



AVIATOR BAR

ALL DAY DINING MENU

AVAILABLE
11AM - 10PM
EVERY DAY



SNACKS

WARM FOCACCIA \$10.0
with thyme-infused cultured butter

WARM OLIVES \$10.0
marinated with rosemary, confit garlic,
and served with an artisan bread stick

STEAK CUT FRIES \$15.0
golden fries with aioli and tomato sauce

MUSHROOM TOAST \$17.0
(gfa & pba)
sourdough with chrain harissa and black
garlic catsup, served with fries

LOADED WEDGES \$17.0
(gf)
with smoked mozzarella and avocado
sour cream

MISTO SANDWICH \$18.0
grilled sourdough with prosciutto,
gruyère cheese, and pesto, served with
fries

POPCORN CHICKEN \$19.0
(gf)
with kimchi mayo and makrut dust

*gf - gluten free | pb - plant based | df - dairy free
pba - plant based available | gfa - gluten free available*



LARGE BITES

SOUP OF THE DAY \$21.0

(gfa & pba)

focaccia, thyme-cultured butter, and Kangaroo Island extra virgin olive oil

ORA KING SALMON CHIRASHI \$23.0

(gf & df)

salmon with avocado, pickled carrot, cucumber, rice, edamame, kimchi, chilli mayo, and sesame

AVIATOR SALAD \$25.0

(gfa)

fresh cos lettuce with prosciutto, smoked chicken, herb croutons, parmesan, and a soft poached egg

MAWSON WAGYU BURGER \$29.0

Wagyu burger with beetroot pepperberry relish, pickles, torched Swiss cheese, and truffle aioli, served with rosemary salt fries

CHICKEN PARMIGIANA \$28.0

topped with house-made tomato sauce and parmesan, and served with rosemary salt fries and green salad

TWICE COOKED PORK RIBS \$29.0

honey glaze, pickled red onion, pepperberry mayo slaw, with rosemary salt fries

MUSHROOM PAPPARDELLE \$28.0

Adelaide Hills portobello mushrooms, zucchini & carrot ribbons, confit cherry tomato, thyme, and parmesan

TOFU YELLOW CURRY \$28.0

(gf & pb)

Thai-inspired curry with baby corn, beans, pumpkin, and jasmine rice

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CHEESE & CHARCUTERIE

GOURMET CHEESE SELECTION \$35.0

curated selection of artisan cheeses, fruit paste, grapes, pere al vino rosso, lavosh, and candied nuts

E&V CHARCUTERIE BOARD \$45.0

locally sourced cured meats, pickles, onion jam, brie, grapes, dry fruits, and sourdough



SOMETHING SWEET

PISTACHIO CHEESECAKE \$18.0

mocha mascarpone, and viola

VALRHONA MANJARI CHOCOLATE CREMEUX \$18.0

(gf)

almond crumble, Kangaroo Island extra virgin olive oil cream

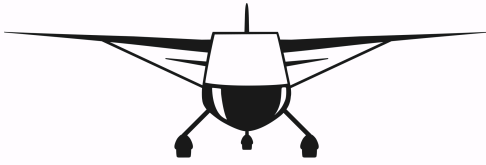
TONKA BEAN CRÈME BRÛLÉE \$18.0

(pb)

poached fig, granola crumble, and coconut chantilly

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TEA & COFFEE

CHARLIE BLACK ESPRESSO COFFEE \$4.5 | \$5.5

Espresso, Macchiato, Long Macchiato

Flat White, Cappuccino, Latte, Piccolo Latte

Mocha, Hot Chocolate

Chai Latte, Dirty Chai Latte

Matcha Latte

ALTERNATIVE MILKS \$1.0

Soy, Oat, Almond, Lactose Free

DECAF \$1.0

T-BAR LOOSE LEAF TEA

English Breakfast \$4.5

Earl Grey

Chamomile

China Jasmine

Royal-T (pea flower)

Prosperi-T (chai)
