

STARTERS

OLIVES VG/GF 9	TABLE PICKLES VG/GF..... 8
Marinated Adelaide Hills olives.	A selection of house made pickled vegetables.
THROAT SKUNK VGO/GFO 14	RICOTTA GF 10
Garlic bread pizza.	House made ricotta, heirloom tomatoes, basil.

PIZZA

ALL PIZZAS AVAILABLE \$15 TAKEAWAY

LEGITSAUCE VGO/GFO..... 21	RONNY COOT VG/GFO..... 23
Tomato base, mozzarella, pecorino, basil.	Smoked beetroot, Shio Koji, pomegranate molasses, “mozzarella”, rocket.
UNITATO VGO/GFO..... 22	BOOM TOWN VGO/GFO..... 24
Potato, garlic butter, mozzarella, rosemary, fontina.	Mushrooms, white truffle oil, mozzarella.
BABY CHEESUS GFO..... 24	
Pecorino, mozzarella, Danish blue, fontina.	
GREEN OUT GFO..... 23	<i>Add On</i>
Broccolini, mozzarella, caramelised onion, Danish blue, lemon.	GLUTEN FREE BASE+5
	Change to a house made gluten free pizza base.
	FRESH MOZZARELLA+6
	VEGAN PARMESAN+6

Y.M ON TAP

KOLSCH (4.1%) 5/10
As close to a lager as an ale can get. Light, bright, easy drinking with mellow lemon, lime and floral characters.
XPA with STRATA + NECTARON (4.0%) 6/12
Hazy in appearance and full of tropical fruit flavours. A mellow and approachable hop forward beer.
SESSION PILSNER with ORANGE BLOSSOM (3.6%) 6/12
Light and bright with an airy aroma of fresh lime and dried florals. Hints of fluffy bread rolls underpinned by notes of herbal tea.
PALE MILD (3.7%) 5/10
Like marmalade on fresh bread, session strength and oh so easily enjoyed.
NORWEGIAN RED (4.5%) 7/14
A perfect marriage of malt and hops. Like a sticky date pudding paired with over-ripe pineapple, caramel candies and dried apricots.
STOUT (4.6%) 6/12
Smooth and velvet-like with a perfectly structured malt body and flavours of white chocolate and toffee.
AMBER SOUR (4.7%) 6/12
Using two modern, quirky yeast strains, this is a tart and refreshing beer with light flavours of lemon rind and scotch fingers.
BERLINER WEISSE with PEACH + BLUEBERRY (4.8%) 7/14
Peach and blueberry give our Berliner Weisse the full icy pole experience.
DDH IPA with STRATA, CITRA + MOSAIC (6.0%) 7/14
Soft and fluffy, hazy and fruity. Our DDH IPA has everything you'd expect with big waves of tropical citrus and berries.
COLD IPA with AMARILLO + NELSON SAUVIN (6.0%) 7/14
Stewed apricot and lychee abound, backed by a lean Pilsner malt bill this is a clear and crisp IPA fermented dry for ultimate refreshment.
BEER FLIGHT <i>taste</i> 5 OF OUR FAVOURITES 25
Save your time. Let us decide. Our 5 current favourites served in a butcher glass.