



ENTREE

GARLIC BREAD (V) 10
Add cheese + 3

TOASTED FOCACCIA (V) 10
With local olive oil, balsamic and dukkha

FREMANTLE OCTOPUS (GF) (L) 22
Braised in red wine with sauce romesco

PANKO WHITING FILLETS (I) 20
With sauce gribiche and soft herb salad

SICHUAN DUSTED PRAWNS (GF) (I) 19
With tomato chilli jam, coriander and sesame

BRISKET CROQUETTES 19
With horseradish crème fraiche and bourbon bbq sauce

JAPANESE 7 SPICED SQUID (I) 19
With a miso roasted sesame dressing

SIZZLING GARLIC PRAWNS (GF) (I) 19
In local olive oil

SOUTH AUSTRALIAN OYSTERS (GF) (L) 5.5 EA
Natural with lemon | Kilpatrick | Gin and tonic with cucumber

CRISPY CHICKEN TACOS (3) 19
With corn salsa, avocado and chipotle aioli





MAINS

SPINACH PUMPKIN AND FETA QUICHE (V) 22

With leaf salad and side chips

CLASSIC CHEESE BURGER (GFO) 26

With onions, pickles, tomato sauce, mustard and American cheese on a brioche bun, Side chips

STEAK SANDWICH (GFO) 28

With caramelised onions, tomato, capsicum relish, lettuce and hi melt cheese. In a Turkish roll. Side chips

BEER BATTERED OR GRILLED BARRAMUNDI AND CHIPS (GFO) (I) 28

With tartare sauce, fresh lemon and leaf salad

CHICKEN PARMIGIANA 29

House made Classic parmy with Napoli sauce and mozzarella. Served with chips and leaf salad

CHICKEN BABY SPINACH AND SUN DRIED TOMATO FETTUCCHINI (GFO) (VO) 32

In creamy garlic sauce with white wine, spring onions and parmesan

GARLIC PRAWNS (10) (GF) (I) 28

In white wine cream sauce with jasmine rice and fresh lemon

PRAWN AND SQUID SPAGHETTI (GFO) 32

With chilli, confit garlic, local olive oil, parsley and lemon

FETTUCCHINI CARBONARA (GFO) 32

With garlic, bacon, white wine cream sauce and parmesan

THAI SALAD (GF) (V) 18

With beanshoots, chilli, coriander, mixed leaves, tomato & corrinader lime dressings

AVOCADO MANGO SALAD (GF) (V) 18

With mixed leaves, red onion, cherry tomatoes & chipottle aioli

ADD TO YOUR MEAL: CHICKEN 8 BEEF 8 PRAWNS(4)(I) 9





FROM THE LAND

200G BEEF EYE FILLET (GF)	42
With fondant potato, wilted spinach , and jus	
200G GRAIN FED STRIPLOIN AND PRAWNS (GF)	40
With hand cut chips, garlic prawns , and leaf salad	
300G BLACK ANGUS STRIPLOIN (GF)	44
With hand cut chips , café de paris butter	
HALF LOBSTER 200G GRAIN FED STRIPLOIN STEAK (GF) (L)	80
Geraldton lobster grilled, confit garlic mash cake, leaf salad and redwine jus	

FROM THE SEA



GRILLED SALMON (GF) (I)	34
With confit garlic mash cake, herbed hollandaise	
PRAWN AND SCALLOP TORTELLINI (L)	33
With saffron cream sauce	
GERALDTON LOBSTER (GF) (L)	95
Whole lobster grilled In garlic butter with chips and leaf salad	
THAI LIME AND GARLIC BARRAMUNDI (GF) (I)	34
With lemongrass broth, kai lan, chilli, fresh herbs and bean shoots	
SEAFOOD PLATTER FOR TWO (M)	120
Consisting of: crumbed whiting fillets, Sichuan dusted squid, sizzling garlic prawns, gin and tonic oysters, whole shark bay tiger prawns, beer battered barramundi, leaf salad and chips . Sauce gribisch, hollandaise, fresh lemon	





SIDES

LEAF SALAD WITH BALSAMIC	5
ASIAN GREENS WITH SESAME MISO DRESSING	5
BROCCOLINI WITH LIMONCELLO	8
TRUFFLE FRIES WITH TRUFFLE OIL AND AIOLI	12

TWO COURSE FAVOURITES

START WITH FOCACCIA AND OLIVE OIL ON THE TABLE

52

ENTREES CHOICE OF 1

FREMANTLE OCTOPUS (GF) (L)

Braised in red wine with sauce romesco

BRISKET CROQUETTES

With horseradish crème fraiche and jus

JAPANESE 7 SPICED SQUID

With a miso roasted sesame dressing

MAIN CHOICE OF 1

200G BEEF EYE FILLET (GF)

With fondant potato, wilted spinach, and jus

300G BLACK ANGUS SIRLOIN (GF)

With confit garlic mash cake, herbed hollandaise

PRAWN AND SCALLOP TORTELLINI (I)

With saffron cream sauce

THAI LIME AND GARLIC BARRAMUNDI (GF) (I)

With lemongrass broth, kai lan, chilli, fresh herbs and bean shoots



DESSERTS

LEMON SORBET (V)	10
COINTREAU BRULEE (V) With almond biscotti	14
GINGER STICKY DATE (V) With coconut toffee sauce, brulee banana and whipped cream	15

KIDS MENU 14

BATTERED BARRAMUNDI (GFO) (I) With Chips & tomato sauce
CHICKEN NUGGETS WITH CHIPS With Chips
CHEESE BURGER (GFO) With Chips
FETTUCCHINI CARBONARA (GFO)

Seafood L=local, I= imported, M=mixed origins. GF/GFO= gluten free/gluten free option, V= vegetarian

An Award Winning Restaurant