

Dining

ENTREES & SHARING

Turkish Bread	\$10	Kangaroo Tataki	\$24
Toasted, served with local olive oil, mixed roast seeds and nuts, sea salt. <i>VE DF N</i>		Native pepperberry crusted kangaroo loin, yuzu dressing, ponzu mayo, scallion oil, radish, fresh lemon & sesame seeds. <i>GF DF</i>	
Roast Cashews	\$10	Pulled Pork Patacon (3)	\$25
Maple syrup, sichimi chilli, sea salt. <i>GF DF VE N</i>		Slow-cooked pork shoulder, crispy green plantain, avocado puree, spring onion & homemade chilli sauce. <i>GF DF</i>	
Mediterranean Olives	\$12	Baked Brie	\$25
Chilli, parsley & rosemary marinated olives, fresh lemon <i>GF DF VE</i> Add toasted bread +\$3		Baked Brie cheese, Tasmanian leatherwood honey, roasted seeds and nuts, candied cranberry & rosemary lavosh. <i>V N</i>	
Roast Garlic Hummus	\$16	Prosciutto Bruscheta (3)	\$25
Served with grilled turkish bread, sesame seeds, dried chilli, parsley & local olive oil. <i>VE GFO DF</i>		Truffle infused ricotta cheese, sliced prosciutto, cherry tomatoes, citrus, balsamic glaze, local olive oil, parsley.	
Chicken Bites	\$18	Hokkaido Scallops (4)	\$30
Crispy chicken thigh pieces, dried chilli, spring onion, spicy mayo. <i>GF</i>		Seared Japanese scallops, garlic and parsley butter, sweet potato crisps, panceta, dill, sorrel & fresh lemon. <i>GF</i>	
Arancini (3)	\$18		
Roast pumpkin, parmesan, mozzarella & feta cheese risotto balls, served with napoli sauce, aioli, parsley & local olive oil. <i>V</i>			

MAIN PLATES

Vegetarian Ssambap	\$26	Grilled Octopus	\$36
Cauliflower rice, sauteed mushrooms, fresh ginger, bean sprouts, spring onion, soy sauce & sesame oil. Served with lettuce leaves, fresh cucumber & lemon. <i>GF DF VE</i> Add grilled chicken +\$6		Grilled Jurien Bay octopus, roast potatoes, pickled fennel, parsley and cherry tomatoes smoked salad, romesco sauce, topped with gremolata. <i>GF DF</i>	
American Cheeseburger	\$28	Lamb Cutlets (2)	\$37
Homemade beef patty, pickles, cheddar cheese, mayo, crispy lettuce, tomato, onion jam, brioche bun. Served with chips. <i>GFO</i> Extra beef patty +\$6, <i>GF Bun</i> +\$3		24 hours marinated lamb cutlets, roast potatoes, garlic infused oil, citrus salad, spicy anticucho sauce. <i>GF DF</i>	
Fried Chicken Burger	\$28	Steak Sandwich	\$37
Marinated chicken thigh, homemade Korean spicy sauce, coleslaw, mayonnaise, cheddar cheese, lettuce & brioche bun. Served with chips. <i>GFO</i> <i>GF Bun</i> +\$3		Grilled sirloin, homemade onion relish, jalapeno mayo, fresh rocket, roasted peppers, double cheese on an artisan zaatar panini. Served with chips.	
Mushroom & Truffle Fettuccini	\$28	Argentinean Skewers (2)	\$40
Sautee mushrooms, thyme infused duxelles, white wine creamy sauce, fettucini pasta, black truffle oil, parmesan cheese, dried chilli & parsley. <i>V</i> Add grilled chicken +\$6		Chargrilled Stirling range rump cubes (300g), coleslaw, twice cooked crispy potatoes & homemade chimichurri. <i>GF DF</i>	
		Seafood Linguine	\$41
		WA prawns, scallops, garlic, cherry tomatoes, capers, fresh chilli, white wine, linguine pasta, parsley & napoli sauce. <i>DF</i>	

SIDES & SALADS

Chips	\$12	Pumpkin & Feta Salad	\$24
Served with garlic mayo. <i>V DF GF VEO</i>		Honey roast pumpkin, feta cheese, mixed leaves, roasted seeds and nuts, candied cranberry, orange wedges, balsamic dressing & avocado oil. <i>V GF N VEO</i>	
Andean Potatoes	\$14	Italian Summer Salad	\$25
Twice cooked crispy potatoes, andean chilli sauce, parmesan cheese, spring onion. <i>V GF</i>		La Delizia stracciatella, sliced prosciutto, cherry tomatoes, roasted nuts, blood orange, fresh rocket, olive oil, sea salt flakes, balsamic glaze. <i>GF N</i>	
Grilled Broccolini	\$16		
Char grilled broccolini, served with macadamia puree, toasted seeds, lemon & garlic infused olive oil. <i>VE GF DF</i>			

V: Vegetarian / VE: Vegan / GF: Gluten Free / DF: Dairy Free / N: Contains Nuts / VEO: Vegan Optional / GFO: Gluten Free Optional

Food Allergies

Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi & dairy products. Guests' requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.



DESSERTS

Italian Vanilla Gelato	\$10
Served with mixed berry coulis. GF V	
Mango Sorbet	\$15
Served with coconut flakes, mango puree. GF DF VE	
Sticky Date Pudding	\$15
Served with butterscotch sauce, pistachio dust. V Add vanilla gelato +3	
Cinnamon Sugar Churros (6pcs)	\$15
Served with chocolate sauce, fresh berries. V Add vanilla gelato +3	
Chocolate & Almond Brownie	\$15
Served with mixed berry coulis, icing sugar, freeze dried raspberry, vanilla gelato. GF	

KIDS MENU

Kids Arancini (2)	\$12
Served with aioli, parmesan cheese. V	
Chicken Nuggets	\$12
Served with chips, tomato sauce.	
Kids Pasta	\$12
Served with nap sauce, parmesan cheese. V	
Fish & Chips	\$18
Served with tomato sauce.	

GIGS & EVENTS



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