



SMALLER PLATES

Parmesan & Black Pepper Loaf v nuts serves 4-6	17
Polenta Chips with Pistachio Labneh Dip v	14
Scallops and Bacon with Honey & Sesame Glaze gf	22
Warm Tortillas with Chilli Cheese Dip v	12
Sweet Corn & Manchego Croquettes, Sriracha Aioli	16
Fish Tacos	18
with mexican charred corn salsa & chipotle 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	
Karaage Chicken Bao	17
pickled cucumber, sriracha mayo, fried shallots	

CHEESES 50g per serve

Blu Di Caravaggio - Blue	12
Extra creamy blue cheese made from rich buffalo milk	
BellaVintano Merlot - Semi Hard	10
Creamy w/ the sharpness of parmesan, washed in raspberry ale	
Le Cremeux de Bourgogne - Soft White	14
Triple cream with delicious fudgy interior	

all cheeses served with fresh baked lavash

PIZZAS

The Veg	20
Sweet potato, feta, chilli, pine nuts, rocket	
The Meat	24
Sopressa, chorizo, prosciutto, parmesan & rocket	
Buffalo Chicken	24
Spicy w/spanish onion, chives & blue cheese fondue	
The Seafood	25
Prawns, calamari, fish, capers & cherry tomato	
Bbq Pork	24
Pineapple, spanish onion, jalapenos, saffron aioli	

SHARERS

Broccoli, feta & crunchy grain salad with macerated raisins & almonds v nuts	12
Sweet Potato Wedges	12
Paris Mash	9
Rocket & parmesan	9
Chips & aioli v	10

LARGER PLATES

South Indian Chicken Curry	34
infused with mild spices, Pilaf Rice, Raita, Paratha Bread	
Fish Of The Day - Locally Caught gf sub	mp
with citrus, chilli, lemon & rocket angel hair pasta	
Crab Linguine gf sub	39
with lemon, herb butter, chilli & chives	
Prawn & Mussel Risotto	36
Creamy coconut & saffron w/ edimame, rocket & cherry tomato	
Black Angus Beef & Trio Cheese Burger	24
Cheddar, Mozzarella, Parmesan, tomato coulis & chips	
Sweet Potato Gnocchi, handmade soft and fluffy	25
Beurre blanc, blue cheese sage & walnut crumb	
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	
Oyster Tasting Plate (6)	29
kilpatrick, garlic butter, chilli, bloody mary, lime & gin, mignonet	
Western Red Rock Lobster gf	half 45 whole 90
fresh baked with citrus butter	
(possible 24hr notice subject to availability)	

We are unable to split bills