



Welcome

WE ARE DELIGHTED TO HAVE YOU WITH US.
PLEASE NOTE THAT NUTS ARE USED IN OUR
KITCHEN, AND WHILE WE TAKE GREAT CARE, WE
CANNOT GUARANTEE THE ABSENCE OF CROSS-
CONTAMINATION.

IF YOU HAVE ANY ALLERGIES OR SPECIFIC
DIETARY NEEDS, KINDLY INFORM OUR TEAM—
WE'RE HERE TO ENSURE YOUR EXPERIENCE IS
BOTH SAFE AND NOURISHING.



SNACKS

WARM MARINATED OLIVES - chilli, garlic, citrus
\$9
(GF/NF/DF/V/VG)

SPICED NUTS & SEEDS - maple syrup, thyme,
cayenne \$9

TEMPURA JALAPENOS- cream cheese & bacon,
kewpie mayo \$10
(GF/ NF)

OYSTERS

NATURAL - With fresh lemon
6 FOR \$30
12 FOR \$55

PEPPERBERRY MIGNONETTE - Red wine vinegar
shallot & pepperberry
6 FOR \$30
12 FOR \$55

KILPATRICK - Worcestershire & bacon
6 FOR \$35
12 FOR \$59

PONZU - Ponzu dressing, fingerlime
6 FOR \$30
12 FOR \$55

MIXED DOZEN - 3 natural, 3 mignonette, 3
kilpatrick, 3 ponzu \$57

Oysters are subject to supplier availability.



LUNCH

OPEN WED-SUN 11.30AM-2.30PM



SHARE PLATES

ANTIPASTO BOARD - Selection of cured meats and cheeses, chargrilled vegetables, accompaniments

1 cheese & 1 meat \$55

2 cheeses & 2 meats \$65

3 cheeses and 3 meats \$75

CHEESE BOARD - 150g selection of Western Australian cheeses, quince paste, fruit, candied walnuts, crackers

GFO/NFO | \$40

CHARCUTERIE BOARD - 150g selection of cured meats, olives, pickles, chargrilled ciabatta

GFO/DF | \$30

BREAD & DIP - Homemade dip, toasted ciabatta

GFO | \$15

SMALL PLATES

GARLIC PRAWNS - Cooked in white wine, Spinach, Warm sourdough GFO/NF/ VGO | \$20

BEEF CHEEK & STRACCIATELLA RAVIOLI - Parsley lemon gremolata, parmesan

NF | \$21

HANDMADE BURRATA - Roast summer squash & zucchini, pepita pesto GF/V/NFO | \$18

WATERMELON, CUCUMBER AND SESAME SALAD -

Rice vermicelli, soy & lime dressing NF/V/DF | \$15

Add prawns \$14

Add crispy pork belly \$10

LUNCH

OPEN WED-SUN 11.30AM-2.30PM

SOMETHING A LITTLE BIGGER

BARRAMUNDI- Brazilian Moqueca sauce
GF/NF/DF |\$36

WAGYU BEEF BURGER- Toasted milk bun, bacon
jam, mustard mayo, shoestring fries
NF |\$32

SRI LANKAN PRAWNS CURRY- Mango, coriander &
chilli, naan breads & rice VO/DF |\$34

CHICKEN PARMIGIANA - Tomato & basil sugo,
mozzarella, shoestring fries, house salad GF/NF|
\$30

ROAST HEIRLOOM TOMATO GNOCCHI - Sweet
potato gnocchi, roast squash, confit tomato, salsa
verde, goats cheese V/VGO/NF | \$30

SIDES

SHOESTRING FRIES - Aioli
GF/NF/DF/V/VG |\$10

FRIED KIPFLER POTATOES - Gochujang
hollandaise, bacon crumb, spring onion.
GF/NF/DF/VO|\$13

BRUSSEL SPROUTS- Harissa yoghurt, crispy shallot
GF/NF/DFO/V/VGO|\$14

AMAROO SALAD - Ranch dressing, pickled onion
GF/NF/V/VGO |\$10

SAUTEED BROCCOLINI&SNAKE BEANS - Garlic,
lemon, almond GF/NFO/DFO/V/VGO| \$12

DESSERT MENU

TIRAMISU' - Coffee soaked savoiardi, whipped mascarpone, cocoa powder
NF/V \$15

Add a shot of Frangelico for \$12\$

PEACH COMPOTE - Polenta sponge, lemon & amaretto, whipped creme Fraiche
GF/V \$15

CHOCOLATE MOUSSE - Cherry compote, flourless chocolate cake, crystallised chocolate V/NF/GF \$15

YUZU MERINGUE TART - Miso banana puree
GF/NF/ \$15

AFFOGATO - Vanilla ice cream with fresh brewed coffee, add your favourite liqueur (additional charge applies)
GFO/ NFO/V \$10

V: VEGETARIAN | VG: VEGAN | GF: GLUTEN-FREE | DF: DAIRY-FREE | NF: NUT-FREE



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SPICED NUTS & SEEDS - Maple syrup, thyme,
cayenne \$9

TEMPURA JALAPENOS- Cream cheese & bacon,
kewpie mayo \$10
(GF/ NF)

LOBSTER ROLL- House made milk bun, poached
lobster, Marie rose sauce, bottarga \$20

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DINNER

TWO COURSES \$75PP / THREE COURSES \$85PP

ENTREES

CRISPY PORK BELLY - Gochujang, sweetcorn, seared scallop
GF/NF/DFO

GARLIC PRAWNS - Cooked in white wine, Spinach, Warm
sourdough GFO/NF/ VGO

CHARGRILLED OCTOPUS - Chorizo, kipfler potatoes, citrus
GF/NF/DF

CONFIT CHICKEN CROQUETTE - Fennel, pickled cucumber
GF/ NF

BEETROOT TART TATIN - Salsa verde, cream goats cheese
NF/V

MAINS

280g SIRLION STEAK - Peppercorn sauce, onion rings,
wattle seed, watercress – or upgrade to a

300g SCOTCH STEAK - same accompaniments 20\$
supplement GF/NF/DFO

SEARED LAMB RACK - Peas & broad beans, black garlic,
mint. GF/NF/DFO

PAN FRIED MARKET FISH - Coconut curry velouté, mussels,
finger lime, curry leaves. GF/ NF/DFO

SOUS VIDE CHICKEN BREAST - Ricotta and & lemon myrtle
mousseline, garlic cream sauce, mashed potatoes
GF/NF

ROAST MISO EGGPLANT - Harissa & tomato sugo, black rice,
preserved lemon NF/DF/V/VG/GF

SIDES

SHOESTRING FRIES - Aioli
GF/NF/DF/V/VG |\$10

FRIED KIPFLER POTATOES - Gochujang hollandaise, bacon
crumb, spring onion. GF/NF/DF/VO|\$13

BRUSSEL SPROUTS - Harissa yoghurt, crispy shallots
GF/NF/DFO/V/VGO|\$14

AMAROO SALAD - Ranch dressing, pickled onion
GF/NF/V/VGO |\$10

SAUTEED BROCCOLINI&SNAKE BEANS - Garlic, lemon,
almond GF/NFO/DFO/V/VGO| \$12

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DESSERT MENU

TIRAMISU' - Coffee soaked savoiardi,
whipped mascarpone, cocoa powder NF/V
Add a shot of Frangelico for \$12\$

PEACH COMPOTE - Polenta sponge,
lemon & amaretto, whipped creme Fraiche
GF/V

CHOCOLATE MOUSSE - Cherry compote,
flourless chocolate cake, crystallised
chocolate V/NF/GF

YUZU MERINGUE TART - Miso banana puree
GF/NF/V

AFFOGATO - Vanilla ice cream with fresh
brewed coffee, add your favourite liqueur
(additional charge applies) GFO/ NFO/V

CHEESE BOARD - 3 cheeses, quince paste,
crackers (\$10 supplement) GFO/NFO/V

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