

PREMIUM A LA CARTE

Cajun Spiced Marinated Roast Quail	40
with baked potato, olive, cherry tomato & chilli served with lardon & mushroom jus (GF, DF)	
Beef Sirloin 300gms (100 Days, Grain fed, Southwest WA) (GF)	37
Scotch Fillet 300gms (MSA Grade, recommended cooked medium) (GF)	40
Tomahawk Steak (MSA Grade, Southwest WA) (GF)	75
Add Sauce: Red wine Jus/Pepper Sauce/ Mushroom Sauce/ Mustard Sauce (GF, DF)	2
Add: creamy garlic prawns (GF)	12
Fish of the Day	40
check with our friendly staff	
Curry of the Day	40
check with our friendly staff	
Chilli Mussels	36
with casalinga bread	
Seafood Platter	60
garlic prawns, Kilpatrick oysters, battered fish, chili mussels, smoked salmon & chips	

Choose your accompaniments from the side dish options to complement your main course

ADD ON SIDES

\$12 each

Mashed Potato	
Sautéed Garlic Green Bean & Almond (Gf, DF)	
Beer Battered Chips	
Potato Wedges	
Add Sauce - Aioli, Mayonnaise, Sweet Chilli, Sour Cream, Tomato	each 2
Garden Salad (GF, DF)	
Garlic Bread	
Bread Basket	

(GF/GFO) denotes gluten-free options/ Gluten-free options available

(DF) denotes dairy-free options

(V) denotes vegetarian options

(VEGANO) denotes vegan option available

While we endeavour to cater for special dietary requirements,
we are unable to guarantee dishes are entirely free of all traces of allergens.



TWO COURSES \$55 per person

THREE COURSES \$65 per person

Add free flowing house wines for two hours from seated & must be applicable to the entire group \$25pp

ENTRÉE

\$20 each

Celeriac and Crab Meat Remoulade (additional \$10)

with fish roe salsa (GF, DF)

Fritto Misto Seasonal Vegetable

with creamy cashew hummus & arugula salad (VEGAN)

Tuna Tataki

with orange, celery & pickled cucumber salad with ponzu dressing (GF, DF)

Mushroom and Roasted Pumpkin Ragout Tart

with crumbled feta cheese and dill

Prosciutto, Melon, Roquette, Cherry Tomato and Parmesan Cheese Salad

with balsamic dressing (GF, DFO)

MAIN COURSE

\$38 each

Herb Crumbed Pork Loin Cutlet

with pumpkin mash, green bean & plum jus (DF)

Ricotta Cheese Ravioli

with mushroom, spinach, cherry tomato & creamy parmesan sauce (V)

Sage and Apricot Stuffed Chicken

with vegetable risotto & creamy mushroom sauce (GF)

Sage Butter Poached Monk Fish

with potato, white bean & chorizo cassoulet dressed with parsley oil (GF)

Cabbage Farci

with ratatouille, quinoa & grilled vegetable salad, dressed with mixed tomato & herb salsa (GF, VEGAN)

DESSERT

\$20 each

Coconut Pannacotta

with berries and passionfruit coulis (GF, VEGAN)

Raspberry Mousse Tart

with berry compote and vanilla mascarpone cream (GFO)

Apple And Rhubarb Crumble

with vanilla ice cream

Chocolate Fondant

with mint chocolate ice-cream

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Available for the month of December 2024

T&Cs apply. Not in conjunction with any offers or discounts