

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 | 16

chopped sirloin, cornichons, cognac dressing, brioche | 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 | 18

latin style ceviche, tapioca crisp | gf

PRAWN & SCALLOP TOAST BAO (2) | 15

coriander, sesame, soy & chilli prawn oil

MIXED BEETROOTS & GRAINS | 14

horseradish | v | vg | gf

COXINHA (3) | 15

brazilian style chicken coquettes, pimenta de caseira

please inform our staff of any allergies you may have

surcharges may apply

(v) vegetarian, (ve) vegan, (gf) gluten free

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(gfo) gluten free option

MUSHROOM RAGU | 16

sourdough, soft egg, reggiano | v | gfo

ORTIZ ANCHOVIES | 27

47.5g tin, pickled shallots, toasts | gfo

MORTADELLA & CHEESY BREAD | 15

green olive salsa

DAILY HOUSE MADE DIP | 13

selection of breads | v | vgo | gfo

FIOR DI LATTE | 17

dried olive & chilli crisp, basil & focaccia
v | 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

LARGE PLATES

SPICE BRAISED PORK BELLY | 35

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 | 55 PER HEAD

selection of shared plates, large plates &
dessert

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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 | 34

SAUCES | 3 ea

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

BUTTERS | 3 ea

café de paris butter, cowboy butter | all gf

CLASSICS

FRIES & TOMATO SAUCE | 10

WEDGES, SOUR CREAM & SWEET CHILLI | 12

FRIED CHICKEN WINGS | 1/2KG 12 | 1KG 24

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 +5

extra smashed patty | 3.5 ea

JAPANESE FRIED CHICKEN BURGER | 27

lettuce, tomato, cheese, japanese tartare sauce

LOCKLEYS STEAK SANGA | 27

tender steak, bacon, egg, caramelized onion, lettuce, tomato, thick sliced toast, tomato sauce | gfo +5

SIRLOIN STEAK 250G | 34

cooked to your liking, chips, garden salad, choice of sauce | gf

KING GEORGE WHITING & CHIPS | 1PC 27 | 2PC 39

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

SALT AND PEPPER SQUID | 27

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

ROAST OF THE DAY | 27

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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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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