

## PREMIUM A LA CARTE

<b>Hay Smoked Duck Breast</b> with beetroot puree, braised baby carrot, grilled artichoke & szechuan pepper sauce (GF, DF)	50
<b>Roast Pork Loin</b> with sweet potato gratin, grilled asparagus & plum sauce	38
<b>O'CONNOR PASTURE-FED BEEF</b>	
<b>Beef Sirloin 300gms (GF)</b> with grilled baby vegetables	60
<b>Scotch Fillet 300gms (recommended to be cooked medium) (GF)</b> with grilled baby vegetables	60
<b>Rib-eye Steak on Bone</b> with grilled baby vegetables	65
<b>Add Sauce:</b> Red wine Jus, Pepper sauce, Mushroom sauce, Mustard sauce (GF, DF)	2
<b>Add:</b> Creamy Garlic Prawns (GF)	12
<b>Tomahawk Steak on Bone</b> with chips, salad & your choice of red wine jus, pepper or mushroom sauce	95
<b>Seafood Platter</b> Garlic Prawns, Kilpatrick oysters, battered fish, chilli mussels, smoked salmon & chips	70
<b>Balsamic &amp; Herb Braised Lamb Shank</b> <span style="background-color: #0070C0; color: white; padding: 2px 5px; border-radius: 10px;">Exclusive</span> with creamy royal blue potato mash, grilled broccolini & braised jus (GF)	40
<b>The Whole Grilled Lobster</b>	95
<b>Surf &amp; Turf</b> Half grilled Lobster & grilled Beef Tenderloin wrapped in prosciutto with parsnip puree, grilled baby vegetables & truffle sauce	80
<b>Fish of the Day</b> check with our friendly staff	42
<b>Chilli Mussels</b> with casalinga bread	38
<b>Curry of the Day</b> check with our friendly staff	40

**Choose your accompaniments from the side dish options to complement your main course**

### ADD ON SIDES - \$12 EACH

**Mashed Potato, Sauteed Garlic Green Beans with Almond (GF, DF), Beer Battered Chips, Potato Wedges**

**Garden Salad (GF, DF), Garlic Bread, Bread Basket**

Add Sauce - \$2 each: Aioli, Mayonnaise, Sweet Chilli, Sour Cream, Tomato

(GF) gluten-free, (DF) dairy-free, (V) vegetarian

While we endeavour to cater for special dietary requirements, we are unable to guarantee dishes are entirely free of all traces of allergens.

Menu is subject to change.

Available for the months of April & May 2026

T&Cs Apply

Credit Card Surcharge applies - Visa/MasterCard 1.4%, American Express 1.9%. Please be advised that we do not offer split billing.  
Not in conjunction with any offers or discounts for Set Menus (except for WA Seniors Card holders, Monday-Friday only, prevailing T&Cs apply)

## TWO COURSES \$58 per person

## THREE COURSES \$67 per person

Add free flowing house wines, beer of the moment, Spiced Pineapple Margherita, Bloody Shiraz Gin Spritz, Espresso Martini & soft drinks for two hours from seated & must be applicable to the entire group \$40 pp

### ENTREE - \$20 EACH

#### **Pan Fried Scallops (Additional \$8)**

with saffron velouté, grilled asparagus, flying fish roe & crispy prosciutto ham

#### **Pepper Crusted Seared Tuna**

with seaweed salad dressed with chili & sesame seed vinaigrette (GF, DF)

#### **Hand Crafted Panzotti Braised Beef Cheek Pasta**

with creamy porcini mushroom-walnut sauce & baby spinach

#### **Grilled Field Mushroom**

stuffed with vegetable confetti, herbs, lemon black rice salad & pomegranate salsa (GF, VGN)

#### **Creme Dubarry**

truffle oil, fresh baked dinner roll & butter (V, GFO, DFO, VGNO)

### MAIN COURSE - \$40 EACH

#### **Braised Chicken Maryland**

flavoured with spices and served with creamy polenta & chimichurri (GF)

#### **Pan Fried Red Emperor**

with potato, white bean & clam cassoulet (GF, DF)

#### **Eggplant, Zucchini & Goat Cheese Parmigiana**

with basil tomato sauce (V)

#### **Toasted Pumpkin Gnocchi**

with asparagus, cherry tomato, spinach & parmesan cheese (GF, V, VGNO)

### DESSERT - \$20 EACH

#### **Chocolate Fondant**

with dark chocolate sauce & chocolate cream

#### **Mango Panna Cotta**

with fruit salsa & passion fruit coulis (GF, DF)

#### **Vanilla Crème Brûlée**

with seasonal fruits (GF)

#### **Fig Pudding**

with butter scotch sauce and caramelised berries

*(GF) gluten-free, (GFO) gluten free option (DF) dairy-free, (VGN) vegan, (VGNO) vegan option, (V) vegetarian*

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