

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 Options 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

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

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

Thai Fish Cake

with fennel & citrus salad (GF, DF)

Purple Sweet Potato Soup

with chicken and capsicum skewer, carrot & orange chutney (GF)

Toasted Gnocchi

with mushroom, cherry tomato, spinach & parmesan cheese (GF, V, VEGANO)

Grilled Vegetable Terrine

with tomato, avocado salsa and roquette (GF, VEGAN)

MAIN COURSE

\$38 each

Linguine Frutti Di Mare pasta

Seafood linguine with napolitana sauce

Pan Fried Barramundi

with potato rosti, sautéed Pak choy, shrimp & coriander salsa & butter sauce (GF)

Cajun Spice Marinated Chicken Breast

with mash potato and grill Mediterranean vegetable & thyme jus (GF, DF)

Grilled Pork Loin

with pommes boulangère, orange braised baby carrot & red wine jus sauce (GF, DF)

Creamy Risotto

with asparagus, mushrooms, pumpkin & parmesan (GF, V, VEGANO)

DESSERT

\$20 each

Rice Milk Panna Cotta

with berry compote (GF, DF, VEGAN)

Trilogy Cheesecake

with raspberry sorbet

Sticky Fig Pudding

with butterscotch sauce

Chocolate Tart

with mascarpone cream

(GF/GFO) denotes Gluten-Free options/ Gluten-Free Options available

(DF) denotes Dairy-Free options

(V) denotes Vegetarian options

(VEGANO) denotes Vegan Options available

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

Available for the month of September 2024

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