

# 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 & 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, cream, spinach, warm sourdough GFO/NF/ VO| \$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

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## SOMETHING A LITTLE BIGGER

**PAN FRIED SALMON** - Fried salmon, mafaldine pasta, tomato & brandy butter, mussels & capers  
NF/DFO | \$38

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

**SRI LANKAN PRAWN CURRY** - Mango, coriander & chilli, naan bread & rice VO/DF | \$34

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

**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.  
GFO/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 \$14

**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

