

COFFEE

black	5	chai	5.8
white	5	hot choc	5.8
filter	5.5	matcha	7
pour over	8	tea	5.8
alts	+ 1	sticky chai	7

NOT COFFEE

iced mango matcha. (vo)	9
house soda. (see staff for season flavours)	8
strange love sodas.	7
coke / coke zero.	5

FRESH PRESSED JUICE

navel orange.	9
granny smith apple.	9
green: apple, cucumber, celery, lemon.	10
pink: strawberry, pear, lime.	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

COCKTAILS

Aperol Spritz Aperol, Alpha Box & Dice Prosecco, Soda, Orange.	16
Bizzarro Spritz Bizzarro Bitter Aperitivo, Natural White Wine, Prosecco.	16
Burnside Bellini Adelaide Hills Rose Vermouth, Seasonal Fruit, Daosa Bubbles.	16
Espresso Martini Mr Black Coffee Liqueur, Pluto Spirits Vodka, 1645 Espresso.	20
Strawberry & Rhubarb Gin Fizz Threefold Gin, Strawberry & Rhubarb, Lemon, Egg White, Soda.	22
Bloody Oath Pluto Spirits Vodka, Tequila, Tomato, Lemon, Rosemary Salt, Pickled Celery & Carrot.	22

ON TAP

Stone & Wood Pacific Ale	10
James Squire Ginger Beer	10

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 or other condiments. (v, vo, gf)	11
charred fig & walnut loaf, salted cinnamon panela butter. (vo)	13
porridge, scalded milk, brown sugar, butter, sea salt. (v, vo)	14
watermelon chia, elderflower, coconut yoghurt, fresh berries, hemp, maple puffed brown rice. (ve, gf)	18
heirloom tomatoes, hot buttered toast, sea salt, pepper, baby basil. (v, vo, gfo) (build with extras)	19
turkish bun, bacon, fried egg, vintage cheddar, red onion, iceberg, smoked bbq aioli. (gfo) (+ fries 6)	22
turkish bun, halloumi, fried egg, pickled onion, apple slaw, lime aioli. (v, gfo) (+ fries 6)	22
avocado, seeded rye, whipped feta, macadamia, pepita, green chilli, black lime, poached egg. (v, vo, gfo) 26	
burrito bowl, black bean, herbed rice, corn, fire roasted capsicum, pickled red cabbage, pico de gallo, jalapeño, avocado, coriander, lime cashew crème, 'taco' spiced pepita. (ve, gf) (+ chorizo 7)	28
strawberry matcha waffle, white chocolate, dragonfruit, strawberry gelato, black sesame. (v)	30
crispy fried chicken burger, thai green curry, house pickled cucumber, coriander, fried shallots, iceberg, bean sprouts, kewpie mayonnaise, fries. (gfo)	30
truffle mushroom ragu, charred turkish, poached eggs, thyme, parmesan, crispy leek. (gfo)	31
king prawn, brioche, chilli scramble, lemon butter, spring onion. (gfo) (+ halloumi 6)	31
tom yum fried chicken, spring onion, red chilli, roasted peanut. (gf) (+fries 6)	30
corn ribs, sriracha honey butter, chive, lime. (v, gf)	21
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	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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