SHARE PLATES

GARLIC TURKISH BREAD | 9

CHEESY GARLIC TURKISH BREAD | 10

ROSIE'S RISE SOURDOUGH | 15 local virgin olive oil

WARMED FLEURIEU MIXED OLIVES | 8 vo | vg | gf

STEAK TARTARE | 20 raw chopped sirloin, cornichons, cognac dressing, potato crisps | gfo

HALLOUMI FRIES (4) | 15 tomato chilli jam | v

CHICKEN LIVER PARFAIT | 15 onion jam, cornichons, toasts | gfo

JAPANESE FRIED CHICKEN (3) | 16 japanese tartare sauce, lemon

KINGFISH CEVICHE | 22 latin style ceviche, tapioca crisp | gf

PRAWN & SCALLOP TOAST BAO (2) | 16 coriander, sesame, soy & chilli prawn oil

MIXED BEETROOTS & GRAINS | 14 horseradish | v | vg | gf

COXINHA (3) | 15 brazilian style chicken coquettes, pimenta de caseira MUSHROOM RAGU | 16 sourdough, soft egg, reggiano | v | gfo

ORTIZ ANCHOVIES | 27 47.5g tin, pickled shallots, toasts | gfo

MORTADELLA & BRAZILIAN CHEESE BREAD | 15 green olive salsa

DAILY HOUSE MADE DIP | 14 selection of breads | v | vgo | gfo

BOWLS

KOREAN COLD NOODLE | 27

house made kimchi, korean pickles, boiled egg, carrot, red cabbage, gochujang mayo | v

BEETROOT & FARRO SALAD | 26

mixed beetroots, farro, labneh, red onion, almonds, coriander | v | vg | gf

BURRITO RICE BOWL | 28

coriander & lime rice, braised black beans, pico de gallo, avocado, sour cream, tortillas v | vgo | gf

RADICCHIO & FENNEL CAESER | 26

radicchio, green leaves, shaved fennel, bacon, croutons, lockleys ceaser dressing | vo | gfo

BOWL ADDS

TERIYAKI BEEF | 9 CRUMBED HALOUMI | 8 GRILLED CHICKEN (GF) | 6 SALT & PEPPER SQUID (GFO) | 7

please inform our staff of any allergies you may have

surcharges may apply

(v) vegetarian, (ve) vegan, (gf) gluten free (vo) vegetarian option, (vgo) vegan option (gfo) gluten free option

ECKLEYS

LARGE PLATES

SPICE BRAISED PORK BELLY | 36 apple pico de gallo, mole verde | gf

CHAR-GRILLED SCOTCH FILLET 300G | 42 mung bean & capsicum salad, jus | gf

ROASTED CHICKEN BREAST | 34 asparagus, smoked pork hock croquette, onion soubise, chicken jus

CATCH OF THE DAY | POA please see specials board

PEARL BARLEY & FARRO RISOTTO | 32 charred leek, goat's cheese, peas, parsley v | vgo

SIDES

MIXED LEAVES WITH VIRGIN DRESSING | 10

SEASONAL VEGETABLES & GREENS WITH GARLIC CHIVE OIL | 14

ROASTED POTATOES WITH SEA SALT | 14

CHARRED BRUSSELS, PARSLEY, BUTTER & PARMIGIANO | 14

CHEFS FEED ME

MIN. 2 PER TABLE | 60 PER HEAD

selection of shared plates, large plates & dessert

FROM THE CHAR

all served with green salad, shoestring fries, roasted marrow and jus (all gf)

FLAT IRON 250G | 32 recommended medium rare - medium

NEW YORK STRIP 400G | 50

RUMP CAP 300G | 36

SAUCES | 3 ea

gravy, green peppercorn, mushroom, diane, jus, chimmi churri | all gf

BUTTERS | 3 ea

café de paris butter, cowboy butter | all gf

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CLASSICS

FRIES & TOMATO SAUCE | 10

WEDGES, SOUR CREAM & SWEET CHILLI | 12

FRIED CHICKEN WINGS | 1/2KG 14 | 1KG 28 korean fried, gojuchang, kimchi mayo

or

salt & pepper fried, house made bbq sauce | gfo

SMASHED BEEF BURGER | 27

smashed patty, bacon, american cheese, pickles, onion, burger sauce, brioche bun | gfo +6 extra smashed patty | 3.5 ea

JAPANESE FRIED CHICKEN BURGER | 27

lettuce, tomato, cheese, japanese tartare sauce

LOCKLEYS STEAK SANGA | 28

tender steak, bacon, egg, caramelized onion, lettuce, tomato, thick sliced toast, tomato sauce | **gfo** +**6**

SIRLOIN STEAK 250G | 34

cooked to your liking, chips, garden salad | gf

LOCAL GARFISH FILLETS & CHIPS | 36

beer battered, crumbed or grilled, chips, tartare sauce, garden salad, lemon | gfo

SALT AND PEPPER SQUID | 30

salt & sichuan pepper fried squid, chips, garden salad, tartare sauce, lemon | gfo

ROAST OF THE DAY | 28

see specials for roast, roast potatoes, seasonal roasted vegetables, green peas, yorkshire pudding, gravy | gfo

CURRY OF THE DAY | POA

please see specials board

GARLIC PRAWNS | 34

pan fried prawns, garlic cream sauce, jasmine rice, sauteed broccolini | gf

LAMBS FRY | 26

pan fried lamb's liver, bacon, potato mash, confit onion, peas, jus | gfo

CHICKEN SCHNITZEL | HALF 22 | FULL 28 panko crumb, chips, garden salad

BEEF SCHNITZEL | HALF 23 | FULL 30 panko crumb, chips, garden salad

EGGPLANT SCHNITZEL | 25 panko crumb, chips, garden salad | v

SCHNITZEL TOPPINGS

GRAVY, PEPPER, DIANNE, MUSHROOM | 3 (gf, v) PARMIGIANA | 5 KILPATRICK | 7 GARLIC PRAWNS | 12

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ECKLEYS

DESSERTS

STICKY DATE PUDDING | 14

caramel, cultured cream | v

DARK CHOCOLATE MARQUISE | 15

chocolate textures | gf | v

CRÈME CARAMEL | 15

coconut crumb, strawberries | v

LOCAL AND INTERNATIONAL CHEESE | ONE 12 | TWO 24

please see specials for cheese selection, fresh pickled & preserved fruits, lavosh | v | gfo

ICE CREAM SUNDAE | 12

chocolate, caramel, strawberry or lime topping, vanilla bean ice cream, whipped cream, chocolate wafer, nuts & poached cherry | gfo

COFFEE & CAKE | 12

see specials board for cake, comes with coffee of your choice

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^ECKLEYS

SENIORS MENU

LOCKLEYS CAESAR

green lettuce leaves, bacon, croutons, egg, lockleys caesar dressing | gfo add grilled chicken | 5

ROAST OF THE DAY

see specials board for roast, roast potatoes, seasonal roasted vegetables, green peas, gravy | gf

1/2 BEEF SCHNITZEL panko crumb, chips, garden salad, your choice of gravy

1/2 CHICKEN SCHNITZEL panko crumb, chips, garden salad,

your choice of gravy

LAMBS FRY & BACON

pan fried lamb's liver, bacon, potato mash, confit onion, peas, jus | gfo

FISH & CHIPS

beer battered, crumbed or grilled, chips, tartare sauce, garden salad, lemon | gfo

SALT & PEPPER SQUID

salt & sichuan pepper fried squid, chips, garden salad, tartare sauce, lemon | gfo

GARLIC PRAWNS

pan fried prawns, garlic cream sauce, jasmine rice, sauteed broccolini | gf

ADD ON SEASONAL VEGETABLES | 5

\$25

INCLUDES A GLASS OF CHAMPAGNE, HOUSE WINE, SCHOONER OF BEER OR SOFT DRINK

AVAILABLE 11:30AM-2:30PM 7 DAYS A WEEK

DESSERT

COFFEE & CAKE | 12

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(gf) gluten free (gfo) gluten free option

^ECKLEYS