

PREMIUM A LA CARTE

Cajun Spiced Marinated Roast Quail with baked potato, olive, cherry tomato & chilli served with lardon & mushroom jus (GF, DF)	40
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 check with our friendly staff	40
Curry of the Day check with our friendly staff	40
Chilli Mussels with casalinga bread	36
Seafood Platter garlic prawns, Kilpatrick oysters, battered fish, chili mussels, smoked salmon & chips	60

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

(VGN/VGNO) denotes vegan option/ 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.

Credit Card Surcharge applies – Visa/MasterCard 1.4%, American Express 1.9%

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

Lemon & Herbs Marinated Grilled Gambas (additional \$10)

with fennel confit, cherry tomato, lime & pomegranate salsa (GF, DF)

Slow Cooked Pork Shoulder Terrine

with wasabi apple puree, fennel & radish salad (GF, DF)

Sundried Tomato & Ricotta Cheese Panna Cotta

with beetroot & chickpeas hummus & basil oil (GF, V)

Toasted Gnocchi

with porcini mushroom, cherry tomato, spinach & parmesan cheese (GF, VGNO)

Smoked Salmon & Dill Cream Cheese Roulade

with flying fish roe salsa, fennel confit and coriander oil (GF)

MAIN COURSE

\$38 each

Vongole Pasta

with NZ clams, saffron, tomato, parsley, red chilli, garlic, white wine & butter

Pan Fried Barramundi

with potato and herbs croquette, sautéed baby spinach and fish roe butter sauce

Stuffed Chicken Roulade

with barley, vegetable risotto & mushroom sauce (DF)

Roast Vegetable Parcel

with grilled asparagus, roquette & pear salad (DF, V)

Grilled Vegetable Lasagna

with basil and tomato sauce (V)

DESSERT

\$20 each

Mango Panna Cotta

with berry compote (GF, VGN)

Strawberry Mousse Tart

with raspberry sorbet (V)

Vanilla Crème Brûlée

with seasonal fruit (GF)

Warm Brownie

with Chantilly cream, hot chocolate sauce and toasted almond

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Available for the month of February 2025

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

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