



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

Seafood Platter

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

70

Braised Lamb Shank

March Exclusive

with creamy royal blue potato mash, grilled broccolini & braised jus (GF)

40

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, 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

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

sautéed 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, VGNO)

DESSERT - \$20 EACH

Crispy Hazelnut Meringue

layered with chantilly cream, strawberry & caramel sauce

Lemon Tart

with fruit salsa & passion fruit coulis

Vanilla Crème Brûlée

with seasonal fruits (GF)

Stuffed Choux Pastry

with pistachio cream, hot chocolate sauce & toasted almond

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