

Starters 前菜

garlic, parmesan & black pepper loaf v serves 4-6	17
大蒜, 帕玛森芝士 & 黑胡椒面包 (素食可) 4-6 人份	
polenta chips with nuoc cham v	14
玉米粉薯条搭配越南蘸酱 (素食可)	
chips & aioli v	10
薯条 & 大蒜风味美乃滋 (素食可)	
warm tortillas with chilli cheese dip v	12
热玉米饼搭配辣芝士沾酱 (素食可)	
Korean Fried Cauliflower (KFC)	12
酥炸白花耶菜裹韩式辣酱	
Carmalised satay pork dip	17
焦糖沙爹猪肉搭配蒜味米饼及腌渍黄瓜	
lamb kibbeh on a yogurt and vegetable salad gf , garlic sourdough	19
中东风味羊搭配酸奶蔬菜色拉 (无麸质可), 蒜味面包	
fish tacos, mexican charred corn salsa, chipotle mayo	18
酥炸鲜鱼玉米饼, 墨西哥风格焦玉米莎莎酱, 墨式美奶滋	
crispy squid, lightly tempura fried w/ tangy lemon mascarpone	19
酥脆乌贼, 轻裹面糊酥炸 搭配清香柠檬马斯卡邦尼奶酪	
chicory, feta, walnut, radish & strawberry salad gf v	15
菊苣根, 菲达奶酪, 核桃, 萝卜 & 草莓色拉 (素食可) (无麸质可)	
scallops & bacon, honey sesame glaze gf	22
烤干贝 & 培根, 裹蜂蜜 芝麻酱汁 (无麸质可)	
oyster tasting plate (6) kilpatrick, garlic butter, chilli, bloody mary, lime & gin, mignonette	29
生蚝尝鲜盘 (6颗) 烧烤酱, 牛油蒜香, 辣椒, 血腥玛莉, 莱姆琴酒, 木犀草酱	



Mains 主餐

- Prawn & Mussel Risotto** - creamy coconut & saffron w/ edimame, rocket & cherry tomato 36
 鲜虾淡菜烩饭 番红花椰奶酱搭配毛豆, 芝麻叶&西红柿
- Sticky Chicken** (allow 20 minutes) - crispy skin & marinated in soy, vermicelli rice noodle salad 25
 脆皮酱油烤鸡 搭配米线色拉
- Whiting** - local Shak Bay whiting lightly battered, chips, salad, lemon, house made tartare 37
 炸鱼薯条 当地鲨鱼湾白鱼轻裹面糊酥炸搭配薯条, 色拉, 柠檬, 手作塔塔酱
- Poky Belly** - apple & beetroot hummus, polenta chips, garlic buttered greens gf 38
 脆皮烤猪 苹果甜菜根泥, 意式玉米粉薯条, 蒜味鲜蔬 (无麦麸可)
- Crab Linguine** - lemon, herb butter, chilli & chives gf 39
 蟹肉意粉 柠檬, 草本香料, 辣椒, 韭菜拌炒 (无麦麸可)
- Beef Ribs Slow Braised** - in a rich jus w/ crispy tempura onion rings & creamy polenta 39
 慢火炖煮软嫩牛肋排 搭配酥炸洋葱圈, 意式玉米泥
- Fish of The Day**- locally caught with citrus, chilli, lemon & rocket angel hair pasta mp
 or feta, radish, walnut, cherry tomato & rocket salad gf 时价
- 烘烤煎鱼** 本地渔获 搭配柑橘, 辣椒, 柠檬味, 芝麻叶意粉
 或是菲达奶酪, 萝卜, 核桃, 西红柿, 芝麻叶色拉
- Western Aus Red Rock Lobster** gf half or whole mp
 Choice of fresh baked with citrus butter, themador or mornay
 (possible 24hr notice subject to availability)
- 西澳红岩龙虾** 可选择 烘烤柑橘黄油风味, 白酒起司风味, 白兰地白酱风味 (无麦麸可)
- Thai Chicken Curry & Noodles Soup** - w/coconut, potato, rice noodles & coriander 24
 泰式咖喱鸡 椰奶, 土豆, 米线, 香菜炖煮
- Pappardelle w/ Chilli Herb Gremolata** - tossed w/ grlic chickpeas & heirloom beetroot, almonds 21
 意式风味辣宽带面 佐蒜泥鹰嘴豆, 甜菜根, 杏仁片
- Sirloin Steak** - 300 g black angus, grainfed, w/ paris mash & salsa verde 46
 沙朗牛排 上等安格斯牛肉佐牛油土豆泥 & 青酱



Salad / Cheese 色拉/芝士

broccoli, feta and crunchy grain salad w/ macerated raisins & almonds v nuts 12

西兰花, 菲达奶酪, 脆穀物色拉搭配糖渍葡萄干 & 杏仁色拉 (素食可) (含坚果)

Rocket & parmesan 9

芝麻叶&帕玛森芝士色拉

BellaVintano Merlot - Semi Hard 10

Creamy w/ the sharpness of parmesan, washed in raspberry ale served w/fresh baked lavosh

巴拉维他干酪 覆盆子梅洛红酒风味帕马森奶酪搭配鲜烤拉法奇芝麻薄饼 - 半硬质

Sides 桌边菜

Sweet Potato Wedges 12

甜薯烤薯条

Paris Mash 9

黄油土豆泥

Pizza 披萨

The Veg - sweet potato, feta, chilli, pine nuts, rocket 20

蔬菜披萨 甜薯, 菲达奶酪, 辣椒, 松子, 芝麻叶

The Meat - sopressa, chorizo, prosciutto, parmesan, rocket 24

综合肉类披萨 腊肠, 辣香肠, 腌火腿, 帕马森奶酪, 芝麻叶

The Chicken - pineapple, ham, mustard chicken, trio cheese 24

鸡肉披萨 凤梨, 火腿, 黄芥末鸡肉, 三芝士

The Seafood - prawns, calamari, fish, capers, cherry tomatoes 25

海鲜披萨 鲜虾, 鱿鱼, 鲜鱼, 酸豆, 西红柿

The Pork - pork, pineapple, jalapenos, saffron aioli on bbq base 24

猪肉披萨 猪肉, 凤梨, 墨西哥辣椒, 番红花美乃滋, 烧烤酱

