.2	chai	5.8
white	5.2	hot choc	5.8
filter	5.5	matcha	7
alts	+ 1	tea	5.8
		sticky chai	7
+ sea salt maple cold foam			2

NOT COFFEE

iced peach & osmanthus matcha.	12
house soda. (see staff for season flavours)	8
yumbo sodas. (assorted flavours)	6
coke / coke zero.	5

FRESH PRESSED JUICE

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

SMOOTHIES

green: mango, banana, pineapple, spinach, coconut milk. (ve)	11
orange: strawberry, mango, pineapple, orange juice. (ve)	11

COCKTAILS

Strawberry & Yuzu Spritz	14
Bizzarro Bitter Aperitivo, PS40 Strawberry Shrub, Riverland Yuzu, SA Verjuice.	
Creamy Limoncello Margarita	22
Three Fold Limoncello, Tequila, Cointreau, Sweetened Condensed Milk, Sugar Rim.	

Burnside Bellini	17
Adelaide Hills Rosé Vermouth, Seasonal Fruit, Alpha Box & Dice Prosecco.	
Ferrero Rocher Espresso Martini	22
Pluto Spirits Vodka, Mr Black Coffee Liqueur, Frangelico, Chocolate, 1645 Espresso.	

Frozen Bloody Mary	22
Pluto Spirits Vodka, Tequila, Tomato, Watermelon, Celery, Pickled Piparra Peppers.	
Grapefruit Shandy	8
Stone & Wood Pacific Ale, Strangelove Grapefruit Soda & Rosemary Salt Rim.	

after a classic? just ask your server!

ON TAP

Stone & Wood Pacific Ale	10
James Squire Ginger Beer	10

DRINKS LIST

surcharge applies to all credit cards / 15% surcharge public holidays / 10% surcharge weekends



LOCKWOOD

G E N E R A L

ALL DAY BRUNCH (kitchen closes 2:00pm)

chargrilled turkish toast, butter, house-made seasonal jam or other condiments. (v, vo, gfo)	11
charred fig & walnut loaf, salted cinnamon panela butter. (v, vo)	13
porridge, scalded milk, brown sugar, butter, sea salt. (v, vo) (+ seasonal fruit compote 2)	15
tropical bircher, buckwheat, oat, chia, pineapple basil compote, coconut yoghurt, toasted almonds. (ve)	20
heirloom tomatoes, hot buttered toast, sea salt, pepper. (v, vo, gfo) (build with extras)	19
turkish bun, bacon, fried egg, vintage cheddar, red onion, iceberg, smoked bbq aioli. (gfo) (+ fries 7)	22
turkish bun, halloumi, fried egg, pickled onion, apple slaw, lime aioli. (v, gfo) (+ fries 7)	22
avocado, seeded rye, whipped feta, macadamia, pepita, green chilli, black lime, poached egg. (v, vo, gfo)	27
roast mushroom, seeded rye, sage labneh, charred kale, fried egg, maple walnut. (v, gfo)	29
turkish eggs, salt gang chilli crisp, raita, crispy curry leaf, pickled fennel & turkish bread. (gfo)	28
gingerbread buttermilk pancakes, vanilla bean icecream, spiced cream cheese frosting, gingerbread crumble, banana.	31
honey fried buffalo chicken, grilled ciabatta, white cabbage slaw, buttermilk ranch, double american cheddar, house pickles, onion rings.	31
king prawn, brioche, chilli scramble, lemon butter, spring onion. (gfo) (+ halloumi 6)	32
tom yum fried chicken, spring onion, red chilli, roasted peanut. (gf) (+fries 7)	30
burrata, pickled asparagus, citrus garlic oil, sunflower seed, charred turkish. (v, gfo)	28
fries, smoked bbq aioli. (v, gf, df)	14
poached, fried, or scrambled eggs (+2), charred turkish, lemon myrtle salt, seasonal relish. (v, gfo, dfo)	17
extras - gf bread / egg 4 - charred kale / fresh tomato 5 - avo / halloumi / mushroom / bacon 6 - chorizo / salmon 7	

SPARKLING

NV Daosa ‘Natural Reserve’ Sparkling	7th Release, NV Adelaide Hills, SA	18 / 85
Solara Prosecco	2025 Murray-Darling, Australia	12 / 55
Maison Gamet “Rive Droite” Brut NV	2022 Champagne, France	130

WHITE

Longview Macclesfield Riesling	2023 Adelaide Hills, SA	16 / 70
Gentlefolk Sauvignon Blanc	2024 Adelaide, SA	17 / 72

ROSÉ

SOS Wines Rose	2023 Heathcote & Goulburn Valley, VIC	13 / 55
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RED

Domaine de Chatillon Mounduese	2019 Savoie, France	15 / 70
Vinteloper ‘Park Red’ Chilled Grenache	2022 Adelaide Hills, SA	16 / 72
Ngeringa ‘Sheoak’ Pinot Noir	2024 Adelaide Hills, SA	17 / 78

ORANGE

Vinteloper ‘Skins’ Pinot Gris, Gewurz, Riesling	2023 Adelaide Hills, SA	16 / 70
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GO BOTTOMLESS

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