

STARTERS

Garlic and Herb Sourdough <small>vg (4pcs)</small>	13	Chicken Malai Tikka <small>gf</small>	19
Greek Fries <small>v</small>	14	Char-grilled chicken thigh fillets, chat masala, green chutney	
Fries, fetta and oregano, paprika salt, lemon, tzatziki		Jalapeno & Cheese Fireballs (8 pcs) <small>v</small>	15
Tortilla Chips and Guacamole <small>v</small>	16	Crumbed cheese and jalapeno balls served with spiced aioli	
with crumbled fetta		Beef Birria Tacos (2pcs)	18
Tuscan Meatballs <small>gf</small>	21	Pulled beef with guacamole, corn salsa, grated parmesan, pickle, coriander	
Cooked in tomato sugo topped with guacamole, corn tortilla chips and fetta		Fish Tacos (2pcs)	18
Beer Battered Onion Rings <small>v</small>	14	Beer battered fish, corn salsa, guacamole, chilli aioli, coriander, lemon	
with sweet chilli and aioli		Sticky Glazed Chicken Wings (6pcs) 12 (12pcs) 19	
Grilled Chili Prawn Skewers (6 pcs) <small>gf</small>	18	Choose: Asian style marinade with sesame or hot sauce marinade	
Char-grilled tiger prawns with garlic aioli		Grilled Chorizo and Chipolatas	14
Classic Arancini (4pcs) <small>v</small>	16	with parsley and lemon	
with tomato sugo and parmesan			

SIDES

Bowl of Chips <small>v</small>	13	Truffle Infused Mash <small>v</small>	12
Creamy Mash Potato <small>v</small>	12	Seasoned Wedges <small>v</small>	13
Grilled Broccolini and Peas <small>v</small>	12	with sour cream and sweet chilli	
		House Slaw <small>v</small>	10

LARGE PLATES

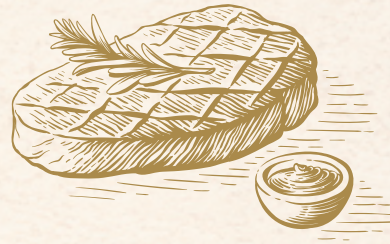
Beer Battered Fish & Chips <small>gfo</small>	29.9	Chilli Mussels <small>gfo</small>	37
2 pieces of freshly fried fish served with WA chips, tartare sauce and side salad of cucumber, cherry tomato, red onion, shaved parmesan, rocket and vinegrette dressing		Cooked in garlic, onions and chilli with napolitana sauce served with grilled bread	
Bangers and Mash <small>gf</small>	30	Seafood Paella <small>gf</small>	42
Old school Cumberland sausages served with royal blue mash, grilled broccolini, peas and onion jus - choose truffle infused mash potatoes instead +2		Moreton Bay bugs, prawns, fish, scallops, mussels, chorizo, peas red capsicum, all cooked in saffron rice	
Chicken Parmigiana	30	BBQ Seafood Plate (Grilled) <small>gfo</small>	59
Crumbed schnitzel topped with napolitana sauce and mozzarella cheese. Served with chips and side salad of cucumber, cherry tomato, red onion, shaved parmesan, rocket and vinegrette dressing		Moreton Bay bugs, prawns, fish, scallops, chimichurri, chips and side of creamy garlic and chilli sauce	
Chef's Special Curry of the Day <small>gfo</small>	32	Mix Mushroom Risotto <small>v, gf</small>	29.9
Please see the specials board		Trio of enoki, oyster & button mushrooms with truffle oil & parmesan cheese - add chicken +6, prawns +9	
Prawn Madras Curry <small>gfo (mild or hot)</small>	35	Maria's Meatballs and Fettuccine	29
Tiger prawns cooked in creamy curry sauce with capsicum and peas, served with rice and roti bread		Special meatballs braised in tomato sauce, fettuccine pasta, touch of chilli, basil and shaved parmesan	
Slow Braised Beef Cheeks <small>gf</small>	36	Gamberi Aglio Olio <small>gfo</small>	36
Slow braised beef cheeks served with grilled broccolini, peas and crispy onion rings on royal blue mash and red wine jus - choose truffle infused mash potatoes instead +2		Fettuccine with prawns, chicken, chorizo, cherry tomatoes, chilli, garlic, basil and parmesan cooked in olive oil	
Grilled Barramundi and Prawns <small>gfo</small>	36	Classic Carbonara <small>gfo</small>	29.9
with chips, salad and garlic sauce		Fettuccine with bacon, cream sauce, mushrooms, parmesan, egg & parsley - add chicken +6, prawns +9	
Creamy Garlic Prawns <small>gf</small>	36		
Local tiger prawns cooked in creamy sauce with steamed rice			

*GLUTEN FREE OPTION FOR PASTA DISHES

We carry gluten free penne pasta. Ask to swap at no extra charge.

FROM OUR CHARGRILL

- Amelia Park Lamb Cutlets** gfo 38
Served with chimichurri, chips, salad and grilled broccolini
- 250gm Black Angus Rump** gfo 38
Served with WA chips and side salad of cucumber, cherry tomato, red onion, shaved parmesan, rocket and vinegrette dressing
• add 3 grilled prawns +7.5
- 400gm Black Angus Ribeye** gfo 49.9
Served with WA chips and side salad of cucumber, cherry tomato, red onion, shaved parmesan, rocket and vinegrette dressing
• add 3 grilled prawns +7.5



SAUCES
Green Peppercorn
Mushroom
Red Wine Jus
Garlic

BURGERS

- Braai Steak Sandwich** 29
Braai rub scotch fillet, crispy bacon, Swiss cheese, caramelised onions, baby cos, tomato, South African braai bbq glaze sauce and braai spiced chips
- French Dip Steak Sandwich** (WA's best 2022 AHA) 29
Grilled Scotch with bacon or Braised Short rib, melted cheese, caramelised onions, house slaw, horseradish sour cream, with French onion dipping broth and chips
- 12 Hour Pulled Beef Burger** 26
with melted cheese, pickles, house slaw, bbq sauce, all tucked in a potato bun, served with chips
- Grilled Chicken and Brie Burger** 27
Crispy bacon, guacamole, brie cheese, rocket, relish, red onion, sliced tomato in a potato bun with chips

SALADS

- Chicken Caesar Salad** gfo 28
Grilled free range chicken strips, baby cos, boiled egg, bacon, garlic croutons, anchovy dressing, shaved parmesan
• add prawns +9
- Garden Salad** v, gf 15
Rocket, tomato, cucumber, olives, red onion, fetta & balsamic dressing
• add grilled chicken +6, prawns +9
- Roasted Beetroot & Chickpea Tikki Salad** v, gf 25
with guacamole, red onion, rocket, sunflower seeds, fetta and vegan lemon yoghurt dressing (make it vegan by removing fetta)
• add grilled chicken +6, prawns +9

SENIORS MENU (65 & ABOVE)

Fish and Chips • Bangers and Mash • Chicken Parmigiana
Classic Carbonara • Caesar Salad • Seniors Burger
All 22.5. Please show seniors card :)

YOUNG ONES

All 14.5

ALL KIDS MEALS INCLUDE ICECREAM

- Fish and Chips**
Battered or grilled with tomato sauce
- Pasta with Bolognese**
Fettuccine with bolognese sauce & mozzarella cheese
- Chicken Nuggets**
with chips & tomato sauce
- Kids Burger**
Grilled pattie, cheese, tomato sauce with chips

DESSERTS

- Sticky Date Pudding** 13.5
Served with vanilla ice cream
- Warm Chocolate Brownie** 13.5
Served with vanilla ice cream
- Affogato** 18
Vanilla ice cream with double shot espresso & a shot of Frangelico/Baileys/Kahlua

v - vegetarian vg - vegan gf - gluten free gfo - gluten free option

ALLERGY NOTICE: Dear Customers, We are not a nut free or gluten free kitchen, therefore we cannot guarantee no possible traces of these. We do however take allergies seriously & try our very best to suit all dietary requirements. Please make us aware of any allergies as not everything is listed on the menu.

DRINKS

WHITES

	Bottle	150ml	250ml
House White	-	9.5	12.5
Ferngrove Semillon Sauv Blanc	44	11	14.5
Squealing Pig Sauvignon Blanc	48	12	15.5
Oyster Bay Sauvignon Blanc	48	12	15.5
Juliet Moscato	46	10.5	14.5
Oyster Bay Chardonnay	46	10.5	14.5
Oyster Bay Pinot Gris	46	10.5	14.5

REDS

	Bottle	150ml	250ml
House Red	-	9.5	12.5
Taylor's PL Merlot	42	10.5	14.5
Barossa Valley Shiraz	48	12	15.5
Barossa Valley Cab Sav	48	12	15.5
Oyster Bay Pinot Noir	46	10.5	14.5

ROSÉ/RIESLING

	Bottle	150ml	250ml
Squealing Pig Rosé	48	12	15.5
BB Crouchen Riesling	46	10.5	14.5
Oyster Bay Rosé	44	-	-

SPARKLING

	Bottle	150ml
Seppelt G/E Prosecco	44	12
Oyster Bay Brut	46	12

BEER ON TAP

Hanh 3.5% • Swan Draught • Heineken • JS Ginger Beer
 Orchard Crush Cider • 150 Lashes • Guinness
 Little Creatures Pacific Ale • Kilkeny

LAST DROP BREWERY

Pilsner • Heffewiezen



Ask about our guest beers on tap!

BEER (PACKAGED)

Carlton Dry
 Corona
 Heineken 0%
 Great Northern Super Crisp
 Veras
 Pure Blonde
 Black Brewing Co Seasonal Craft
 Matso's Ginger Beer
 Black Brewing Co Ginger Beer

CIDER

Rekorderlig Strawberry-Lime
 Strongbow Original Clear
 Somersby Pear
 Somersby Watermelon
 Black Brewing Co Cider

PRE-MIXED

Jim Beam & Cola Stubby
 Jack Daniels & Cola Stubby
 Smirnoff Ice Red
 White Claw

COCKTAILS

APEROL SPRITZ

Prosecco, Aperol, soda water

MOJITO

Rum, lime juice, sugar, soda water & mint

STRAWBERRY DAIQUIRI

Rum, strawberries & fresh lime juice

DARK & STORMY

Spiced rum, ginger beer squeezed with fresh lime

COSMOPOLITAN

Vodka, cranberry juice, lime

ESPRESSO MARTINI

Shot of espresso coffee, vodka, Kahlua

FRUIT TINGLE

Vodka, blue curacao, raspberry cordial, lemonade

SEX ON THE BEACH

Vodka, peach schnapps, cranberry and orange juice

MARGARITA

Tequila, Cointreau, lime juice, agave syrup

MIDORI ILLUSION

Midori, Vodka, Cointreau, pineapple and lemon juice

MIDORI SPLICE

Malibu, Midori, Cointreau, vodka, pineapple juice, lime

LIMONCELLO PIE

Limoncello, Vodka, agave, lemon, egg meringue

TEQUILA SUNRISE

Tequila, orange juice, grenadine

HAWAIIAN PUNCH

Pineapple Juice, Malibu, peach schnapps, lychee liqueur, vodka, lime, cranberry

FRENCH MARTINI

Vodka, Chambord, Pineapple juice, fruit garnish

PORNSTAR MARTINI

Passionfruit Vok, vodka, lime, agave, sparkling wine

WHISKEY

Vat 69
 Canadian Club
 Johnnie Walker Black
 Jameson

GIN

House Gin
 Gordons Pink
 Bombay Sapphire
 Four Pillars Rare
 Tanqueray

RUM

Bacardi
 Bundaberg
 Captain Morgan Spiced
 Kraken Spiced

BOURBON

Jim Beam
 Jack Daniels
 Gentlemen Jack
 Jack Daniels Single Barrel
 Jack Daniels Bonded
 Wild Turkey
 Maker's Mark
 Sheepdog

VODKA

Wild Swan (house)
 Grey Goose
 Karloff
 Absolut
 Belvedere

TEQUILA

El Jimador (house)
 1800 Reposado

OTHERS

Jagermeister
 Penfolds Club Port
 St. Agnes Brandy

MOCKTAILS

ICY P.O.L

OJ, pineapple juice, lemonade, raspberry cordial

MOTHER MOCKTAIL

OJ, cranberry juice, apple juice, dash of grenadine syrup

SHIRLEY TEMPLE

Dry ginger ale and grenadine syrup

PINEBERRY

Pineapple juice, raspberry, lemonade and fresh lime

NON ALCOHOLIC

Available in glass, pint or jug

Lemon, Lime & Bitters
 Apple/OJ/Pineapple Juice
 Coke, Coke No Sugar, Sprite
 Squash, Fire Engine, Dry Ginger Ale, Tonic Water
 Soda Water
 Red Bull (can)