

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.

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



LUNCH

OPEN THU-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

LUNCH

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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

RUM BABA - Creme Chantilly, Mount Gay rum NF/V \$15

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

STICKY TOFFEE PUDDING - Butterscotch sauce, ice cream, macadamia NFO \$15

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

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