

Welcome to the
Uraidla Republic!

Our in-house artisans include bakers, brewers, baristas, and busy cafe staff.

Our ethos is to remain local, authentic, and committed. Locally sourced, preparing authentic food and beverages, and committed to our community and patrons.

Please enjoy our selection of home-baked goods hot and cold, carefully selected teas and coffees, and our range of salads, juices, sandwiches and other goodies made with love and care.



PASTRIES & CAKES

Croissant \$4.30

Almond croissant \$5.70

Hazelnut Praline croissant \$5.70

Slice of cake (varies daily) \$6.00

Banana/spelt/walnut bread \$6.50

Assorted Danish \$5.60

Cinnamon scroll \$5.60

Galette \$5.60

Escargot \$5.50

Baked donut filled with strawberry jam &
vanilla bean custard \$5.60

Baked donut filled with hazelnut custard
and chocolate filling \$5.60

Vegan & GF cakes/treats
by The French Tarts, and From the Wild
price varies

Daily creations by the hotel's chefs

URAILDLA BAKERY HOT ITEMS

Beef pie \$6.80

Uraidla Stout & lamb pie \$6.90

Moussaka pie \$6.70

Chicken, leek & potato pie \$6.80

Curried chicken pie \$6.70

Spiced vegan lentil pie \$6.50

Lamb & harissa sausage roll \$6.20

Pork & fennel sausage roll \$6.20

Spinach potato pasty \$6.20

Vegan Special of the month pasty \$6.80

Add a side salad \$3

Sandwiches (varying daily) \$10

Barossa smoked Ham & cheese
croissant \$9.50

Cheese & tomato croissant \$7

Fig & walnut toast with butter & jam \$6

Salad bowl
(ingredients vary on a daily basis) \$12
takeaway bowl \$10

TEA & COFFEE

“Two Fish” coffee (Adelaide Hills roasted)
Espresso \$3.50

Flat white, long black, piccolo, latte,
cappuccino, macchiato (short/long) \$4
Mug +\$1

Hot chocolate \$4

Mocha \$4.50

Babycino with marshmallow \$2

“Scullery Made” Tea (Barossa Valley)
Barossa Breakfast, Orange Earl,
Full Moon Chai, Rainwater Mint, Chamomile
Citron, Green Apples, Beekeeper’s
Breakfast \$4.50

Ice chocolate/coffee with ice cream \$7.00

Iced latte \$4

Chai Latte \$4.50

Milk alternatives: full cream, skim,
(Zymil, almond, soy, coconut +\$1)

FRESH JUICE

“Hung Out To Hydrate” \$7

Cucumber, kale, green apples, lemon, mint

“Orange Is The New Orange” \$7

orange, carrot, ginger, strawberry, mint

“Toxin Beetinator” \$7

Beetroot, apple, carrot, ginger, mint

MILKSHAKES

vanilla, strawberry, chocolate \$6.50

kid's jars \$3

OUR BREADS

Uraidla baker James Katsarelias and his team are passionate about authentic, wholesome breads, pastries and hot items.

Combining organic, South Australian flours with pure Uraidla water, yeasts and other traditional ingredients, our bakery creates genuine, healthful products. All loaves are prepped, baked, and sold on-site; with other selected distribution locations within the region.

With the exception of ciabatta, all loaves are sourdough with a 12-hour fermentation; and all are vegan-friendly, except our Vollkornbrot, and Honey Oat.

URAILDA SOURDOUGH

\$8.50

the “white” loaf with 75% white/20%
wholemeal/5% rye flours

VOLLKORNBROT

\$12

our most digestible loaf.
Spelt/rye combination with sprouted
seeds & grains, buttermilk & molasses

FIG & WALNUT

\$10.20 (vegan)

fruit loaf, organic wholewheat, spices,
sultanas,
figs, walnuts, & a dash of spice

SEEDED RYE

\$9.60

light rye flour with 10 grains & seeds

TURKISH SLAB

\$8.50

Turkish bread topped with Nigella seeds &
olive oil

HONEY OAT

\$9.60

wholemeal spelt with a dash of
honey & oats

CIABATTA

\$8

fluffiest and most popular loaf, made
with a pre-ferment & 'white' wheat flour,
French yeast

SOURDOUGH BAGUETTE

\$5.50

traditional French-style baguette with
12-hour ferment

Welcome to the

Uraidla Brewery!

Our passion for authenticity and variety in style and taste is reflected in the way we brew, resulting in handcrafted beers for all occasions.

Our unique location in the picturesque Adelaide Hills takes full advantage of the natural Australian surroundings, and the pure spring water sourced from our own onsite bore.



BOTANIC SESSIONS ALE \$9 / \$25(6-pack takeaway)

Brewed for summer nights in Botanic Park, Botanic Sessions pours bright, pale and cloudy. It's dry hopped to create aromas of citrus, fresh peaches and stone fruit. This beer is refreshing and crushable.

DRAUGHT HELLES LAGER \$9 / \$25(6-pack takeaway)

Draught is simply a crushable, clean beer. Brewed with the finest German Pilsner and South Australian Schooner malt, hops nobel in characteristic and a clean Lager yeast.

THIRD EYE PALE ALE \$10 / \$27(6-pack takeaway)

Inspired by the Adelaide Hills, this Pale Ale is all about a punchy and aromatic hop profile. Classic U.S hops are paired with new world varieties for big aromatics of pine and grapefruit citrus.

OLD ONES IPA \$12 / \$22(4-pack takeaway)

An American IPA reminiscent of the West Coast. Classic in style, boasting aromatics of pine and grapefruit citrus. Thanks to a generous dry hopping of Cashmere and Simcoe, expect stone fruit and tropical notes.

SHAMAN'S CURE STOUT \$11 / \$28(6-pack takeaway)

Our year round stout. We've kept it lighter in body, but not lacking in character. We've paired an earthy and herbal hop profile with plenty of chocolate malt, roasted barley and a dry finish.

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**Tasting paddles available in the hotel
for the core range \$15*

Limited Releases

*We do expand our selection with limited releases,
ask staff for specials*

HIGHER SELF LE \$11 / \$28(4-pack takeaway)

Pouring with a bright red hue, this is a winter session beer.

Brewed with a smooth and creamy mouthfeel
to complement a bright and aromatic hop profile of mandarin
and orange citrus.

AFTERLIFE DIPA \$8 / \$27(4-pack takeaway)

A bold and aromatic hop hazed DIPA. Its extravagant use
of Amarillo, Simcoe and Sabro inject expressive notes of
orange and lime citrus, coconut and a topical fruit punch.

REAPER'S REVENGE IMPERIAL STOUT

\$9 / \$27 (4-pack takeaway)

Born in the cold depths of winter is the 2019 release of
Reaper's Revenge. A bold use of specialty malts create
alluring layers of complexity for those who crave dark
chocolate, roasty and coffee notes.