



menu.

MONDAY - SUNDAY
12pm to 3pm

SUNDAY - THURSDAY
5.30pm to 9pm

FRIDAY AND SATURDAY
5.30pm to 10pm



graze.

	m	v
Continental loaf toasted with garlic butter v	7	8
Continental loaf toasted with garlic butter and mozzarella cheese v	9	10
Tuscan seasoned chips with a choice of sauce v	7	8
Spicy polenta chips with sweet tomato chutney v	15	17
Housemade salt & pepper squid with sweet chilli aioli	17	19
Duck prosciutto with heirloom tomatoes, wild rocket, pecorino, chargrilled sourdough and balsamic glaze	17	19
Tempura zucchini flowers with roast garlic aioli, gremolata and pecorino cheese v	17	19
Sesame and poppyseed crusted seared tuna, fresh daikon, avocado, sesame soy and wasabi dressing	18	20
Soft fish tacos (3) with tempura flathead fillet, wild rocket, coleslaw, roast garlic & lemon aioli and wasabi fly fish roe	18	20

akoya.

Eating an Akoya is like taking a dip in the pristine waters of the Southern Ocean. Akoya are a beautiful, natural treasure that grow native to Western Australia and are traditionally known for producing spectacular saltwater pearls.

Leeuwin Coast's bespoke aquaculture techniques in combination with Western Australia's unique environment have turned the Akoya into a delicacy in its own right.

Akoya , kaffir lime leaf and shallot oil (6)	18	20
Akoya , blood orange and fresh mint (6)	18	20

plant-based.

plant-based cheeseburger.

Plant-based beef pattie, baby cos lettuce, tomato, onion, vegan cheese, pickles, tomato, relish and vegan mustard mayo **v**

18 20

vegan shroom burger.

Rocket, lettuce, vegan cheese, garlic marinated portobello mushroom, roasted pepper, basil pesto and herbed vegan mayonnaise **v**

17 19

silver pin noodles.

Stir fried silver pin noodles, king brown mushrooms, pearl mushrooms, oyster mushrooms, xo sauce and Australian truffle oil **v**

27 29

garden.

	m	v
Caesar salad with baby cos lettuce, crispy bacon, garlic croutons, soft boiled egg and shaved parmesan	16	18
Roasted chickpea salad with cherry tomato, cucumber, wild rocket, baby spinach, Spanish onion, baby beans, avocado, smoked paprika, honey and yoghurt dressing v G	17	19
Roast vegetable and pearl cous cous salad, Spanish onion, pumpkin, cauliflower, rocket, cherry tomatoes, Danish feta and balsamic glaze v	17	19
Power bowl with avocado, dragon fruit, wakame seaweed, pickled ginger, pickled onion, crispy capers and red radish v	17	19

pimp your salad.
Add one of the following:

King prawns (4) G	9	10
Poached chicken G	7	8
Smoked salmon G	7	8
Duck prosciutto	7	8

classics.

Chicken schnitzel 300grams served with chips, house salad and gravy	20	22
Make your schnitzel a parmigiana with Napoli sauce and mozzarella cheese	3	4
Housemade beer battered market fish served with chips, house salad and tartare sauce	22	24
Housemade salt & pepper squid, Greek salad, chips and sweet chilli aioli	28	30
Smoky cheese kransky sausages, potato puree, sauerkraut, shallots and stout gravy	24	26

pan to plate.

Creamy basil pesto and haloumi spaghetti, melody of tomatoes, baby spinach, fresh basil, pine nuts and Parmigiano Reggiano v	25	27
Chilli prawn spaghetti, king prawns, fresh chilli, garlic, shallots, basil, cherry tomatoes, wild rocket, extra virgin olive oil and pecorino cheese	28	30
Beef ramen with wagyu beef, crispy nori, egg noodles, snow peas, enoki mushroom, black fungi, soft boiled egg, shallots and spinach in a ginger and chilli beef broth	27	29
Creamy roast garlic risoni, poached chicken, zucchini, peas, swiss browns, spinach, basil, lemon rind and crumbled feta	25	27
Seafood melody with squid ink linguine in sugo sauce, prawns, mussels, baby squid, wild rocket, lime juice and garlic parmesan baguette	28	30

signature dishes.

	m	v
Slow cooked crispy pork knuckle 1kg, creamy mash potato, sauerkraut and stout gravy	39	41
Kangaroo rump crusted in pink peppercorns with sweet potato jacket with cinnamon butter, broccolini, baby beans, caramelised onion and merlot jus	28	30
6 hour slow cooked plum and hoisin pork belly, served with tossed Singapore noodles and Asian stir-fried vegetables	27	29
Grilled Tasmanian salmon fillet with creamy potato puree, broccolini, Australian king prawn and béarnaise sauce G	29	31
Crispy skin seared barramundi fillet with parsnip and leek puree, crispy zucchini flower, toasted hazelnuts and zesty gremolata	28	30
Seared snapper fillet served with sauteed Asian vegetables in a ginger lemongrass sauce	28	30

burgers.

Burgers served on a brioche bun with crunchy steakhouse fries

new yorker.	18	20
Angus beef pattie, jacks' cheese, cos lettuce, smoky bacon, pickled mustard, ketchup and aioli		
the big bird.	18	20
Southern fried chicken, double bacon, American cheese, lettuce and tomato with a tomato and honey mustard mayonnaise		

m - member
v - visitor

If you have any serious allergies, please let us know and we will try our best to serve you something delicious.



charcharchar.

	m	v
Marinated lamb souvlaki served with Greek salad, chips, tzatziki and pita bread	27	29
Slow cooked pork scotch with smashed chat potatoes, bacon beans and creamy mustard sauce	28	30
angus MSA, 100 days grain fed beef.		
Steaks served with a choice of two sides from the following; Chips, house salad, vegetables or potato puree.		
Rump steak 300grams G	27	29
Prime scotch fillet 300grams G	31	33
New York Premium 500grams G	39	41
pimp your steak.		
Add two Australian king prawns	12	14
Choice of Gluten Free Sauces;	2	4
Creamy mushroom		
Pink peppercorn		
Merlot and port wine jus		
Creamy Dianne		
Béarnaise		
Sticky barbeque rib		
Creamy roast garlic		

kids.

12 years and under.	m	v
Battered fish fillets with chips	12	13
Mini cheeseburger served with fries	12	13
Dinosaur chicken nuggets and chips	12	13
Grilled chicken with steamed vegetables G	12	13
Spaghetti napolitana V	12	13

Kids meals include a free chef's choice ice cream



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pizza.

	m	v
cheesy garlic.	16	18
fresh herbs and mozzarella V		
margarita.	16	18
Napoli base, cherry tomato, bocconcini, mozzarella and fresh basil V		
funghi.	17	19
Napoli base, swiss browns, oyster, black fungi, bocconcini and mozzarella V		
hawaiian.	18	20
Leg ham, pineapple and mozzarella		
capricciosa.	18	20
Tomato, mozzarella, artichokes, Italian ham and oregano		
radicchio.	18	20
Napoli base, mozzarella, smoked mozzarella, hot Italian sausage, radicchio and balsamic reduction, marinated mushrooms, bocconcini and shallots		
meat lovers.	18	20
Ground beef, ham, pepperoni, bacon, cabanossi and barbeque sauce		
the italian stallion.	19	21
Pepperoni, Napoli base and shredded mozzarella		
parmigiana.	19	21
Tomatoes, eggplant, chicken schnitzel, hot soppressata, Parmigiano Reggiano and fresh basil		
supreme.	19	21
Ham, pepperoni, salami, pineapple, mushroom, capsicum, onion and olives		
buffalo chicken.	19	21
Tomato base, mozzarella, red onion, capsicum, spicy marinated chicken and aioli		
the mexican.	19	21
Chorizo, pepperoni, jalapeno, chilli, Spanish onion, capsicum, mozzarella and roast garlic aioli		
chicken & avocado.	21	23
Grilled chicken, bacon, avocado, Napoli base, capsicum, red onion and sriracha aioli		
firey prawn.	21	23
Prawns, bacon, shallot, chilli flakes, red onion, cherry tomato & sriracha aioli		
nutella.	14	16
Nutella base, strawberries, vanilla bean ice cream and icing sugar V		
gluten free base. (add)	3	



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