	SMALL PLATES	
	of Prawns	\$25.00
Summer	prawns served with lemon, tartare, tabasco	
	read (vg)	\$13.00
Add Chee	each sourdough with garlic butter	+ \$2.00
	ed Margaret River olives & fetta	\$11.00
	ith toasted sourdough	
	epper Calamari	\$22.00
	I, served with spicy mayo & greens	M
Served w	ith fresh vine tomatoes, basil, red onions drizzled with olive oil	\$17.00
Buffalo		
	uffalo wings with Peri Peri or Cajun seasoning	\$22.00
	wedges (vg)	¢14.00
	ith sweet chilli sauce and sour cream	\$14.00
	MAINS	
Sirloin S	teak 300 gram (gf)	\$40.00
	ith oven-baked potato and coleslaw	AND THE
Add garli	c prawns	+ \$12.00
T-bone S		\$42.00
	ith Cajun potatoes and roasted vegetables	+ \$12.00
Add garli Fish of t		\$36.00
Pan sear	ed grouper served with creamy spinach and broccoli and sun-dried tomatoes	- CO 100
	Own Mushroom Gnocchi	\$34.00
	de potato gnocchi infused with sage butter served with wild mushroom, tomato glaze and t	ruffle oil \$36.00
	nicken Curry of masala and turmeric-infused chicken, served with rice and naan bread	\$30.00
Garlic pr		\$36.00
	prawns in fresh garlic with white wine cream served with basmati rice and salad	
Five Spic	e Duck	\$39.00
Served wi	th winter greens, cranberry sauce and a carrot puree	1
Charles of the Control of the Contro	BBQ Pork Ribs (gf)	\$32.00
	ked pork spare ribs, glazed with homemade smokey BBQ sauce and coleslaw	
	flame grilled with a choice of sauce (smo <mark>key BBQ, peppercorn sauce, mushroom sauce, i</mark> us or salsa verde)	
	Parmigiana	\$34.00
	chicken breast topped with ham, homemade napolitana sauce and melted mozzarella	\$34.00
served wit	th fries and coleslaw	
	al Fish & Chips	\$29 /\$33
Choice of	1 or 2 pieces of beer battered local fish served with fries, tartare sauce, and coleslaw SALADS	
Doctured		#35.00
	Carpaccio with Goat Cheese aves, boiled beetroot and goat cheese served with pine nuts and honey vinegar dressing	\$25.00
Ceasar Sa		\$22.00
	y Cos leaves topped with shaved parmesan, bacon, a boiled egg, garlic croutons, and	\$22.00
anchovies		100
Add prove		+ \$7.00
Add prawr	ns led salmon	+ \$7.00 + \$8.00
	mpkin and Quinoa Salad with Pomegranate	
	squash, quinoa, baby spinach served with balsamic vinaigrette	\$26.00
Add fried Add tuna	cnicken	+ \$7.00
Add tulid		+ \$8.00

\$28.00

\$22.00

\$30.00

\$5.00

\$28.00

\$ 24.00

\$27.00

\$13.00

\$13.00

\$13.00

\$13.00

\$5.00

\$14.00

\$15.00

\$13.00

\$16.00

\$15.00

\$13.00

\$15.00

\$16.00

\$15.00

\$22.00

\$15.00

Pavlova

Cheese Board

Choc Fondant

Served with mixed berries



Served with a selection of three cheeses accompanied by nuts, grapes, and crackers

Fondant with a molten center, served with vanilla ice cream and chocolate sauce

Homemade vanilla cream brûlée served with biscotti