

ENTRÉE	14
Garlic Bread	12
Breadbasket With olive oil, balsamic and whipped butter	
Thai fish cake (GF, DF) With fennel and citrus salad	18
Grilled Moroccan lamb kofta (GF) With quinoa salad and yoghurt mint sauce	22
WA Seafood Bouillabaisse (GFO, DFO) With garlic saffron aioli bruschetta	26
Roasted Pork Belly (GF) With pumpkin mash, kale and caramelised apple	25
Prawn Tempura (DF) With sauteed Pak choy, bean shoot, spring onion and spicy laksa	24
Potato and goat cheese croquette With roquette salad	18
Seafood platter Garlic prawns, grilled Patrick oysters, beer-battered fish, chilly mussels, smoked salmon and chips	60
 SIDE SELECTIONS	
Mashed Potatoes	12
Sautéed Green Beans with Almond & Garlic	12
Garden Salad	12
Chips	12
Potato Wedges	12
Add Sauce (Aioli, sweet chilli, sour cream, mustard, mayonnaise, BBQ)	2
 WINTER WARMERS	
Braised Beef Brisket (GF) With sweet potato mash and grilled broccolini	40
Winter Warmer Curry Check With our friendly staff member	40
Braised Lamb Shank (GF) With tomato and herbs, served with creamy sweet potato mash and grilled broccolini	40
Braised Orange Duck Leg (GF) With sweet potato mash, grilled Brussels sprouts and cherry tomato confit	40

FROM THE FARM

Cajun Spiced Chicken Breast (GF)	38
With polenta cake, vegetable ratatouille and mustard sauce	
Grilled Lamb Loin (GF)	45
Marinated in yoghurt & rosemary, with fried potato, olives, cherry tomatoes, garlic, chilli and mustard jus	
Grilled Pork Loin (GF, DF)	38
With pome boulangère, braised orange baby carrots and thyme jus sauce	
Penne Pasta	28
With Carbonara sauce	

FROM THE OCEAN

Hot Kilo	32
Chilli mussels with grilled casalinga bread	
Fish of the day	38
Check with our friendly staff member	
Prawn Linguine	29
With chilli, garlic, cherry tomatoes, white wine and butter sauce	
Baked Barramundi (GF, DF)	38
Crusted with coconut and mint; sautéed vegetable tagliatelle served with coriander broth	

FROM THE GRILL

Beef Sirloin 300gms (100 Days Grain Fed, Southwest WA) (GF)	45
Scotch Fillet 300gms, MSA Grade, recommended cooked medium (GF)	45
T-Bone Steak 350gms, Pitch Black Angus, Southwest WA (GF)	45
Beef Tenderloin Fillet 250gms, MSA Grade (GF)	45
with grilled oyster mushroom, baby vegetable (GF, DF)	
Please choose your sauce: green pepper sauce, mushroom sauce, red wine jus, bearnaise	
Add creamy garlic prawns (3 pieces) for "Surf & Turf" (GF)	12

FROM THE GARDEN

Toasted Pesto Gnocchi (GF)	30
Mushrooms, tomatoes, spinach, asparagus, fresh parmesan	
Grilled Almond and Polenta Cake (GF, V)	28
Oven-baked field mushroom, broccolini and roasted beetroot	
Pumpkin, Wild Mushroom, Asparagus, Pesto, Mascarpone Risotto (GF, V)	32

*(GF/GFO) denotes gluten-free options; (DF) denotes dairy-free options; (V) denotes vegetarian options
While we endeavour to cater for special dietary requirements,
we are unable to guarantee dishes are entirely free of all traces of allergens.*

DESSERTS

Warm Banana Pudding, with caramel whisky sauce	20
Chocolate Fondant, served with chocolate and mint ice cream	20
Lychee & Coconut Panna Cotta (GF, DF), with caramelized berry and passion fruit coulis	20
Mango Crème Brule (GF) with seasonal fruits	20

HOT BEVERAGE

Espresso	5
Long Black	5
Flat White	5
Café Latte	5
Cappuccino	5
Macchiato	5
Mocha	5
Vienna	5
Hot Chocolate	5
Loose Leaf Tea (pot for two)	6
Earl Grey, Brilliant Breakfast, Green, Chamomile, Peppermint	

LIQUEUR COFFEE

Midnight Maria (Tia Maria)	15
Jamaican Coffee (Dark Rum)	15
Mexican Coffee (Kahlua)	15
Highlander (Drambuie)	15
Ladies Treat (Vienna with Baileys/Frangelico)	15
Roman Coffee (Amaretto)	15

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Waterwall

RESTAURANT & BAR

BEER ON TAP

	Schooner	Pint
Hahn Super Dry 3.5	11	13
Swan Draught	12	14
James Squire 150 Lashes	13	15
Heineken	13	15
Stone and Wood	13	15
Little Creatures Pale Ale	13	15

BEER

Heineken Zero	11
Great Northern can	11
Crown Lager	11
Coopers Pale Ale	11
Matso's Ginger Beer	12.5
Pure Blonde	11
Peroni	12
Little Creatures Rogers	12
Corona	12.5
Guinness (440ml can)	12.5
Stella Artois	12.5
Pipsqueak Cider	12.5

VODKA

Skyy	11
Belvedere	13
Grey Goose	13
Crystal Head	14

GIN

Gordons White/Pink	11
Roku	13
Hendricks	13

SCOTCH/WHISKY

Johnnie Walker Red	11
Jameson Irish Whiskey	12
Canadian Club	12
Chivas Regal	13
Johnnie Walker Black	13
Glenlivet 18yo	24

TEQUILA

Espolon	12
Sierra Silver	11
Don Julio Blanco	14

BOURBON

Jim Beam	11
Makers Mark	13
Wild Turkey - Rare Breed	14

RUM

Bundaberg	11
Bundaberg Black	12
Bacardi	11
Sailor Jerry Spiced	15

Waterwall

RESTAURANT & BAR

APERITIF

Cinzano Extra Dry, Rosso, Bianco	10
Pernod	10
Campari	10
Pimm's No. 1	10
Solerno	10
Ouzo	10

BRANDY/ COGNAC/ PORT/SHERRY

Courvoisier VS	12
Courvoisier V.S.O.P.	15
Remy Martin V.S.O.P.	15
Hennessey XO	27
Sherry	10
Penfolds Club	11
Yalumba Galway Pipe	12

LIQUEURS

Kahlua	10
Drambuie	10
Tia Maria	10
Cointreau	10
Frangelico	10
Baileys	10


WATER, SOFTDRINKS, JUICES

San Pellegrino, 750 ml	10
Soda	5
Tonic	5
Pepsi/ Pepsi Max	5
Solo	5
Lemonade	5
Dry Ginger	5
Lemon, Lime & Bitters	5
Orange, Apple, Pineapple	5

Waterwall

RESTAURANT & BAR

CHAMPAGNE & SPARKLING

		
Omni Classic or Omni Moscato	40	9
Da Luca Prosecco (Italy)	47	11
Yarra Burn Prosecco NV	47	
Yarra Burn Premium Cuvee	50	12.5
Chandon NV Brut	58	
Moet Chandon	120	

WHITE WINE

		
De Bortoli Vivo Sauvignon Blanc, NSW	35	
Three Vineyards Sauvignon Blanc, VIC	38	10
Grant Burge Benchmark Sauvignon Blanc, SA	40	10
Grant Burge Benchmark Chardonnay	40	10
Brown Brothers Crouchen Riesling, VIC	42	10
Skuttlebutt Sauvignon Blanc Semillon, WA	45	11
Goundrey Unwooded Chardonnay, WA	45	11
Ta Ku Sauvignon Blanc, NZ	45	11
Amberley Chenin Blanc, WA	45	
Ferngrove Sauvignon Blanc Semillon, WA	47	
Brookland Valley V1 Chardonnay, WA	48	
Brookland Valley V1 SSB, WA	48	
Grant Burge Benchmark Pinot Gris, SA	50	12
Oyster Bay Sauvignon Blanc, NZ	50	
Robert Oatley 'Signature' Sauvignon Blanc, WA	58	

RED WINE

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De Bortoli Vivo Cabernet Sauvignon, SA	35	
Three Vineyards Shiraz, VIC	38	
Grant Burge Benchmark Shiraz, SA	40	10
Skuttlebutt Cabernet Sauvignon, WA	45	11
Days of Rose Dry Rose	45	11
Goundrey Cabernet Merlot, WA	45	10
Grant Burge Benchmark Merlot, SA	45	10
Amberley Merlot, WA	47	11
Amberley Shiraz, WA	47	
Ferngrove, Cabernet Merlot, WA	48	
Brookland Valley V1 Cabernet Merlot, WA	48	
Annie's Lane Shiraz, SA	49	
Medame Sass Pinot Noir, Chile	50	12
Oyster Bay Merlot, NZ	50	
Brookland Valley V1 Shiraz, WA	50	
St. Hallet 'Blackclay' Shiraz, SA	55	
Robert Oatley 'Signature' Cab Sav, WA	58	
De Bortoli Woodfired 'Hathcote' Shiraz, VIC	58	
Leeuwin Estate Siblings MR Shiraz, WA	58	12.5
Leeuwin Estate Art Series Cabernet Sauvignon, WA	99	

HOUSE WINE

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Hardys Riddle Range, SA	30	9
<ul style="list-style-type: none"> • Sparkling • Chardonnay • Sauvignon Blanc • Cabernet Merlot • Shiraz • Moscato 		

COCKTAILS

Strawberry Daiquiri	21
Bacardi, Strawberry Liqueur, Lime Juice, Sugar, Strawberries	
Pina Colada	21
Bacardi, Malibu, Coconut Cream, Pineapple Juice	
Long Island Iced Tea	25
Bacardi, Vodka, Gin, Triple Sec, Tequila, Lime juice, Coke, Lime wedge	
Mojito	21
Mint leaves, Half a lime, Sugar syrup, Bacardi, Soda water	
Margarita	21
Lime wedges, Tequila, Triple Sec, Lemon juice, Lime juice, Sugar syrup	
Fruit Tingle	21
Blue Curacao, Vodka, Lemonade, Grenadine, Build over ice	
Midori Splice	21
Midori, Malibu, Pineapple juice, Cream, Pineapple wedge	
Dry Martini	21
Gin, Dry Vermouth	
Cosmopolitan	21
Vodka, Triple Sec, Lime Juice, Cranberry Juice	
Pimm's Cup	18
Pimm's, strawberry, mint, lemonade, Sparkling wine	
Espresso Martini	21
Honey vodka, Baileys, Crème de café, Espresso coffee	
Aperol Spritz	18
Aperol, prosecco, soda, ice	

MOCKTAILS

Pagoda Sweets	12
Strawberry, orange & pineapple juice, grenadine	
Orange & Strawberry Smoothie	12
Orange juice, strawberry	
Cranberry Crush	12
Cranberry juice, orange juice, ginger ale, build over ice	

