

# MENU

## 7AM - 11.30AM

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Eggs your way - wood fired toast gfo 12.5 add bacon 17.5  
Big Breakfast - sausage, smokey bacon, herb & garlic tomato, harissa potatoes, braised mushroom, eggs gfo 28  
Smashed Avocado - marinated heirloom tomatoes, poached eggs, feta, dukkah, wood fired toast v gfo 21  
Eggs Hollandaise - spinach 21, smoked rib bacon 22, smoked salmon 23 gfo  
Plantagenet Pork Belly - 12 hour cooked, charred greens, honey soy sesame dressing, poached eggs gf 24  
House Toasted Muesli - gluten free oats, nuts & seeds, dried fruit, greek yoghurt, local honeycomb v g/f 14  
Crepes - strawberries, mint, macadamia nuts and mascarpone v g/f 20  
Fruit & Nut toast - banana, honey v 12

### Extras

smoked rib bacon gf 5.5 smashed avocado gf 5.5 buttered spinach gf 5.5  
braised field mushrooms gf 4.5 wood roast herb & garlic tomatoes gf 4.5 crispy harissa potatoes gf 4.5  
egg your way gf 3 wood fired toast gfo 3

## ALL DAY FROM 7AM

~~Pork Hock Terrine - mustard butter, tomato chutney, pickled peppers, wood fired toast gfo 18~~  
Sardines - marinated heirloom tomatoes, basil, buffalo burrata, wood fired bread v gfo 19  
Chicken Wings - Portuguese marinated & wood fired, lemon gf 18  
Roast Pumpkin Arancini - kale & cashew pesto v 17.5  
Calamari - satay sauce, bean shoots, herbs, toasted coconut gf 24  
Roast Cauliflower Salad - WA quinoa, sumac, pepitas, almonds, parsley, mint, tahini v gf 28  
Wood Fired Chicken - 'Induja' crust, wood roast peppers, sweet corn black bean salsa, flat bread, fennel salad gfo 32  
Fremantle Swordfish Tataki - soy ginger dressing, avocado puree, coriander gf 18  
Hummus - dukkah seasoning, warm flat breads, marinated olives v 12  
Beer Battered Fries - aioli v 10  
Triple Cooked Potatoes - cumin salt, chipotle mayonnaise v gf 11

## AFTER 11.30AM

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Twiced Cooked Roman Gnocchi - peas, asparagus, beans, hazelnut salad, goats feta, green sauce v 28  
Confit Duck - braised cannellini beans, prosciutto, kale & cashew pesto, pangrattato gfo 34  
Fish & Chips - crisp fried fish, beer battered fries, salad, tartar, lemon 26  
Pressed Lamb Shoulder - heirloom tomato, caper, mint, parsley & chickpea salad, labneh, toasted almonds gf 32  
Shark Bay Crab Linguini - white wine, chilli, garlic, parsley 32  
Slow Cooked Harvey Beef Brisket - grilled asparagus, roast onion, crispy potatoes, red wine jus 38  
WA Barramundi - potato and pumpkin Balinese yellow curry, toasted coconut, green bean & herb salad, grilled lime gf 34  
Fish of the Day - garlic & paprika wood roast whole WA fish, potato, fennel, pickled mussel and citrus salad g/f POA  
Wood Fired Parcel - spinach, ricotta, parmesan, roast capsicum and walnut muhumara v 24  
Margarita Pizza - tomato, fior de latte, basil v 22  
add Prawns 4 Chicken 4 Salami 5 Prosciutto 6  
Cheeses - 50g portion, oat cakes, lavosh, wood fired bread, chutney, fruit one 14 two 24 three 30 gfo  
Margaret River Reserve Brie - cows, soft, creamy Maffra Cheddar - cows, hard, buttery Roquefort - sheeps, blue, strong

gf - gluten free, gfo - gluten free options, v - vegetarian

15% public holiday surcharge

# DRINKS

## HOT

### COFFEE

Long Black 3.8  
Latte 4.1  
Cappuccino 4.1  
Flat White 4.1  
Hot Chocolate 4.1

### TEA - T2 4.5

Lemongrass & Ginger  
Peppermint  
Sencha Green  
Chai  
Earl Grey  
English Breakfast

## COLD

### JUICE

Cloudy Apple 4.5  
Cranberry 5.5  
Guava 5.5  
Orange 4.5  
Pineapple 4.5  
Tomato 4.5  
Pink Grapefruit 5.5

### ORGANIC REMEDY KOMBUCHA

Ginger Lemon 6  
Raspberry Lemonade 6  
Apple Crisp 6

### NOAH'S JUICE

Green 5.5  
Yellow 5.5  
Veggie 5.5

## BREKKIE COCKTAILS

### Cucumber Cooler

gin, limoncello, cucumber & lemon  
rind infusion, fresh lemon juice  
mint, soda 16

### Rusty Pearl

sparkling moscato, amaro,  
rosemary, lemon zest 14

### Smoked Bloody Mary

vodka, worcestershire, tabasco,  
celery, tomato, lemon, salt, pepper 15  
smoked vodka 18