(sample menu)

POP focaccia with a trio of South Australian extra virgin olive oils (ve)	**6ea**
Coffin Bay oyster, finger lime & ginger dressing (gf)	**6ea**
Marinated Torzi Matthew olives*	**9ea**
Fried chicken taco, whole lime crema, tomatillo & Chilli Mojo hot sauce* (gf)	**10ea**
Wild caught Port Lincoln tuna gildas, Losada olives*, Ortiz anchovy* (gf)	**10ea**
Crumbed Spencer Gulf King Prawn sando, dill tartare, prawn bisque	**12ea**
Bruleéd chicken liver parfait, Barossa Bark lavosh*	**15**

La Vera haloumi*, Woodside honey*, pickled grape, radish, parsley oil (v, gf)	**18**
Smoked & pickled beetroot, Woodside goat curd*, dehydrated kalamata olives, Pendleton agrumato blood orange oil* (v, gf)	**22**
Port Lincoln kingfish crudo*, soy & ginger dressing, Cara Cara orange (gf)	**26**
Mayura Station MS9 beef brisket, butter lettuce, nuoc cham, fried shallots, herbs	**29**

Ottolenghi Harissa* pumpkin, Noya macadamia & cashew cream*, candied macadamias, fermented chilli, saltbush (ve)(gf) (cn)	**34**
La Vera ricotta* gnocchi, Choice mushrooms*, porcini cream (v)	**36**
Adelaide Hills chicken breast, ginger oil, wild rice tabbouleh, Fleurieu garlic yoghurt*, pomegranate molasses (gf)	**38**
Grilled octopus, Salt Gang hot sauce* glaze, Kipfler potato, Up the Hill pickled fennel* (gf)	**39**
Crispy skin pork belly, roasted & pickled kholrabi, Sichuan caramel, purple daikon, herb salad	**39**
Marino 600g rib eye, roast garlic & tarragon butter, White Valley Jalapenos Wholegrain Chipotle Mustard* (gf)	**84**

24 mth Parmigiano Reggiano*, sugarloaf cabbage, apple (v, gf)	**14**
Roast new potatoes, sunflower romesco, Olsson smoked red gum salt* (ve, gf)	**15**
Fried brussels sprouts, Coriole seven year barrel-aged sweet vinegar* (ve, gf)	**15**

Persian love cake, crème fraiche and Davidson Plum ice cream*, Kris Lloyd Monet salt*	**15**
Dark chocolate cremaux, salted mandarin ice cream, Taronga almond brittle* (cn, gf)	**16**
Coconut panna cotta, rhubarb granita, roasted rhubarb, lime oil (gf)	**16**

POP

Honest food, quality produce,
friendly service, big flavours.

We're dishing up humble and honest dishes inspired by flavours from around the world showcasing some of the best producers from South Australia and abroad.

Ask about the dishes, learn the stories behind the producers, and if something on the plate catches your eye, chances are it's waiting for you in the pantry on your way out.

Pantry to Plate

*POP by the Pantry to discover
the ingredients behind your dish

Dietary Requirements:
We welcome individuals with dietary requirements & have a range of dishes appropriate for various dietary requirements. Other dishes are adaptable for dietary requirements with adequate notice.
We only serve Australian seafood.
Please note, restaurant surcharges apply on Sundays (10%) & Public Holidays (15%)

Lunch Service: Tables of 10 or more guests are required to enjoy our Share or Feed Me Menu.

Dinner Service: Tables of seven or more guests are required to enjoy our Share or Feed Me Menu.

(sample menu)

Snacks Menu

49pp (Available until 6pm)

Marinated Torzi Matthew olives*

Coffin Bay oyster, finger lime & ginger dressing (gf)

Fried chicken taco, whole lime crema, tomatillo & Chilli Mojo hot sauce* (gf)

Wild caught Port Lincoln tuna gildas, Losada olives*, Ortiz anchovy* (gf)

Crumbed Spencer Gulf King Prawn sando, dill tartare, prawn bisque

Bruleéd chicken liver parfait, Barossa Bark lavosh*

Share Menu

77pp

Marinated Torzi Matthew olives*

POP focaccia with a trio of South Australian extra virgin olive oils (ve)

Port Lincoln kingfish crudo, soy & ginger dressing, Cara Cara orange (gf)

Mayura Station MS9 beef brisket, butter lettuce, nuoc cham, fried shallots, herbs

La Vera ricotta* gnocchi, Choice mushrooms*, porcini cream (v)

Adelaide Hills chicken breast, ginger oil, wild rice tabbouleh, Fleurieu garlic yoghurt*, pomegranate molasses (gf)

24 mth Parmigiano Reggiano*, sugarloaf cabbage, apple (v, gf)

Dark chocolate cremaux, salted mandarin ice cream, Taronga almond brittle* (cn, gf)

Feed Me Menu

99pp

POP focaccia with a trio of South Australian extra virgin olive oils (ve)

Wild caught Port Lincoln tuna gildas, Losada olives*, Ortiz anchovy* (gf)

Bruleéd chicken liver parfait, Barossa Bark lavosh*

Grilled octopus, Salt Gang hot sauce* glaze, Kipfler potato, Up the Hill pickled fennel* (gf)

24 mth Parmigiano Reggiano*, sugarloaf cabbage, apple (v, gf)

Marino rib eye, roast garlic & tarragon butter, White Valley Jalapenos Wholegrain Chipotle Mustard* (gf)

Roast new potatoes, sunflower romesco, Olsson smoked red gum salt* (ve, gf)

Coconut panna cotta, rhubarb granita, roasted rhubarb, lime oil (gf)

Pop

Dietary Requirements:
We welcome individuals with dietary requirements & have a range of dishes appropriate for various dietary requirements. Other dishes are adaptable for dietary requirements with adequate notice.
We only serve Australian seafood
Please note, restaurant surcharges apply on Sundays (10%) & Public Holidays (15%)

Lunch Service: Tables of 10 or more guests are required to enjoy our Share or Feed Me Menu.
Dinner Service: Tables of seven or more guests are required to enjoy our Share or Feed Me Menu.

Pantry to Plate

*POP by the Pantry to discover the ingredients behind your dish