



SMALLER PLATES

Parmesan & Black Pepper Loaf v nuts serves 4-6	17
Polenta Chips with Nuoc Cham v	14
Scallops and Bacon with Honey & Sesame Glaze gf	22
Warm Tortillas with Chilli Cheese Dip v	12
Garlic & Rosemary Baked Camembert, Turkish Bread	16
Fish Tacos	18
with mexican charred corn salsa & sriracha mayo	
Lamb Kibbeh	19
served on a yogurt & fine vegetable salad gf garlic sourdough sub	
Crispy Squid	19
lightly tempura fried with tangy lemon mascarpone	
Chilli Pork Bao	17
shredded iceberg, sriracha mayo, fried shallots	
Oyster Tasting Plate (6)	29
kilpatrick, garlic butter, chilli, bloody mary, lime & gin, mignonette	

SALADS / CHEESE

Quinoa, Kipfler & Prosciutto nuts	19
w/ tomato chips, egg, walnuts, pomegranate & fried feta croquettes	
Broccoli, Feta & Crunchy Grain	12
w/macerated raisins, almonds v nuts add chicken 8	
BellaVintano Merlot - Semi Hard	10
Creamy w/ the sharpness of parmesan, washed in raspberry ale served w/fresh baked lavosh	

PIZZAS

The Veg	20
Sweet potato, feta, chilli, pine nuts, rocket	
The Meat	24
Sopressa, chorizo, prosciutto, parmesan & rocket	
The Chicken	24
Pineapple, ham, mustard chicken, trio cheese	
The Seafood	25
Prawns, calamari, fish, capers & cherry tomato	
The Pig n Fig	24
Pork, Fig, jalapenos, saffron aioli on bbq base	

SIDES

Sweet Potato Wedges	12
Roasted Kipfler Potatoes	12
Paris Mash	9
Rocket & parmesan	9
Chips & aioli v	10

LARGER PLATES

Sticky Chicken (allow 20 minutes)	25
Crispy skin & marinated in soy, vermicelli rice noodle salad	
Fish Of The Day - Locally Caught gf sub	mp
with citrus, chilli, lemon & rocket angel hair pasta or feta, radish, walnut, cherry tomatoes & rocket salad	
Crab Linguine gf sub	39
with lemon, herb butter, chilli & chives	
Prawn & Mussel Risotto	36
Creamy coconut & saffron w/ edimame, rocket & cherry tomato	
Chicken Cheese BLT	24
w/ saffron aioli & chips on a toasted milk bun	
Vegetable Biryani	25
Infused w/ Authentic Indian spices, cashews & fried shallots nuts	
Sirloin Steak	46
300g black angus, grain fed, w/ paris mash & poivrade sauce	

CLASSICS

Local Shark Bay Whiting	37
lightly battered with chips, salad, lemon & house made tartare	
Pork Belly gf sub	38
apple & beetroot hummus, polenta chips, garlic buttered greens	
Beef Ribs- Slow Braised	39
in a rich jus w/ crispy tempura onion rings & curried kipflers	
Western Red Rock Lobster gf	half or whole mp
choice of fresh baked with citrus butter, thermador or mornay (possible 24hr notice subject to availability)	

We are unable to split bills