



**LOCKWOOD**

G E N E R A L

## SHARE & SIDES

warm green olives, confit garlic, fresh lemon, nigella seed. (ve, gf, df)	10
corn ribs, honey butter, sriracha, chive, lime. (gf, v)	19
ortiz anchovy, lemon dust, charred turkish. (gfo, df)	19
miso glazed eggplant, maple, whiskey, spring onion, sesame, peanuts, pickled ginger, herbs. (v)	21
green curry fried chicken, pickled cucumber, crispy shallot, coriander, lime. (gf, df)	26
baked brie, balsamic, blackberry, pistachio, basil. (v, gfo)	26
baby octopus, nduja, white wine, kipfler potato, fennel, charred turkish. (gfo)	29
fries, smoked bbq aioli. (v, gf, df)	12

## BRUNCH

chargrilled turkish toast, butter, house-made seasonal jam. (v, vo, gfo)	10
charred fig & walnut loaf, salted cinnamon panela butter. (vo)	12
porridge, scalded milk, butter, brown sugar, flaked salt. (v)	12
heirloom tomatoes, hot buttered toast, sea salt, cracked pepper. (build with extras) (v, vo, gfo)	17
turkish bun, bacon, free range egg, vintage cheddar, red onion, iceberg, smoked bbq aioli. (+ fries 6)	21
turkish bun, halloumi, free range egg, pickled onion, apple slaw, lime aioli. (+ fries 6)	21
avocado, seeded rye, whipped feta, macadamia, pepita, green chilli, black lime, poached egg. (v, vo, gfo)	24
broccolini, seeded rye, poached egg, preserved lemon labneh, charred greens, cashew, mint. (v, gfo)	24
lemon meringue waffle, lemon verbena curd, salted meringue, mascapone, toasted pine nut. (v)	29
king prawn, brioche, chilli scramble, lemon butter, spring onion. (+ halloumi 5) (gfo)	29
breakfast gnocchi, pancetta, pecorino crème, poached free range egg, orange rosemary pangrattato.	29
truffle mushroom ragu, charred turkish, poached eggs, thyme, parmesan, crispy leek. (gfo)	30
poached, fried or scrambled (+2) eggs, charred turkish, lemon myrtle salt, seasonal relish. (v, gfo, dfo)	16

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

## SPARKLING

NV Daosa 'Natural Reserve' Sparkling	NV Adelaide Hills , SA	15 / 68
Whistler Wines 'Fruit Tingle' Fizzante	2021 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	2021 Adelaide Hills, SA	20 / 92
Rieslingfreak No. 02	2022 Clare Valley, SA	13 / 55

## MODERN WHITES

Whisson Lake Gris de Noir	2020 Adelaide Hills, SA	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

Pandolfa Ginerva Rosato	2021 Emilia Romagna, Italy	10 / 45
Aix De Provence	2020 Provence, France	15 / 68

## RED

Girillo '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	16 / 70
Gentle Folk Vin de Sofa	2022 Adelaide Hills, SA	16 / 65

## GO BOTTOMLESS

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

**WINE LIST** please ask our friendly staff for a recommendation .

## COFFEE

black	4.6	hot choc	5.6
white	4.6	chai	5.6
filter	5	matcha	5.6
pour over	6	tea	5.6
alts	+ 1	sticky chai	6.6

## HOT

## FRESH PRESSED JUICE

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

## SMOOTHIES

pink: strawberry, banana, dragon fruit, coconut milk. (ve)	11
green: mango, pineapple, avocado spinach, banana, coconut. (ve)	11
<b>add super seed blend (black chia, hemp) +1</b>	

## SODAS & SPECIALS

House Soda (see staff for seasonal flavours)	7
Iced Tea (see staff for seasonal flavours)	7
San Pellegrino Rosso / Chinotto	6
Coke / Coke Zero	5

## TAP BEER

ask staff whats pouring.	9
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## NON ALCOHOLIC

Polka Sparkling Cuvee	12
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## COCKTAILS

Aperol Spritz	16
Aperol, Alpha Box & Dice Prosecco, Soda, Orange.	
Burnside Bellini	16
Adelaide Hills Rose Vermouth, Seasonal Fruit, Daosa Bubbles.	
Lady Marmalade	20
Threefold Aromatic Gin, Strawberry Lime Marmalade, Strange Love Tonic No. 8.	
Vietnamese Espresso Martini	20
1645 Espresso, Kahlua, Condensed Milk, Vodka.	
Fig Dark & Stormy	20
Black Misson Fig, 23rd Street Signature Rum, Ginger Beer, Lemon.	
Bloody Oath	22
Vodka, Tequila, Lockwood Napoli Sauce, Spicy Pickle Juice, Tomato, Rosemary Salt.	

(see staff for seasonal cocktail specials)

## AFTER LUNCH

Housemade Limoncello	8
Barrel Aged Negroni	18
Barrel Aged Old Fashioned	18
Campari	10
Amaro Montenegro	10