

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

The Whole Grilled Lobster 95

Surf & Turf 75
Half grilled Lobster & grilled Beef Tenderloin wrapped in prosciutto with parsnip puree, grilled baby vegetables & truffle sauce

Fish of the Day 40
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

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

Garden Salad (GF, DF)

Garlic Bread

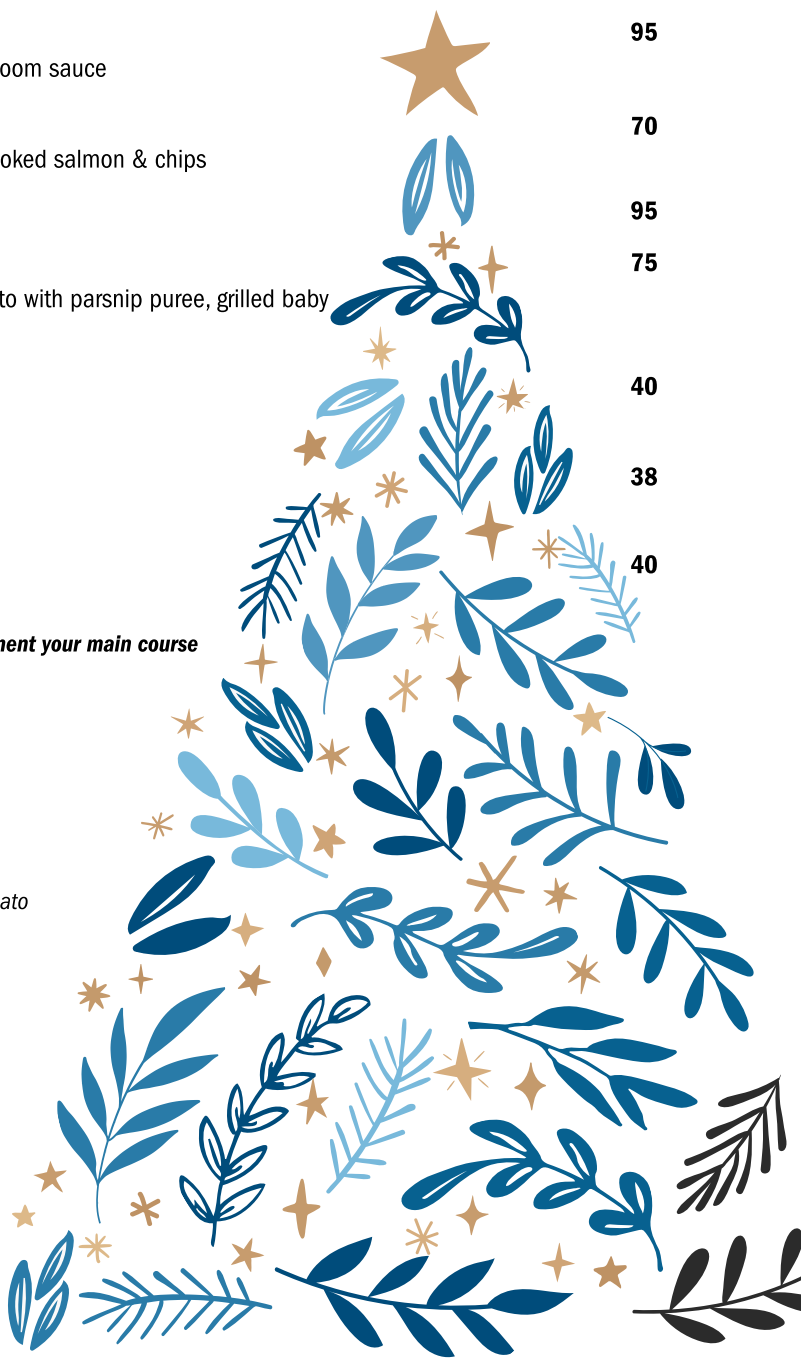
Bread Basket

(GF) denotes gluten-free (DF) denotes dairy-free

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 November & December 2025

*Credit Card Surcharge applies - Visa/MasterCard 1.4%, American Express 1.9%
T&Cs Apply. Please be advised that we do not offer split billing.*



TWO COURSES \$55 per person

THREE COURSES \$65 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

Five Spice Roasted Pork Belly

with parsnip puree, sautéed kale & cherry sauce (GF, DF)

Smoked Salmon Carpaccio

with blood orange puree & mixed tomato-herb salsa (GF)

Lemon & Dill Marinated Poached Prawn

with pearl couscous salad (GF, DF)

Pumpkin & Blue Cheese Ragout Tart

with roquette salad (V)

MAIN COURSE - \$38 EACH

Panfried Barramundi

with royal blue potato & thyme cake, grilled asparagus, capers berry-dill butter sauce (GF)

Herbs & Cranberry Chicken Ballotine

with sweet potato & pecan casserole, sautéed green bean & red wine jus (GF, DF)

Smoked Paprika Marinated Roasted Gambas

with black rice & pomegranate salad (GF, DF)

Grilled Lamb Rump

with butternut pumpkin puree, grilled baby vegetables & thyme jus (GF)

Creamy Saffron Risotto

with green Asparagus, mushrooms, broccoli, cauliflower and parmesan (GF, VGN)

DESSERT - \$20 EACH

Plum Pudding

with anglaise sauce & caramelised berry (GF)

Rice Milk Pandan Panna Cotta

with seasonal fruit salsa & raspberry coulis (GF, VGN)

Hazelnut Pavlova Roulade

with strawberry cream & red fruit coulis

Chocolate Tart

with coffee mascarpone cream & dark chocolate sauce

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(VGN) denotes vegan

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Not in conjunction with any offers or discounts for Set Menus

(except for WA Seniors Card holders, Monday-Friday only, prevailing T&Cs apply)

