

## PREMIUM A LA CARTE

<b>Canard Deux Façons</b>	50
herbs & spiced smoked duck breast & duck confit with parsnip puree, glazed fig & red wine jus (GF, DF)	
<b>Honey and Thyme Marinated Roast Pork Cutlet</b>	45
with balsamic braised baby beetroot, confit garlic & mustard jus	
<b>O'CONNOR PASTURE-FED BEEF</b>	
<b>Beef Sirloin 300gms (GF)</b>	60
with grilled baby vegetables	
<b>Scotch Fillet 300gms (recommended to be cooked medium) (GF)</b>	60
with grilled baby vegetables	
<b>Rib-eye Steak on Bone</b>	65
with grilled baby vegetables	
<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>	95
with chips, salad & your choice of red wine jus, pepper or mushroom sauce	
<b>Slow Cooked Osso Buco</b>	40
with royal blue mash & parsley & bush tomato chutney (GF)	
<b>Seafood Platter</b>	70
Garlic Prawns, Kilpatrick oysters, battered fish, chilli mussels, smoked salmon & chips	
<b>The Whole Grilled Lobster</b>	95
<b>Surf &amp; Turf</b>	80
Half grilled Lobster & grilled Beef Tenderloin wrapped in prosciutto with parsnip puree, grilled baby vegetables & truffle sauce	
<b>Fish of the Day</b>	42
check with our friendly staff	
<b>Chilli Mussels</b>	38
with casalinga bread	
<b>Curry of the Day</b>	40
check with our friendly staff	

**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 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

## THREE COURSES \$67 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 Brulee

with seasonal fruits (GF)

#### Berry & Chocolate Tart

with strawberry compote & raspberry mascarpone cream

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