2KW

BAR AND RESTAURANT

BAR MENU

(V) = Vegetarian (VG) = Vegan (GFO) = Gluten free option (GF) = Gluten Free (N) = contains nuts
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NIBBLES

SMOKED ALMONDS (GF, N) 8.0

MIXED MARINATED OLIVES (GF) 8.0

SEEDED SOURDOUGH, OLIVE OIL, SALTBUSH DUKKA (2) (N) 8.0

PORK CRACKLE (GF) 9.0

SALT AND VINEGAR SHOESTRING FRIES (GF) 14.0
Kewpie and tomato sauce

BAR FOOD

CAVIAR (20G) 110.0
Kaviari Baeri, potato crisps, sour cream, chives (GF, I)

PACIFIC OYSTER ea 7.0
Rosé mignonette, pickled shallots, black pepper (GF, A)

TRUFFLE MUSHROOM DUXELLES ea 10.0
Shallot jam, fried bread (GF, VG)

PETIT AGOUR TARTLET ea 12.0
Onion soubise, Davidson plum (V)

ROASTED SHARK BAY SCALLOP ea 12.0
Harissa butter, pork crackling (GF, A)

SPICY KIN SOUTHERN BLUEFIN TUNA ea 12.0
Hash brown (GF, A)

TWO GULFS BLUE SWIMMER CRAB TOAST ea 15.0
Habanero mayonnaise, chives, salted egg yolk (GF, A)

JOSPER FIRED MORTADELLA SKEWER ea 15.0
Salsa verde (GF)

KOREAN FRIED CHICKEN 18.0
Gochujang hot sauce, sesame, chives (GFO)

CLASSIC WAGYU STEAK TARTARE 35.0
Cantabrian anchovy, (GF, I)

NOTE: 15% surcharge applies on public holidays

2KW PLATE

Build your own bespoke selection of craft cheeses and meats to graze on as you gaze upon the Adelaide scenery

SELECTION OF ONE	17.0
SELECTION OF THREE	45.0

CHEESE

Our cheese selection is based upon what we are currently enjoying. Local, international or either. Served with lavosh and seasonal accompaniments.

SELECTION OF ONE	17.0
SELECTION OF THREE	45.0

SALUMI

Served with house pickle mix and fresh bread
Hand crafted by Massi Handcrafted Cured Meats using local produce, Rostrevor, SA

SPINATA CALABRESE
Calabrian style, Australian pork salami, flattened and rolled in dried chilli flakes

WAGYU BRESAOLA
air dried, salted beef

CULATTA
prime cut Berkshire leg, salted and cured in a prosciutto style

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CANNED

POLLASTRINI DI ANZIO SARDINES, AL POMODORO, SEEDED SOURDOUGH (I)	15.0
POLLASTRINI DI ANZIO SARDINES, PICCANTE, SEEDED SOURDOUGH (I)	15.0
ORTIZ ANCHOVIES, SEEDED SOURDOUGH (I)	15.0

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PIZZA

hand stretched 12" sourdough base

RED SAUCE

MARGHERITA 24.0
tomato sugo, fior di latte, basil, pecorino (V)

CAPRICCIOSA 26.0
prosciutto cotto, mozzarella, artichoke, olives, mushroom, oregano

PICANTE 28.0
salami, mozzarella, chilli honey, red onion, basil, sundried tomato, kalamata olives

'NDUJA PRAWN 28.0
'nduja honey and cherry tomato, gulf prawns, fior di latte, rocket, lemon (A)

PIZZA BIANCO

ANCHOVY FLATBREAD 20.0
ortiz anchovy café de Paris butter, watercress, lemon (I)

CAULIFLOWER QUATTRO FORMAGGI 26.0
woodfired cauliflower, pine nuts, taleggio, mozzarella, gorgonzola, pecorino (V, N)

FUNGHI 26.0
truffle cream, local mushrooms, taleggio, thyme (V)

VEGAN CHEESE NC

GLUTEN FREE BASE NC
coeliac pizzas are made with the upmost care, but we cannot guarantee zero contamination

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SIGNATURE COCKTAILS

Our rooftop heros, available rain, hail or shine

THE 2KW 24.0
A venture up without experiencing this cocktail is a journey incomplete
2KW x Threefold 'Rooftop' Gin, peach, pear, honey, lemon, foam

EAST END HOLD-UP 24.0
Fun and fruity, like a wander down Vardon Lane
Vodka, Aperol, pineapple, passionfruit

IT ISN'T THE G 26.0
It's AO
Dark rum, Guinness syrup, white cacao, chocolate bitters

SAHMRI SUNSET 26.0
Look left at 6pm, and see what we mean
Tequila, Aperol, elderflower

HOWARD FLOREY 24.0
This one's the 'underrated genius' of the menu
Averna, raspberry, coffee

HEY HORATIOS 24.0
Rundle Mall's cheekiest pig has a snout for trouble and a taste for the bitter and twisted
Gin, Campari, plum

MONET TO MATISSE 24.0
Just like the exhibition - it's transforming
Cognac, Montenegro, spiced honey apple

THE FLEURIEU 24.0
Never, never say no, you will regret it!
Cheese washed vodka, Frangelico, quince

THE UNI BLACK 26.0
Just like our Premier's footy team, this cocktail has had a freshen up
Gin, Aperitivo, elderflower, grapefruit, lemon

SPRITZES ON TAP

TANGELO 20.0
Sweet sunshine with a spicy side

BLOOD ORANGE AMERICANO 20.0
Light, bittersweet and refreshing, Great before or after dinner, or just about anytime really!

APEROL 22.0
Basically a sunset you can sip

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MOCKTAILS & NON-ALC

All the fun of a boozy rooftop drink without the booze

NAKED 2KW *Non-alcoholic gin, peach, pear, honey, lemon, foam*	18.0
NAKED EAST END HOLD-UP *Non-alcoholic vodka, non-alcoholic Aperol, pineapple, passionfruit*	18.0
NAKED SOUTHSIDE *Non-alcoholic gin, mint, lime*	16.0
NAKED COSMO *Non-alcoholic gin, cranberry*	16.0
NAKED AMARETTO SOUR *Non-alcoholic amaretto, citrus*	16.0
NAKED ESPRESSO MARTINI *Non-alcoholic gin, coffee, vanilla*	18.0
CRODINO NON-ALCOHOLIC APERITIVO SPRITZ	14.0

COOPERS ZERO NON-ALCOHOLIC LAGER	11.0
BRIDGE ROAD 'FREE TIME' NON-ALCOHOLIC PALE ALE	11.0
BRIDGE ROAD 'FREE TIME' NON-ALCOHOLIC STOUT	13.0
GUINNESS 0.0% NON-ALCOHOLIC STOUT	13.0
WILLIE SMITH NON-ALCOHOLIC CIDER	13.0
FRENCH BLOOM 'LE BLANC' ALCOHOL-FREE SPARKLING (150ML)	15.0
FOUR PILLARS 'BANDWAGON' DRY NON-ALCOHOLIC GIN	10.0
CARRIBIE STILL WATER (750ml)	10.0
CARRIBIE SPARKLING WATER (750ml)	10.0

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POURING (390ml unlesss stated)

PIKES 'MID NORTH DRAUGHT'	12.0
HAHN SUPERDRY	12.0
COOPERS PALE ALE	13.0
HEINEKEN	14.0
ASAHI	15.0
URAIDLA 'FUTURE LIGHT' LITTLE PALE ALE (2.9%)	12.0
STONE & WOOD PACIFIC ALE	15.0
PIRATE LIFE XPA	15.0
BALTER 'HAZY' IPA	16.0
LITTLE BANG ZINGI GINGER BEER	13.0
GUINNESS (570ML)	18.0

LARGE FORMAT (750ml)

We honour the front running beers of this country with these long-necks.
Enjoy alone or with a friend, either way these are classics for a reason.

COOPERS SPARKLING ALE South Australia	22.0
WEST END DRAUGHT South Australia	22.0
MELBOURNE BITTER Victoria	22.0

EARN REWARDS AT 2KW WITH THE TOPSHELF LOYALTY APP
ENJOY $10 HAHN SUPERDRY AND HEINEKEN WHEN YOU SIGN UP

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PACKAGED

PERONI NASTRO AZZURRO (3.5%) Italy	12.0
CORONA Mexico	13.0
PERONI RED Italy	14.0
PIKES PILSNER South Australia	11.0
MODELO ESPECIAL Mexico	15.0
HITACHINO NEST WHITE ALE Japan	18.0
URAIDLA 'CLOUDBREAK' PALE ALE South Australia	15.0
SIERRA NEVADA DRAUGHT PALE ALE USA	14.0
FULLER'S 'LONDON PRIDE' AMBER ALE (500ML) England	18.0
ST. AUSTELL 'PROPER JOB' (440ML) England	18.0
HAWKERS WEST COAST IPA Victoria	16.0
URAIDLA 'VAMPIRIC THRONE' RED IPA South Australia	17.0
PIRATE LIFE STOUT (355ML) South Australia	16.0
BAROSSA CIDER CO. 'SQUASHED' APPLE South Australia	13.0
BAROSSA CIDER CO. 'SQUASHED' PEAR South Australia	13.0
MAXWELL SPARKLING MEAD South Australia	14.0

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FROM THE VAULT

Back vintage beers that we have kept hidden waiting for a day like today.
All 750ml unless otherwise stated

BRIDGE ROAD X MAYDAY HILLS GRUIT Victoria	38.0
BRIDGE ROAD 'B2 BOMBER MACH 12' DOUBLE BLACK IMPERIAL IPA Victoria	50.0
BRIDGE ROAD 'B2 BOMBER MACH 13' DOUBLE BLACK IMPERIAL IPA Victoria	50.0
BRIDGE ROAD 'B2 BOMBER MACH 15' DOUBLE BLACK IMPERIAL IPA Victoria	50.0

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SPARKLING GLASS (150ml)

NV FRENCH BLOOM 'LE BLANC' ALCOHOL-FREE SPARKLING Languedoc, France	16.0	80
NV DAL ZOTTO 'PUCINO' PROSECCO King Valley, VIC	14.0	65
2023 DEVIATION ROAD 'LOFTIA' BRUT Adelaide Hills, SA	20.0	95
2026 WANGOLINA 'BIRDS OF A FEATHER' MOSCATO Limestone Coast, SA	14.0	65
NV POL ROGER 'BRUT RESERVE' Epernay, Champagne	32.0	155
NV RUINART BLANC DE BLANCS Reims, Champagne	50.0	245

WHITE GLASS (150ml)

2026 RIESLINGFREAK NO. 2KW RIESLING Clare Valley, SA	17.0	85
2026 MURDOCH HILL SAUVIGNON BLANC Adelaide Hills, SA	14.0	68
2026 WILLUNGA 100 PIQUEPOUL McLaren Vale, SA	16.0	78
2026 SOMEWHEN PINOT GRIGIO Adelaide Hills, SA	15.0	68
2024 DALRYMPLE CHARDONNAY Coal River Valley, TAS	17.0	82
2024 MORDRELLE 'LENSWOOD' CHARDONNAY Adelaide Hills, SA	20.0	95

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ROSÉ GLASS (150ml)

2025 OX HARDY McLaren Vale, SA	13.0	65
2024 CHÂTEAU PEYRASSOL 'LA CROIX' Provence, France	16.0	78

RED GLASS (150ml)

2025 BANNOCKBURN '1314' PINOT NOIR Geelong, VIC	15.0	72
2024 TAPANAPPA 'FOGGY HILL' PINOT NOIR Adelaide Hills, SA	24.0	110
2025 DOWN TO EARTH TROUSSEAU Adelaide Hills, SA	16.0	80
2023 HARRISON 'GREG' GRENACHE McLaren Vale, SA	16.0	75
2018 OX HARDY X 2KW 'FORGED BY FIRE & SKY' SHIRAZ McLaren Vale, SA	18.0	88
2023 KAESLER 'THE BOGAN' SHIRAZ Barossa Valley, SA	27.0	130
2022 RAIDIS ESTATE 'BILLY' CABERNET SAUVIGNON Coonawarra, SA	15.0	72

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THE TERRACE BAR BOTTLE SELECTION

Wines handpicked to accompany the view. Feel free to request the full wine list for a larger selection.

SPARKLING BOTTLE

2018 MOSQUITO HILL BLANC DE BLANCS — 72
Fleurieu, SA

NV COATES 'LA PETITE CUVÉE' SPARKLING SHIRAZ — 65
McLaren Vale, SA

NV VEUVE CLIQUOT 'YELLOW LABEL' — 160
Champagne, France

WHITE BOTTLE

2024 SKILLOGALEE RIESLING — 72
Claire Valley, SA

2025 THE OTHER WINE CO PINOT GRIS — 65
Adelaide Hills, SA

2023 SILVER LININGS CHARDONNAY — 65
Adelaide Hills, SA

ROSÉ BOTTLE

2024 HEWITSON 'BELLE VILLE' — 70
Barossa Valley, SA

RED BOTTLE

2022 BARRATT 'ULEY VINEYARD' PINOT NOIR — 90
Adelaide Hills, SA

2024 SAMUELS GORGE TEMPRANILLO — 85
McLaren Vale, SA

2017 GEOFF MERRILL RESERVE SHIRAZ — 105
McLaren Vale, SA

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TOP WHISKY PICKS

LARK CLASSIC CASK 45.0

Tasmania

Based on the original recipe from founder and Pioneer Bill Lark, Double-distilled & aged in a considered selection of small casks, this is a labour of love steeped in heritage. Toffee apples, rich plum pudding, with a viscous finish. A New World whisky worth experiencing.

NIKKA 'FROM THE BARREL' 16.0

Chiba, Japan

Delivering finesse and full flavour, Nikka 'From the Barrel' has been blending since 1985. A complex whisky embodying a rich and strong taste, with aromas that are ever expanding. Easy to enjoy and a true standout amongst the Japanese whiskies.

HAKUSHU 12YR 54.0

Yamanashi, Japan

Yamazaki is a single malt distillery, Japan's oldest, that utilizes several different sizes and shapes of stills and three varieties of wood to in which to age in, finishing in Japanese Mizunara barrels. This breakfast whisky reeks of buttered toast and cereal, followed through the palate with fruit and a dollop of vanilla closing with just a hint of smokiness on the finish. Limited allocations for this whisky it will be out the door very quickly.

THE MACALLAN DOUBLE CASK 12 YEARS OLD 22.0

Craigellachie, Scotland

The Macallan Double Cask 12 Years Old is characterised by the perfect combination of European and American oak casks, seasoned with sherry wine in Jerez de la Frontera, Spain. Experience aromas of fudge with candied orange and lemon, alongside vanilla and soft spice. Milk chocolate raisins and creamy toffee on the palate is balanced with orange peel and gentle spice. The finish is medium with sweet oak

HIGHLAND PARK 18YR 30.0

Orkney Islands, Scotland

Rich, a hint of mature oak, floral aroma, topped with glace cherries and honey. A creamy mouthfeel, honey on the nose, alongside caramel and a hint of coffee. Touch of peat to finish off this lingering scotch.

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GIN LEGENDS

2KW X THREEFOLD 'ROOFTOP' 16.5
Adelaide, Australia
Our signature flavours in a gin! Spiced honey apple, pear and lemon pushed to the front, followed by the delicate florality backing it up. A dream team collaboration with our friends by the coast.
Suggested serve: Fever Tree Mediterranean, fresh lemon, pear

SEVEN SEASONS, GREEN ANT 18.0
Kent Town, Australia
Green ants are added before and after distillation to give this a citrusy pop. The addition of Boobialla brings coastal floral notes with a hint of sweetness
Suggested serve: Fever Tree Mediterranean, fresh lime

HENDRICKS 'ANOTHER' 14.0
Scotland
A new permanent expression from Master Distiller Lesley Gracie, featuring the signature rose and cucumber base enhanced by bright orange blossom and rich, velvety cacao.
Suggested serve: Soda Water, fresh orange

SKILLOGALEE 'AUTUMN' 17.5
Clare Valley, Australia
A unique Clare Valley gin distilled from estate rosé and infused with quince, fig and pear, delivering a fragrant, gently sweet expression of autumn with a smooth, fruit-driven finish.
Suggested serve: Fever Tree Mediterranean, fresh pear

MONKEY 47, SCHWARZWALD DRY 22.5
Black Forest, Germany
An unusual gin, Monkey 47 contains a unique ingredient Lingonberries! The 47 comes from the number of botanicals that go into this unique gin, some say less is more, not Monkey 47!
Suggested serve: Fever Tree Mediterranean, fresh grapefruit

NEVER NEVER 'GINACHE' 17.5
McLaren Vale, Adelaide
Made with McLaren Vale Grenache grapes, Ginache combines pressed Grenache juice with classic dry gin for a decadent, dessert-style experience
Suggested serve: Fever Tree Indian, fresh orange

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