



## PREMIUM A LA CARTE

### Canard Deux Façons

herbs & spiced smoked duck breast & duck confit with parsnip puree, glazed fig & red wine jus (GF, DF)

50

### Honey and Thyme Marinated Roast Pork Cutlet

with balsamic braised baby beetroot, confit garlic & mustard jus

45

### O'CONNOR PASTURE-FED BEEF

#### Beef Sirloin 300gms (GF)

with grilled baby vegetables

60

#### Scotch Fillet 300gms (recommended to be cooked medium) (GF)

with grilled baby vegetables

60

#### Rib-eye Steak on Bone

with grilled baby vegetables

65

**Add Sauce:** Red wine Jus, Pepper sauce, Mushroom sauce, Mustard sauce (GF, DF)

2

**Add:** Creamy Garlic Prawns (GF)

12

#### Tomahawk Steak on Bone

with chips, salad & your choice of red wine jus, pepper or mushroom sauce

95

#### Slow Cooked Osso Buco

February Exclusive

with royal blue mash & parsley & bush tomato chutney (GF)

40

#### Seafood Platter

Garlic Prawns, Kilpatrick oysters, battered fish, chilli mussels, smoked salmon & chips

70

#### The Whole Grilled Lobster

95

#### Surf & Turf

Half grilled Lobster & grilled Beef Tenderloin wrapped in prosciutto with parsnip puree, grilled baby vegetables & truffle sauce

80

#### Fish of the Day

check with our friendly staff

42

#### Chilli Mussels

with casalinga bread

38

#### Curry of the Day

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, Sautéed 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 month of February 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**

*Add free flowing house wines, beer of the moment, Yuzu & Peach Gin Spritz, 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**

#### **Grilled Octopus Leg (Additional \$8)**

with pumpkin- thyme puree, honey glazed heirloom baby carrot & chimichurri (GF, DF)

#### **Roasted Tomato & Buffalo Cheese Terrine**

with roquette, pinenut, parmesan cheese salad & balsamic vinaigrette dressing (V, GF)

#### **Farci Zucchini Flower with Vegetable Mousse**

with roasted beetroot hummus, pumpkin, zucchini & chili salsa (V, GF)

#### **Tuna, Avocado & Herb Tartare**

dressed with lemon & olive oil vinaigrette (GF, DF)

#### **Roasted Pork Belly**

with cauliflower-saffron puree, grilled broccolini & port wine sauce (GF)

## **MAIN COURSE - \$40 EACH**

#### **Butter & Sage Poached Monk Fish Fillet**

with spinach chitarra sautéed with garlic & parsley

#### **Thyme & Apricot Stuffed Chicken Breast**

with sweet potato gratin, roasted Mediterranean vegetables & mustard jus (GF)

#### **Frutti Di Mare Pasta**

squid ink pasta with seafood, cherry tomato, chilli, garlic & herb sauce (DF)

#### **Toasted Cavatelli**

with porcini mushrooms, sundried tomato, basil & parmesan cheese (V)

## **DESSERT - \$20 EACH**

#### **Warm Brownie**

with chantilly cream, hot chocolate sauce & toasted almond

#### **Mango Panna Cotta**

with berry compote (GF, VGN)

#### **Vanilla Crème Brûlée**

with seasonal fruits (GF)

#### **Berry & Chocolate Tart**

with strawberry compote & raspberry mascarpone cream

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