

PREMIUM A LA CARTE

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| 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

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| 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

Pan Fried Seared Scallops and Pork Belly (additional \$10)

with pumpkin puree, sautéed kale & caramelised cherry sauce (GF, DF)

Tuna Tartare

with avocado puree & passion pearls (GF, DF)

Grilled Octopus Salad

with fennel confit, chive & citrus salsa (GF, DF)

Potato and Goat Cheese Croquette

with roquette salad (V, DF)

Roasted Capsicum Warm Gazpacho

with mixed roasted tomato salad & herb oil (GF, VEGAN)

MAIN COURSE

\$38 each

Beef Saltimbocca

with sage and prosciutto, butternut pumpkin puree & cherry tomato confit

Oven Baked Barramundi

with mixed grilled root vegetables & herb, cherry tomato & lime salsa (GF, DF)

Lemon and Thyme Marinated Chicken Breast

with potato boulangère, ratatouille & honey mustard sauce (GF, DF)

Eggplant Zucchini and Ricotta Cheese Moussaka

with grilled vegetables (GF, V)

Oven Baked Field Mushrooms

with pomme boulangère, grilled asparagus & tomato salsa (GF, VEGAN)

DESSERT

\$20 each

Coconut Panna Cotta

with mango salsa & passionfruit coulis (GF, DF, VEGAN)

Berries Pavlova Roulade

with strawberry & red fruit coulis (GF)

Vanilla Crème Brûlée

with seasonal fruit (GF)

Chocolate Fondant

with mint chocolate ice cream

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Available for the month of October 2024

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