

## COFFEE

black	5	chai	5.8
white	5	hot choc	5.8
filter	5.5	matcha	7
pour over	8	tea	5.8
alts	+ 1	sticky chai	7

## NOT COFFEE

iced mango matcha. (vo)	9
house iced tea. (see staff for season flavours)	7
house soda. (see staff for season flavours)	8
strange love sodas.	7
coke / coke zero.	5

## FRESH PRESSED JUICE

navel orange.	9
granny smith apple.	9
green: apple, cucumber, celery, lemon.	10
pink: strawberry, pear, lime.	10
spike it: gin, vodka or tequila +6	

## SMOOTHIES

green: mango, banana, pineapple, spinach, coconut milk. (ve)	11
pink: strawberry, banana, dragon fruit, coconut milk. (ve)	11

## COCKTAILS

Aperol Spritz	16
Aperol, Alpha Box & Dice Prosecco, Soda, Orange.	
Strawberry & Yuzu Spritz	16
Bizzarro Bitter Aperitivo, PS40 Strawberry Shrub, Riverland Yuzu, SA Verjuice.	
Burnside Bellini	17
Adelaide Hills Rosè Vermouth, Seasonal Fruit, Alpha Box & Dice Prosecco.	
Espresso Martini	21
Mr Black Coffee Liqueur, White Chocolate Rum, Pluto Spirits Vodka, 1645 Espresso.	
Bloody Oath	22
Pluto Spirits Vodka, Tequila, Tomato, Lemon, Rosemary Salt, Pickled Celery & Carrot.	

## ON TAP

Stone & Wood Pacific Ale	10
James Squire Ginger Beer	10



**LOCKWOOD**  
GENERAL

## ALL DAY BRUNCH (kitchen closes 2:00pm)

chargrilled turkish toast, butter, house-made seasonal jam or other condiments. (v, vo, gf)	11
charred fig & walnut loaf, salted cinnamon panela butter. (vo)	13
porridge, scalded milk, brown sugar, butter, sea salt. (v, vo)	14
watermelon chia, elderflower, coconut yoghurt, berries, hemp, maple roasted sunflower seed. (ve, gf)	18
heirloom tomatoes, hot buttered toast, sea salt, pepper, baby basil. (v, vo, gfo) (build with extras)	19
turkish bun, bacon, fried egg, vintage cheddar, red onion, iceberg, smoked bbq aioli. (gfo) (+ fries 7)	22
turkish bun, halloumi, fried egg, pickled onion, apple slaw, lime aioli. (v, gfo) (+ fries 7)	22
avocado, seeded rye, whipped feta, macadamia, pepita, green chilli, black lime, poached egg. (v, vo, gfo)	26
burrito bowl, black bean, herbed rice, corn, fire roasted capsicum, pickled red cabbage, pico de gallo, jalapeño, avocado, coriander, lime cashew crème, spiced pepita. (ve, gf) (+ chorizo 7)	28
apricot crumble hotcake, oat, coconut, almond, apricot & thyme compote, custard, ice cream. (v)	30
crispy fried chicken burger, thai green curry, house pickled cucumber, coriander, fried shallots, iceberg, bean sprouts, kewpie mayonnaise, fries. (gfo)	30
truffle mushroom ragu, charred turkish, poached eggs, thyme, parmesan, crispy leek. (gfo)	31
king prawn, brioche, chilli scramble, lemon butter, spring onion. (gfo) (+ halloumi 6)	31
tom yum fried chicken, spring onion, red chilli, roasted peanut. (gf) (+fries 7)	30
corn ribs, sriracha honey butter, chive, lime. (v, gf)	21
fries, smoked bbq aioli. (v, gf, df)	14
poached, fried, or scrambled eggs (+2), charred turkish, lemon myrtle salt, seasonal relish. (v, gfo, dfo)	17
<b>extras - gf bread / egg 4 - charred kale / fresh tomato 5 - avo / halloumi / mushroom / bacon 6 - chorizo / salmon 7</b>	

**V VEGETARIAN VE VEGAN VO VEGAN OPTION GF GLUTEN FREE GFO GF OPTION DF DAIRY FREE**

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## SPARKLING

NV Daosa 'Natural Reserve' Sparkling	6th Release, NV Adelaide Hills, SA	18 / 85
Maison Gamet "Rive Droite" Brut NV	2022 Champagne, France	130

## WHITE

Two Tonne 'TMV' Riesling	2022 Tamar Valley, TAS	15 / 65
The Other Wine Co. Pinot Gris	2022 Adelaide Hills, SA	14 / 60

## ROSÉ

Delinquente 'Pretty Boy' Rosato	2023 Riverland, SA	15 / 62
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## RED

La Violetta 'Lounge Chill' Grenache	2023 Great Southern, WA	15 / 62
Fleet 'Lichen' Pinot Noir	2024 Mornington Peninsula, VIC	16 / 65

## NON-ALCOHOLIC

NON #5 0% Wine Alternative, Marmalade & Hibiscus		60
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## WINE OF THE WEEK

see specials menu.

## GO BOTTOMLESS

Enjoy 1 hour of bottomless selected beer or bubbles to any meal	35
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**WINE LIST** please ask our friendly staff for recommendation.

**INSTA: @LOCKWOODGENERAL**