

SMALL

Charred Local Ciabatta Bread	12
Sweet corn relish, jalapeno hummus GFO	
Capsicum Arancini	16
Whipped ricotta and capsicum, crispy basil V VGO DFO	
Scallop Ceviche (2)	16
Garlic & ginger soy, chili, shallots, yuzu pearls, coriander GF	
Karaage Chicken Bites	17
Slaw, togarashi, kewpi mayo	
Pan Fried Baby Squid	18
Garlic, chilli, lemon, garden peas, gremolata GF	
Duck Liver Parfait	17
Onion jam, house pickles, toasted ciabatta GFO	
Slow Cooked Amelia Park Lamb Taco	10ea
Horseradish slaw, pico de gallo, gremolata VO	
BBQ Beef Brisket Sliders (3)	21
American cheese, onion ring, house pickles, dijonaise	

CHEF'S TABLE \$65PP

Let our kitchen serve your table an indulgent three course shared style menu, including a selection of entrées, mains, sides & desserts.

LARGE

Spinach & Ricotta Gnocchi	32
Napolitana sauce, sundried tomato, spinach, smoked walnuts, Bookara goats cheese V GFO VGO	
Courgette Pappardelle	29
Shaved pecorino, garlic, chili, herbs V DFO	
Add Tiger Prawns	+7
Pan Roasted Barramundi	35
Summer greens, miso beurre blanc, wasabi sesame seeds GF	
Mt Barker Chicken Breast	34
Jalapeno chimmichurri, shaved manchego, charred corn GF DF	
Berkshire Pork Belly	35
Fennel puree, stone fruit, watercress, cider jus GF DFO	
300gr Stirling Ranges Scotch Fillet	46
Frisee salad, crushed roasted chats, café de Paris butter GF	
Add Creamy Garlic prawns	+7
1kg Albany Dolper Lamb Shoulder	65
Served with Chefs selection of sides	

SIDES

Hand Cut Chips	12
Chipotle mayo GF V	
Turmeric Cauliflower Steak	12
Roasted carrot hummus, pomegranate GF V	
Char Grilled Broccolini	12
Romesco sauce, smoked almonds GF V	

SALADS

Prosciutto & Pear	18
Frisee, shallots, smoked walnuts, pear vinaigrette GF	
Tofu Poke Bowl	18
Rice noodles, Asian slaw, cucumber, avocado, nam jim GF V VG	
Add Chargrilled Chicken or Tiger Prawns	+7

DESSERTS

Bahen Dark Chocolate Delice	12
Macerated strawberry, toasted marshmallow GF	
Vanilla & Cardamon Panna Cotta	12
Poached peach, apricot, pistachio crumble GF	
Assorted House Sorbets GF	10



GF - Gluten Free
DF - Dairy Free

GFO - Gluten Free Option
DFO - Dairy Free Option

VG - Vegan
V - Vegetarian

VGO - Vegan Option
VO - Vegetarian Option

Please note that our products either contain or/are produced in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soy, milk (and other dairy), egg, sesame, wheat (gluten), lupin and sulphite preservatives.

We accept all credit cards (except Diners) 1.5% surcharge applies. We do not do takeaway or packing of leftovers due to stringent food quality control.
Please note, all menu items are subject to change according to seasonality and availability.

We cannot guarantee that any of our products are 100% allergen free.

COCKTAIL CREATIONS

	CTL	GNT
Peach Bellini	16	
Peach Liqueur, White Peach Puree, Sparkling Wine, Lemon		
Cantalupo	19	
Corazon Tequila, Cointreau, Apricot, Rock Melon, Honey		
Miss Mary	19	
Ciroc Vodka, Tomato Shrub, Lemon, Hot sauce, Worcestershire, Salt, Pepper		
Fresh To Death	20	38
Ciroc Vodka, Pomegranate, Green Apple, Cranberry, Watermelon, Lime		
Lazy Tok	21	
Jinzu Gin, Elderflower Liqueur, Lemon, Peppermint Syrup		
Paradisi Fizz	21	
Belvedere Grapefruit Vodka, Grapefruit, Lemon, Sherbet		
Salinger Sour	21	
Bulleit Rye, Pomme Verte, Lemon, Syrup, Whites		
Ignis Taurus	22	
Fireball Whisky, Captain Morgan Spiced, Cointreau, Lemon, Grenadine, Red Bull		

MOCKTAILS

Virgin Death	10
Cranberry, Watermelon, Syrup, Lime	
Passion-Pop	11
Seedlip Grove 42, Passionfruit, Grapefruit, Apple	
Not Gin and Tonic	11
Seedlip Spiced 42, Fever-Tree Tonic	

CLASSIC COCKTAILS

Daiquiri	18
Pampero Blanco, Syrup, Lime	
Cosmopolitan	20
Belvedere Citrus Vodka, Triple Sec, Cranberry, Lime	
Old Fashioned	20
Makers Mark, Brown Sugar, Bitters	
Tommy's Margarita	20
Corazon Reposado, Lime, Agave	
Long Island Ice Tea	22
Ciroc Vodka, Jinzu Gin, Pampero Blanco, Corazon Blanco, Triple Sec, Lime, Pepsi Max	
Singapore Sling	22
Jinzu Gin, Cherry Liqueur, Dom Benedictine, Triple Sec, Pineapple, Grenadine, Lime, Bitters	

BEER + CIDER

	SCH 425ml	PNT 570ml
On Tap		
Bevy Brewing Co. Cygnet 3.5%	9.5	12
Bevy Brewing Co. First Lager 4.4%	11	13
Bevy Brewing Co. XPA 5.0%	11	13
Bevy Brewing Co. Seasonal	mp	
Feral Brewing Co. Biggie Juice 6.0%	11	13
Heineken 5.0%	11.5	13.5
James Squire Orchard Crush 4.8%	11	13
James Squire 150 Lashes 4.2%	11	13
James Squire Ginger Beer 4.0%	11.5	13.5
Kirin Ichiban 5.0%	11	13
Little Creatures Pale Ale 5.2%	11	13
Little Creatures Seasonal	mp	
Nail Brewing VPA 6.5%	11	13
Swan Draught 4.5%	9.5	12
Package Beer		
Corona Extra 4.5%	10	
Furphy Refreshing Ale 4.4%	10	
Heineken Zero 0.0%	7	
James Boag's Premium Light 2.7%	8.5	
Package Craft Beer + Cider		
Blasta Brewing Co. Poppa Does Peach Hazy IPA 6.0%	15	
Blasta Brewing Co. Strawberry & Cream APA 4.7%	14	
Feral Brewing Co. Runt New World Pale Ale 3.5%	9	
Feral Brewing Co. Sly Fox Session Ale 4.7%	9	
Feral Brewing Co. Hop Hog IPA 5.8%	11	
Nail Brewing MVP 3.4%	10	
Nail Brewing 'NBT' Pale Ale 5.8%	11	
Nail Brewing Red Ale 6.0%	13	
Otherside Brewing Co. Cloud Burst Hazy IPA 5.8%	14	
Otherside Brewing Co. Seasonal Rotation	mp	

WINE BY THE GLASS

		SML 150ml	LRG 250ml	BTL 750ml
Sparkling				
BRUT Seppelt Fleur de Lys	Multi-Regional, SA	9.5	16	45
PROSECCO Villa Fresco	King Valley, VIC	11	18.5	50
PET NAT Sitella Avant Garde N	Swan Valley, WA	12	20	55
BRUT Chandon	Yarra Valley, VIC	13	22	60
BRUT Veuve Clicquot 'Yellow'	Reims, FR	21	-	110
White				
SBS Devil's Lair Hidden Cave	Marg River, WA	9.5	16	45
SAUV BLANC Squealing Pig	Marlborough, NZ	10	17	48
PINOT GRIGIO T'Gallant Cape Schanck	Mornington, VIC	11	18.5	50
RIESLING Leeuwin Estate Art Series	Marg River, WA	12	20	55
CHARDONNAY McHenry Hohnen	Marg River, WA	12	20	55
SAUV BLANC Vasse Felix	Marg River, WA	13	22	60
WHITE BLEND Mon Tout Long Play LF, N, M, V, S	Multi-Regional, WA	13	22	60
SBS Cape Mentelle S, M	Marg River, WA	14	24	65
CHARDONNAY Forest Hill Estate S	Great Southern, WA	14	24	65
CHARDONNAY Penfolds Bin 311	Tumbarumba, NSW	16	26	78
Skinnyies				
MOSCATO Mojo	Multi-Regional, SA	9	15	42
ROSÉ Amelia Park Trellis	Marg River, WA	10	17	48
ROSÉ Clandestine Tempranillo M, O, V, S, SV	Geographe, WA	12	22	55
Red				
CABERNET MERLOT Hartog's Plate	Marg River, WA	9.5	16	45
PINOT NOIR {The Sum} V	Pemberton, WA	10	17	48
SHIRAZ Leeuwin Estate Siblings V	Marg River, WA	11	18.5	50
GRENAche Cirillo The Vincent M, V, S	McLaren Vale, SA	11	18.5	50
MALBEC Clandestine M, O, V, S	Marg River, WA	12	20	55
SYRAH BLEND Mon Tout Kind Animals LF, N, M, V, S	Multi-Regional, WA	13	22	60
CABERNET Forest Hill Highbury Fields S	Great Southern, WA	13	22	60
PINOT NOIR d'Soumah S	Yarra Valley, VIC	14	24	65
SHIRAZ Amelia Park Estate	Frankland River, WA	14	24	65
SHIRAZ Penfolds Bin 28	Barossa Valley, NSW	16	26	78

Please ask one of our friendly staff to view the full wine list.

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LF - Lo-Fi

N - Natural

S - Sustainable Practices

CTL - Cocktail Serve

V - Vegan

M - Minimal Intervention

SV - Single Vineyard

GNT - Giant Serve

O - Organic

B - Biodynamic

CN - Carbon Neutral