

## PREMIUM A LA CARTE

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

<b>Mashed Potato</b>	
<b>Sautéed Garlic Green Bean &amp; Almond (Gf, DF)</b>	
<b>Beer Battered Chips</b>	
<b>Potato Wedges</b>	
<b>Add Sauce - Aioli, Mayonnaise, Sweet chilli, Sour cream, Tomato</b>	each 2
<b>Garden Salad (Gf, DF)</b>	
<b>Garlic Bread</b>	
<b>Bread Basket</b>	

(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**

#### **Pan Fried Seared Scallops (additional \$10)**

with pumpkin puree, crispy vegetable, capers berry, herbs & lime salsa (GF, DF)

#### **Crab and Potato Croquette**

with angle hair vegetable salad and smoky sweet & sour sauce

#### **Crispy Skin Pork Belly**

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

#### **Grilled Field Mushroom**

with vegetable confetti, herb & lemon quinoa salad & pomegranate salsa (GF, DF, VEGAN)

#### **Grilled Teriyaki Tofu**

with orange, roquette, pickled cucumber salad & ginger honey dressing (GF, DF, VEGAN)

### **MAIN COURSE**

**\$38 each**

#### **Parmesan Crumbed Lamb Cutlet**

with butternut pumpkin puree, grilled baby vegetable & thyme jus

#### **Pan Fried Red Emperor**

with barley and grilled vegetable salad & lime, cherry tomato salsa (DF)

#### **Moroccan Spice Marinated Chicken Skewer**

with vegetable caponata and creamy harissa sauce (GF)

#### **Stuffed Eggplant**

with roasted vegetable, chickpeas, tomato & herbs served with mint yoghurt dressing (GF, V, VEGANO)

#### **Oven Baked Ricotta and Spinach Cannelloni**

with basil tomato sauce (V)

### **DESSERT**

**\$20 each**

#### **Coconut Milk Flan**

with caramelize berries (GF, DF, VEGAN)

#### **Strawberry Panna Cotta**

with berry compote and fruit coulis (GF)

#### **Mango Crème Brulée**

with seasonal fruit (GF)

#### **Lemon Tart**

with crème Chantilly and strawberry salsa

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**Available for the month of November 2024**

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