



SMALL

Breads & Dips (gfo) (dfo)	
Smoked eggplant & tahini dip, roast pepper & feta dip, marinated olives, Margaret River Brie, cassava crackers, lavosh & wood fired crisp breads	18
Mushroom Arancini (v)	
Field mushroom arancini with rocket pesto & shaved parmesan	12.5
Hot Smoked Ocean Trout Bruschetta (gfo) (df)	
Hot smoked ocean trout, smashed avocado, pickled fennel, preserved lemon, dukkah on wood fired crisp bread	15
Char Sui Chicken Wings (df)	
Roast chicken wings in char sui sauce, spring onion & sesame seeds	16
Burrata (gfo) (v)	
Fresh 'La Delizia Lattincini' burrata with caponata vegetables, lavosh & toasted pine nuts	18
Fried Whiting (df)	
Panko crumbed fillets of whiting, pickled slaw, tartare sauce & lemons	18
Spiced Sweet Potato (gf) (ve)	
Spiced sweet potato, roast pear, toasted macadamia nuts, raspberry vinaigrette	14
Add goat's feta	16
King Salmon Crudo (gf) (df)	
Ora king salmon dressed in soy & ginger with cucumber, radish, sesame seeds & cassava crackers	18
Wagyu Pastrami (gfo)	
Margaret River Wagyu, beetroot remoulade, pickles & wood fired bread crisps	22

BIG

Chicken Caesar Salad (gfo)	
Smoked chicken, cos lettuce, pancetta, white anchovy, avocado, poached egg & parmesan	25
Buttermilk fried chicken option	25.5
Karaage Squid (df) (gf)	
Soy & ginger marinated Karaage squid with cucumber ribbon, spring onion, bean shoot & seaweed salad, rice wine dressing, pickled daikon radish, kewpie & togarashi	26.5
Roast Pumpkin Pastilla (ve)	
Spiced pumpkin, green olive & sultana pastry parcel with eggplant tahini puree, herb & garlic roast tomatoes, fennel & walnut salad	25
Fish & Chips (df)	
West Australian sustainably sourced fish served with beer battered chips, green salad, tartare sauce & lemon	28.5
Baked fish option (df) (gfo)	29.5
Mushroom & Ricotta Lasagne (v)	
Field mushroom & ricotta lasagne with rocket pesto, green pea, asparagus, fennel & walnut salad	32
Slow Cooked Beef Brisket (gfo) (dfo)	
14-hour slow cooked local organic grass-fed beef brisket, grilled asparagus, caponata vegetables, pine nuts, onion rings & red wine jus	32.5
Seafood Chowder (gfo)	
Creamy seafood soup with South Australian mussels, Shark Bay clams, prawns, smoked fish & crab croquettes, wood fired garlic bread	34.5

gf gluten free | gfo gluten free option | df dairy free | dfo dairy free option

| ve vegan | v vegetarian | 15% Public Holiday surcharge applies.

PIZZA

Margarita (v)	
Tomato, mozzarella, basil	22
Diavola	
Spicy salami, fresh chilli, mozzarella & rocket	24
Capriccioso	
Smoked ham, artichokes, green olives, mozzarella & rocket	26

ADD

Anchovies	3
Chicken	4
Prawns	5
Pepperoni	5

EXTRAS

Mixed Leaf Salad, Tomatoes, Cucumber, Pickled Onion (df) (ve)	8
Grilled Seasonal Greens With Goat's Feta & Dukkah (dfo) (gfo)	11
Battered Onion Rings With Jalapeno Mayo (gf)	9
Beer Battered Chips With Aioli (df)	10
Triple Cooked Potatoes With Harissa Aioli (df) (gf)	8.5