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ENTRÉE

- Cheesy garlic bread 9
- Vietnamese prawn summer rolls 15 GF
- Octopus & avocado ceviche 16
- Char sui pork belly bites 16
- Butter chicken bao buns 16
- Cured meat, WA Brie, pate, pickled onion, tomato pickle, toasted bread 28



SALAD

- Thai beef salad**- stir fried beef strips, red onion, cherry tomato, bean sprouts, herbs, vermicelli noodles, peanuts, Thai dressing 21
- Prawn & avocado salad**- grilled prawns, avocado, cucumber, tomato, lettuce, shaved fennel, orange dressing 24 GF
- Octopus & calamari salad**- poached octopus, fried calamari, fetta, green bean, capsicum, Peruvian dressing 25

MAIN

Grilled steak - mushroom medley, parsnip puree, asparagus
kaffir lime butter, jus

200GM Eye Fillet **40** GF

300GM Scotch **47** GF

+ Grilled prawns 6

Grilled market fish - edamame, clams, spinach, sundried tomatoes,
fennel, Tuscan creamy sauce **32** GF

Goats cheese tortellini - creamy pesto sauce, rocket leaves, grana Padano **30**

Cajun chicken - wrapped with bacon, carrot puree, broccolini, red wine jus **34** GF

Pork belly - chestnut & sage puree, celeriac remoulade,
baby carrots, chermoula sauce **35**

Butter chicken- Indian spices, fenugreek leaves, creamy tomato curry,
served with rice **30** GF

Nasi goreng- aromatic fried rice, fried egg, cassava crackers **20** v 🌶️

+ Prawn 5 + Chicken 4

Pad Thai- wok fried rice noodles, Asian vegetables, egg, peanuts **22** v 🌶️

+ Prawn 5 + Chicken 4

SIDES

Truffle oil polenta chips, aioli	10
Mixed leaves, house orange dressing	7
Green bean & fennel salad, lemon truffle dressing	10
Garlic stir fry vegetables	6
Beer battered chips, aioli	7
Sweet potato chips, aioli	10
Garlic mash	7



DESSERT

Cassava cake	12
Triple tropical panna cotta	12
Poached pears	12
Dark choc orange obsession tart	12
Ice cream trio	12

WA Cheeseboard; cheese, crusty bread, quince paste, strawberries

1 Cheese option **14** 2 Cheese options **24** 3 Cheese options **34**

Tondirrup Native Herb; hard cheese, rich, zesty pepper & lingering floral aromas

Outback Brie; soft cheese, punchy aromas, well rounded brothy flavours

Mt Shadforth Tilsit; semi firm cheese, creamy floral flavour & mild citrus notes