

Dinner Menu



STARTERS

Garlic Bread - 2 pieces per serve		5.00
Fresh Bread, oil & dukkah		8.00
Wood Fired Pizza Bread with grilled chorizo		14.00
Bruschetta – herb oil, spinach, roast pumpkin, pinenuts, fetta		12.00
Taste Plate – fresh bread, crackers, olive oil & dukkah, salami, marinated olives & fetta, dip, chicken liver pate		24.00
Soup of the Day – fresh bread		11.00
Baked Margaret River Figs – wrapped in prosciutto & filled with blue cheese		15.00
Fremantle Sardines – marinated on garlic bread, bruschetta topping		14.50
Cajun Spiced Squid – preserved lemon, spinach salad, lemon aioli	Entrée	14.50
	Main	24.00
Garlic Prawns – sizzling in oil, garlic bread	Entrée	15.50
	Main	25.00
Ceduna Oysters	½ Doz	19.00
Natural with lemon OR Kilpatrick – grilled with bacon & worcestershire sauce	1 Doz	38.00

SOMETHING SUBSTANTIAL

Catch of the Day – see daily specials		MP
Coopers Battered Fish & Chips – garden salad, lemon wedges, tartare		25.50
WA Chilli Mussels – steamed with garlic, onion, chilli, white wine, napolitano sauce, fresh bread		24.00
Thai Green Curry – steamed jasmine rice, thai fish cakes, asian salad	Chicken	25.00
	Prawns	27.00
Mount Barker Chicken Fricassee – braised chicken in a velouté style sauce with button mushrooms, braised savoy cabbage, crispy sage leaves		27.50
Veal Parmigiana – napolitano sauce, mozzarella, herbs, garden salad, fries		24.50
Sticky Soy Glazed Pork Belly – seared scallops, asian noodle salad		29.50
Confit Duck Leg – puy lentils, roasted beetroot ragout, water chestnuts, beans, watercress		28.50
Oven Baked Parmesan Polenta - garlic, mushroom, spinach, woodfired peppers, fetta, basil pesto		23.00
Chargrilled Sirloin Steak – gratin dauphinoise, yorkshire pudding, beans, green peppercorn sauce		31.00
Surf 'N' Turf – scotch fillet, creamy garlic prawns, roast tomato, fries		34.00

PLEASE PLACE YOUR ORDER AT THE COUNTER – REMEMBER YOUR TABLE NUMBER

3% Surcharge Applies To Amex & Diners