

PREMIUM A LA CARTE

Canard Deux Façons	50
herbs & spiced smoked duck breast & duck confit with parsnip puree, glazed fig & red wine jus (GF, DF)	
Honey and Thyme Marinated Roast Pork Cutlet	45
with balsamic braised baby beetroot, confit garlic & mustard jus	
O'CONNOR PASTURE-FED BEEF	
Beef Sirloin 300gms (GF)	60
with grilled baby vegetables	
Scotch Fillet 300gms (recommended to be cooked medium) (GF)	60
with grilled baby vegetables	
Rib-eye Steak on Bone	65
with grilled baby vegetables	
Add Sauce: Red wine Jus, Pepper sauce, Mushroom sauce, Mustard sauce (GF, DF)	2
Add: Creamy Garlic Prawns (GF)	12
Tomahawk Steak on Bone	95
with chips, salad & your choice of red wine jus, pepper or mushroom sauce	
Seafood Platter	70
Garlic Prawns, Kilpatrick oysters, battered fish, chilli mussels, smoked salmon & chips	
Braised Lamb Shank	40
with creamy royal blue potato mash, grilled broccolini & braised jus (GF)	
The Whole Grilled Lobster	95
Surf & Turf	80
Half grilled Lobster & grilled Beef Tenderloin wrapped in prosciutto with parsnip puree, grilled baby vegetables & truffle sauce	
Fish of the Day	42
check with our friendly staff	
Chilli Mussels	38
with casalinga bread	
Curry of the Day	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 March 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

Lemon & Herb Marinated Grilled Gambas (Additional \$8)

with black rice, grilled vegetable salad & pomegranate-herb salsa (GF, DF)

Smoked Salmon Croquette

with pearl couscous, sultana salad & gherkin mayonnaise (GF)

Crispy Seaweed & Rice Paper Chicken Roll

with red Thai curry & coconut cream emulsion (GF, DF)

Hand Crafted Campanella Pasta

sauteed with sage, dried speck ham & pecorino cheese

Purple Cabbage, Pinenut & Raisin Relish Tart

crumbed with feta cheese served with kale salad & lemon vinaigrette (V)

MAIN COURSE - \$40 EACH

Slow Cooked Chicken Tagine

with dried fruit and green olives served with orange & dill couscous (GF, DF)

Panfried Barramundi

with royal blue potato and thyme cake, grilled asparagus, caper berries & dill butter sauce (GF)

Duck, Leek & Mushroom Ravioli

cooked in sage, cherry tomato & white wine butter sauce served with fresh grated parmesan cheese

Farci Eggplant

with roasted vegetables, chickpeas and tomato served with herb & mint yoghurt dressing (GF, V, VGN)

DESSERT - \$20 EACH

Crispy Hazelnut Meringue

layered with chantilly cream, strawberry & caramel sauce

Lemon Tart

with fruit salsa & passion fruit coulis

Vanilla Crème Brulee

with seasonal fruits (GF)

Stuffed Choux Pastry

with pistachio cream, hot chocolate sauce & toasted almond

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