





## BREAKFAST

7:00am – 11:30am

<b>Free range eggs your way gfo.</b>	12.5
Wood fired toast	
Add smoked rib bacon	17.5
<b>Big breakfast gfo.</b>	28
Free range eggs your way, smoked rib bacon, grilled farm house chorizo, herb & garlic tomatoes, crisp fried harissa potatoes, braised field mushrooms, wood fired toast	
<b>Smashed avocado v, gfo.</b>	24
Seasoned avocado, marinated heirloom tomatoes, free range poached eggs, goats feta, hazelnut & sesame dukkah, wood fired toast	
<b>Eggs hollandaise gfo.</b>	
Free range poached eggs, wood fired toast, hollandaise	
Wilted spinach	21
Smoked rib bacon	22
Smoked salmon	23
<b>Master stock pork belly gf.</b>	24
12 hour master stock pork belly, char-grilled seasonal greens, soy and sesame dressing, free range poached eggs	
<b>Indonesian fried rice</b>	22
Fragrant coconut fried rice, avocado, tomato chilli jam, fried egg, sweet soy.	
Add fried chicken	27
<b>Polenta fritter v.</b>	22
Panko crumbed polenta fritter, roast sweet corn, red pepper & black bean salsa, smoky chipotle aioli, free range poached eggs, herb & garlic roast tomatoes	
Add smashed avocado or chorizo	27
<b>Doughnuts v.</b>	20
Cinnamon sugar coated doughnuts with chocolate sauce & berry compote	
<b>Maple toasted muesli v, gf.</b>	14
Maple toasted oats, nuts & seeds, seasonal fresh fruit, greek yoghurt, local honey	
<b>House baked fruit and nut toast v.</b>	12
Choice of jams or honey	

### EXTRAS

Smoked rib bacon <b>gf. 5.5</b>	Smashed avocado <b>gf. 5.5</b>
Buttered spinach <b>gf. 5.5</b>	Grilled chorizo <b>gf. 5.5</b>
Braised field mushrooms <b>gf. 4.5</b>	
Crispy harissa potatoes <b>gf. 4.5</b>	
Wood roast herb & garlic tomatoes <b>gf. 4.5</b>	
Free range egg your way <b>gf. 3</b>	Wood fired toast <b>gfo. 3</b>

## ALL DAY SMALL/SHARING PLATES

7:00am – close

<b>Natural oysters gf.</b>	each 5
½ shell oysters, salmon roe, soy & ginger dressing	½ doz 24
<b>Wood fired bread v, gfo.</b>	14
Wood fired Foccacia, Mount Zero olives, house tahini & chickpea hummus, olive oil, hazelnut & sesame dukkah	
<b>Chicken liver parfait gfo.</b>	16
Chicken liver parfait, sweet wine jelly, toasted brioche, pickles	
<b>Fig &amp; roast sweet potato ve, gf.</b>	18
Summer figs with spiced roast sweet potato, toasted macadamia nuts & pomegranate glaze	
Add goats feta	22
<b>Arancini (4) v.</b>	16
Crisp fried risotto, house made tomato ketchup, dressed green leaves	
<b>Cumin spiced falafel ve, gf.</b>	16.5
Chickpea, white bean & roast pumpkin falafel, hummus, pickled chillies	
<b>Shark Bay whiting (6)</b>	17
Panko crumbed Shark Bay whiting, tartare sauce, lemon	
<b>Buratta v, gfo.</b>	18
Marinated heirloom tomatoes, soft buratta cheese, basil, lavosh crisps	
<b>Chicken drumettes gf.</b>	18
Wood fired chicken drumettes, Portuguese marinade, charred lemon	
<b>Pulled pork sliders (3)</b>	22.5
Smoked pork sliders, house coffee bbq, cider slaw	
<b>Wagyu Bresaola gfo.</b>	28
WA grass fed Wagyu Bresaola, beetroot relish, pickled golden beets on wood fired bread	
<b>Fremantle swordfish two ways gf.</b>	22
Cured and smoked belly, tataki loin, soy & ginger dressing, avocado puree, radish, coriander	

<b>Cheese gfo.</b>	
50g portion, oat cakes, lavosh crisps, wood fired bread, tomato chilli jam, fruit, pickles	
<b>Margaret River reserve brie</b> – cows, soft, creamy	
<b>Maffra cheddar</b> – cows, hard, buttery	
<b>Roquefort</b> – sheeps, blue, strong	
For one	14
For two	24
For three	30

### SIDES

Beer battered chips, aioli	10
Green leaf salad	10
Grilled broccolini, sweet chilli dressing, tamari toasted pepitas	12
Crispy potatoes, ancho chilli salt, harissa aioli	10

## SEAFOOD PLATES

11:30am – close

<b>Fish &amp; chips</b>	26
Served with green salad, beer battered fries, tartare sauce & lemon.	
Baked option gfo.	28
<b>Squid salad gfo.</b>	24
Fried squid, spicy satay sauce, bean shoot & coriander salad, nam jim, cassava crackers	
<b>Prawn &amp; chorizo pasta</b>	33
Shark Bay prawns, orecchiette pasta, white wine, nduja, cherry tomatoes, shaved fennel, parsley, roast almonds, rocket, charred lemon	
<b>Seafood chowder</b>	34.5
Classic seafood chowder, South Australian mussels, clams, scallops, barramundi, smoked salmon, Shark Bay prawns, wood fired garlic bread	
<b>Barramundi</b>	36
Wood roast barramundi, garlic & parsley crust, salad of marinated tomatoes, green beans, white anchovies, shaved prosciutto	
<b>Wood fired fish of the day</b>	MP
Wood fired market fish of the day, steamed Shark Bay clams, pancetta, parsley, new seasons potatoes, charred lemon	

### SEAFOOD PLATTER

Natural oysters, salmon roe, swordfish tataki with soy ginger dressing, sardines	
Fried shark bay whiting, tartar sauce, house potato scallops, squid with satay	
Shark Bay prawn and local chorizo skewers, ½ shell scallops with garlic butter	
	90

## MAIN PLATES

11:30am – close

<b>Polenta croquette v.</b>	34
Crisp fried polenta & parmesan croquette, caponata vegetable ragout, goats feta, grilled zucchini, toasted pine nuts, basil dressing	
<b>Beef brisket gf.</b>	38
200g grain fed beef brisket, crisp fried potatoes, grilled South-West asparagus, roast onion, house made tomato ketchup, red wine jus	
<b>Stuffed field mushrooms</b>	34.5
Quinoa & pumpkin stuffed mushrooms, roast eggplant puree, green bean, pea, mint, & parsley salad	
<b>Grilled pork rib eye gf.</b>	36
WA pork rib eye cutlet, roast pumpkin WA, charred spring onion, radish, golden sultanas, walnuts, bitter leaves, sweet mustard agrodolce	

## WOOD FIRED PIZZA

11:30am – close

<b>Margarita v.</b>	22
Tomato, mozzarella, basil	
<b>Diavola</b>	24
Spicy salami, fresh chilli, mozzarella	
<b>Capriccioso</b>	26
Smoked ham, artichoke, olive, mozzarella	
<b>Add</b>	
Chicken	4
Prawns	5
Pepperoni	5

## HOT DRINKS

<b>Coffee</b>	
Long black	3.8
Latte, Cappuccino, Flat white, Hot chocolate	4.1
<b>Tea</b>	
Lemongrass & ginger, Peppermint, Sencha green, Chai, Earl grey, English breakfast, Chamomile	4.5

*Milk varieties – Bannister downs, Bonsoy, Milk lab almond, Lactose free*

## COLD DRINKS

<b>Juice</b>	
Cloudy Apple, Orange, Pineapple, Tomato	4.5
Cranberry, Guava, Pink grapefruit	5.5
<b>Remedy organic kombucha</b>	6
Ginger lemon, Raspberry lemonade, Apple crisp, Cherry plum, Peach	
<b>Milk shakes</b>	7.5
Available in multiple flavours	
<b>Iced coffee &amp; iced chocolate</b>	6.5

## BREAKY COCKTAILS

<b>Espresso martini</b>	17
Drambuie, mozart chocolate liqueur, Cape Effect espresso, baileys & hazelnut cream	
<b>Bloody mary</b>	17
Smoked vodka, sriracha, charred lemon, celery salt, worcestershire, port	

15% Public holiday surcharge applies

*gf. gluten free gfo. gluten free option  
v. vegetarian ve. vegan*