(sample menu)

POP FOOD & WINE

Marinated Torzi Matthew olives* (ve, gf)	7ea
POP focaccia with a trio of butters (v)	8ea
Coffin Bay oyster, finger lime & ginger dressing (gf)	6ea
Fried chicken taco, whole lime crema, tomatillo & Chilli Mojo hot sauce* (gf)	10ea
Wild caught Port Lincoln tuna gildas, Losada olives*, Ortiz anchovy* (gf)	12ea
Crumbed Spencer Gulf King Prawn sando, dill tartare, prawn bisque	12ea
Parfait jam doughnuts	15
Moroccan lamb cigar	15ea
La Vera haloumi*, Woodside honey*, 8 year balsamic, blackberry (v, gf)	18
Stracciatella, asparagus, flat beans, caper salsa (gf, v)	19
Heirloom tomato, peach, green olive, chilli crisp, Pendleton cherry vinegar (gf, ve)	19
Grilled Coorong mullet, pickled green tomato, squid ink bisque (gf)	28
Harissa* pumpkin, Noya macadamia & cashew cream*, candied macadamias, fermented chilli, crispy saltbush (ve, cn)	34
La Vera ricotta* gnocchi, Choice mushrooms*, porcini cream (v)	38
Charred chicken thigh, roasted pepita, jalapeno & tomato salsa, pic de gallo (gf)	39
12 hour braised lamb shoulder, almond tarator, My Grandma Ben Zing pickle (cn, gf)	44
Limestone Coast octopus, Salt Gang hot sauce* glaze, Up the Hill pickled fennel* (gf)	45
Marino 600g rib eye, bone marrow brown butter (gf)	89
Bitter greens salad, Coriole 7 year aged vinegar (ve, gf)	12
Roast new potatoes, 24 month Parmigiano Reggiano, chicken salt mayo (v, gf)	15
Dirt(y) Grain salad, pomegranate dressing (ve, gf, cn)	15
Coconut panna cotta, cherry granita, lime oil (v, gf)	17
Blackberry Violet Crumble (v, gf)	17
"Banoffee pie" (v)	17



Aperitivo Hour
4pm - 6pm
Drink Specials
Complimentary Snacks

$1 Corkage
Tuesday Nights





Build Your Board
Custom Cheese & Charcuterie Experience

SA Wine Dinners
Guest Winemakers
Hosted Event



Once a Month
Four Course Dinner
Paired Wines

Mediterranean cuisine, driven by South Australian produce.

(sample menu)

Snacks Menu

49pp (Available until 6pm)

Marinated Torzi Matthew olives* (ve, gf)

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

Parfait jam doughnuts

POP

*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.

We only serve Australian seafood.

Share Menu

79pp

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

Marinated Torzi Matthew olives* (ve, gf)

POP focaccia with a trio of butters (v)

Heirloom tomato, peach, green olive, chilli crisp, Pendleton cherry vinegar (gf, ve)

Moroccan lamb cigar

Charred chicken thigh, roasted pepita, jalapeno & tomato salsa, pic de gallo (gf)

Dirt(y) Grain salad, pomegranate dressing (ve, gf, cn)

Bitter greens salad, Coriole 7 year aged vinegar (ve, gf)

Coconut panna cotta, cherry granita, lime oil (gf, v)

(+) Marino 600g rib eye, bone marrow brown butter **$75**

Feed Me Menu

99pp

Marinated Torzi Matthew olives* (ve, gf)

POP focaccia with a trio of butters (v)

Stracciatella, asparagus, flat beans, caper salsa (gf, v)

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

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

Parfait jam doughnuts

12 hour braised lamb shoulder, almond tarator, My Grandma Ben Zing pickle (cn, gf)

Bitter greens salad, Coriole 7 year aged vinegar

Roast new potatoes, 24 month Parmigiano Reggiano, chicken salt mayo (v, gf)

Blackberry Violet Crumble (gf, v)

(+) Marino 600g rib eye, bone marrow brown butter **$75**

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.
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.
Please note, restaurant surcharges apply on Sundays (10%) & Public Holidays (15%)