

COCKTAILS

RIOT SPRITZ <i>RIOT Rosé Spritz is all about good vibes only.</i> Easy drinking, refreshing and best of all sustainably made. A rosé-based cocktail with 10 natural botanicals including blood orange, passionfruit and elderflower.	16	NATIVE MOJITO <i>A classic reinvented as a local.</i> Using Mad Monkey Flora rum, a fresh and inviting new spin.	22
BREAKFAST MARTINI <i>The perfect way to start, finish or enjoy your day.</i> 100 Miles take on a classic, using 78 Degrees Better Gin, bitter orange & house made orange marmalade.	22	KANGAROO ISLAND ICED T <i>Everything's peachy on KI.</i> Sip on this summer cocktail and be transported to those clear blue waters, and beautiful sands.	20
BARREL AGED NEGRONI 78 Degrees barrel aged negroni with a fresh wedge of locally sourced orange.	22	MUSCAT WHISKEY SOUR 78 Degrees whiskey aged in local muscat barrels, is the perfect backdrop to this sour.	24
		ADELAIDE HILLS MOCKTAIL Using locally sourced and seasonal fruit to get those taste buds tingling.	15



BEER - TINNIES & BOTTLES

PIRATE LIFE ACAI & PASSIONFRUIT SOUR 3.5%	12
PIRATE LIFE IPA PARTI-GYLE *LIMITED EDITION 500ML* 6%	19
PIRATE LIFE POINT 9 0.9%	8
PIRATE LIFE MOSAIC 7%	13
PIRATE LIFE RED IPA 6%	14
PIRATE LIFE IPA LIME GOSE 5.8%	14
PIRATE LIFE TASMAN IIPA 9%	22
PIRATE LIFE CALI PALE 5.8%	14
PIRATE LIFE LAGER ITALIANA 5.2%	13

Please see tap beer selection at bar.

ALES, CIDERS & MORE

MISMATCH BREWING CO. STRAWBERRY SOUR 3%	12
MISMATCH BREWING CO. PALE ALE 5%	11
VALE BREWING PALE ALE 4.5%	12
VALE BREWING TROPICAL ALE 4.2%	12
THE HILLS CLASSIC APPLE CIDER 6%	12
THE HILLS PEAR CIDER 5%	10
THE HILLS TROPICAL CIDER 8%	11

Prices are subject to a 15% public holiday surcharge.



INGREDIENTS LESS TRAVELLED



AUTUMN SEASONAL HEROES —
MUSHROOM, LEEK, POMEGRANATE, APPLES, BEETROOT.

LOCAL HEROES — RIVIERA BAKERY, FLEURIEU MILK COMPANY
BAROSSA BACON, KANGAROO ISLAND HONEY, MEAT AT THE MARKETS.
★ CHEF'S PICK

BREAKFAST AVAILABLE UNTIL 11AM

- TOAST + JAM** 10
Toasted sourdough served with jam. (gfa)
- ★ **BACON + EGG BRIOCHE** 16
Brioche, smoked bacon, cheddar, free range fried egg, fresh spinach, tomato relish. (n,gfa)
- EGGS ON TOAST** 16
Our local eggs fried OR poached, served with buttered sourdough toast & vine ripened tomatoes. (gfa, v)
- Want to build your own breakfast?
Choose 'Eggs on Toast' and add on any of the sides below!*
- ★ **PRESSÉ CROISSANT** 18
Our House Special and perfect for those with a sweet tooth!
Baked layers of pressed croissants, cinnamon infused autumn apples, whipped local cream, pomegranate, fresh mint. (v)
- FRESH FRUIT + YOGHURT** 16
Local yoghurt, pomegranate, seasonal apples, crushed pistachios, Kangaroo Island Honey, fresh mint (gf, v, n)
- BAKED EGGS** 24
Baked eggs in passata with pepperoni, sautéed red onion & leek served with toasted Turkish bread & fresh basil.
- SIDES**
- + **ADELAIDE HILLS FREE RANGE EGG (v)** 4
- + **SLICED AVOCADO (v)** 6
- + **BAROSSA VALLEY BACON** 8
- + **SAUTÉED MUSHROOMS (v)** 6
- + **VINE RIPENED CHERRY TOMATOES (v)** 5
- Sides can be added to any breakfast dish.*

SNACKS AVAILABLE FROM 11AM

a light taste of South Australia's best seasonal produce.

- HOUSE FRIES** 13
Fries, rosemary salt, tomato relish. (v)
- CHICKEN WINGS** 16
Six free range crispy chicken wings marinated in buttermilk, served with house BBQ sauce.
- BAKED HALOUMI** 18
Local haloumi baked with honey, pistachios & pomegranate.
- HONEY & BEETROOT HUMMUS** 14
House made honey & beetroot hummus, served with crostini. (v)
- BEETROOT SALAD** 22
Roasted beetroot, glazed honey carrots, goat's cheese, sumac & pomegranate vinaigrette.

v – vegetarian, vg – vegan, vga – vegan available,
gf – gluten free, gfa – gluten free available,
n – contains nuts, s – contains seafood

THE 100 CLUB AVAILABLE FROM 11AM

100 Miles favorites that really pack a punch!

- ANGUS BEEF BURGER** 28
South Australian grass fed beef, local cheddar, lettuce, gherkin, mustard, tomato relish, brioche bun, served with house fries. (gfa)
- WELLNESS BURGER (add a gluten-free vegan bun +4)** 28
Plant based pattie, lettuce, tomato, beetroot, gherkin, tomato relish, brioche bun, served with house fries. (vg)
- CRISPY CHICKEN BURGER** 28
Free range crispy coated buttermilk chicken, local cheddar, lettuce, tomato, aioli, brioche bun, served with house fries.
- ★ **CHICKEN PARMI** 30
Panko coated free range chicken breast, house pizza sauce, bacon, mature cheddar, served with house fries and seasonal salad.
- ★ **SOUTH COAST FISH & CHIPS** 32
Beer battered locally caught flathead, house fries, mushy peas, house tartare.
- GNOCCHI** 28
House made gnocchi, local mushrooms, braised leeks, crispy prosciutto, grana padana. (va)

PIZZA AVAILABLE FROM 11AM

hand-stretched to order.

- 100 MILES FAVOURITES**
- ★ **MARGHERITA** 25
House pizza sauce, bocconcini, topped with fresh basil & local olive oil. (v)
- PEPPERONI** 28
House pizza sauce, bocconcini, pepperoni, honey, dried rosemary.
- CHICKEN** 29
House pizza sauce, bocconcini, free range chicken, mushroom, smoked bacon, BBQ sauce.
- CHEF'S SEASONAL SELECTION**
- LEEK & POTATO** 26
House pizza sauce, bocconcini, sliced leek, potato, grana padano. (v)
- PROSCIUTTO** 30
House pizza sauce, bocconcini, prosciutto, watercress, balsamic dressing.
- ★ **PRAWN** 30
House pizza sauce, bocconcini, spencer gulf prawns, chilli flakes, red onion, bocconcini. (s)

FEATURED WINERY

S H A W + S M I T H

Shaw + Smith was established in 1989 by cousins Michael Hill Smith MW and Martin Shaw. They make wines exclusively from the Adelaide Hills, from varieties that suit the cooler climate: Sauvignon Blanc, Riesling, Chardonnay, Pinot Noir and Shiraz. Shaw + Smith own two vineyards, in Lenswood and Balhannah.

Growing the best possible grapes, managing vineyards sustainably, and valuing vine health, soil health, and low yields are central to the Shaw + Smith approach. In the pursuit of quality, all grapes continue to be hand-picked, and the wines are fermented, aged and bottled on site at Balhannah. The wines are vibrant, medium bodied expressions of their varieties that reflect their sites and region.

	150ML	250ML	BOTTLE
SHAW + SMITH SAUVIGNON BLANC ADELAIDE HILLS, SA	18	28	80
SHAW + SMITH 'M3' CHARDONNAY ADELAIDE HILLS, SA	25	40	110
SHAW + SMITH RIESLING ADELAIDE HILLS, SA			80
SHAW + SMITH PINOT NOIR ADELAIDE HILLS, SA			110
SHAW + SMITH 'BALHANNAH' SHIRAZ (BOTTLE ONLY) ADELAIDE HILLS, SA			200

FROM THE VINE

SPARKLING

	150ML	250ML	BOTTLE
MOJO PROSECCO NV SOUTH AUSTRALIA	13		45
DAYS & DAZE WILD ONE PET NAT SOUTH AUSTRALIA	12		50

WHITE

	150ML	250ML	BOTTLE
COOLWOODS SAUVIGNON BLANC SOUTH AUSTRALIA	12	16	45
THE OTHER WINE CO PINOT GRIS ADELAIDE HILLS, SA	14	20	65
HESKETH FUMÉ BLANC LIMESTONE COAST, SA	14	24	60
RIESLINGFREAK NO.2 RIESLING POLISH HILL RIVER, SA	15	24	65
MOUNTADAM '550' CHARDONNAY EDEN VALLEY, SA	12	18	50

WHISTLER MOSCATO FRIZZANTE
BAROSSA VALLEY, SA

APHELION 'WELKIN' CHENIN BLANC
MCLAREN VALE, SA

OLIVER'S TARANGA FIANO
MCLAREN VALE, SA

ROSÉ

	150ML	250ML	BOTTLE
DAYS & DAZE ROSÉ SOUTH AUSTRALIA	12	18	45
WILLOW & GOOSE "ROLLING SHIRAZ" ROSÉ ADELAIDE HILLS, SA			55

RED

	150ML	250ML	BOTTLE
THE PAWN 'EL DESPERADO' PINOT NOIR SOUTH AUSTRALIA	15	22	60
WILLOW & GOOSE "HOME" PINOT NOIR ADELAIDE HILLS, SA	14	20	55
YANGARRA 'OLD VINE' GRENACHE MCLAREN VALE, SA	22	32	100
TWO HANDS 'SEXY BEAST' CABERNET SAUVIGNON MCLAREN VALE, SA	16	22	70
DAYS & DAZE SHIRAZ SOUTH AUSTRALIA	12	16	45
TIM SMITH 'BUGALUGS' SHIRAZ BAROSSA VALLEY	17	26	75
LA LINEA MENCIA RED ADELAIDE HILLS, SA			70
APHELION THE EMERGENT MATARO MCLAREN VALE, SA			80

All dishes are prepared to order and may contain allergens. Please speak to our team if you have any allergy concerns. Prices are subject to a 15% public holiday surcharge. All ingredients are locally sourced within 100 miles of the venue. In rare circumstances there may be an exception to this due to seasonality and availability constraints.