

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

(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

Crispy Skin Pork Belly (additional \$10)

with parsnip puree, sautéed pak-choy & apple sauce (GF, DF)

Thai Fish cake

with fennel & citrus salad (GF, DF)

Green Peas & Coconut Cream Soup

with roasted capsicum piperade flavoured with onion oil (GF, VEGAN)

Potato & Goat Cheese Croquette

with roquette salad (V, DF)

Pomodori Ripieni Di Risotto Allo Zafferano

with roquette & grilled artichoke salad (GF, V)

MAIN COURSE

\$38 each

Beef Bourguignon (Lardon)

with parsley & buttered fettuccine pasta & parmesan cheese

Oven Baked Barramundi

crusted with herbs and macadamia served on a white bean & vegetable ragout (GF, DF)

Creole Spice Marinated Chicken Skewers

with vegetable risotto & mushroom sauce (GF, DF)

Zucchini, Butternut Pumpkin & Ricotta Cheese Lasagna

with roasted cherry tomato & sage sauce (GF, V)

Field Mushroom Farci

stuffed with vegetable & couscous served with pomme boulangère, grilled asparagus & cherry tomato (GF, VEGAN)

DESSERT

\$20 each

Rice Milk Panna Cotta

with berry compote (GF, VEGAN)

Chocolate Tart

with mascarpone cream

Vanilla Crème Brûlée

with seasonal fruit (GF)

Stuffed Choux Pastry

with pistachio cream served with hot chocolate sauce & toasted almond

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Available for the month of January 2025

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