

## PREMIUM A LA CARTE

<b>Canard Deux Façons</b> herbed & spiced duck breast & duck confit with parsnip puree, glazed fig & red wine jus (GF, DF)	50
<b>Honey and Thyme Marinated Roast Pork Cutlet</b> with balsamic braised baby beetroot, confit garlic & mustard jus	45
<b>O'CONNOR PASTURE-FED BEEF</b>	
<b>Beef Sirloin 300gms (GF)</b>	60
<b>Scotch Fillet 300gms (recommended to be cooked medium) (GF)</b>	60
<b>Rib-eye Steak on Bone (GF)</b>	65
<b>With Grilled Baby Vegetables</b>	
<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>Seafood Platter</b> garlic prawns, kilpatrick oysters, battered fish, chilli mussels, smoked salmon & chips	65
<b>The Whole Grilled Lobster</b>	95
<b>Surf &amp; Turf</b> half grilled Libster & grilled beef tenderloin wrapped in prosciutto with parsnip puree, grilled baby vegetable & truffle Sauce	75
<b>Fish of the Day</b> check with our friendly staff	40
<b>Chilli Mussels</b> with casalinga bread	38
<b>Curry of the Day</b> check with our friendly staff	40

*Choose your accompaniments from the side dish options to complement your main course*

## ADD ON SIDES

**\$12 each**

<b>Mashed Potato</b>	
<b>Sautéed Garlic Green Bean &amp; Almond (GF, DF)</b>	
<b>Beer Battered Chips</b>	
<b>Potato Wedges</b>	
<b>Add Sauce - Aioli, Mayonnaise, Sweet Chilli, Sour Cream, Tomato</b>	each 2
<b>Garden Salad (GF, DF)</b>	
<b>Garlic Bread</b>	
<b>Bread Basket</b>	

(GF/GFO) denotes gluten-free options/ Gluten-free options available

(DF) denotes dairy-free options

(V) denotes vegetarian options

(VGN/VGNO) denotes vegan option/ vegan option available

While we endeavour to cater for special dietary requirements,  
we are unable to guarantee dishes are entirely free of all traces of allergens.  
**Credit Card Surcharge applies – Visa/MasterCard 1.4%, American Express 1.9%**

## TWO COURSES \$55 per person

## THREE COURSES \$65 per person

- † **Optional Addition of a Free-Flowing Beverage Package \$35. Applies to house wine, beer of the moment (please ask our friendly team) & soft drinks. Please be advised that the free-flowing option will proceed for 2 hours from seated & must be applied to the whole table.**

*Free-flowing alcoholic beverages will be served under Western Australia's RSA guidelines.*

### ENTRÉE

**\$20 each**

#### **Grilled Gambas (additional \$10)**

cooked in tomato, chilli, herb & tomato sauce with wild rice salad (GF, DF)

#### **Grilled Zucchini Rolls**

with gorgonzola cheese, crispy parmesan & sesame seed, cherry tomato & basil salad (GF)

#### **Crispy Calamari**

with chili, garlic & lemon zest, with couscous salad & cucumber mint yoghurt (GF)

#### **Roast Pork Belly**

with purple potato mash, glazed pumpkin, sauteed kale & thyme jus (GF)

#### **Toasted Pumpkin Gnocchi**

with mushroom, cherry tomato, olive & fried garlic sauce (GF, VGN)

### MAIN COURSE

**\$38 each**

#### **Panfried Barramundi**

with potato & herbs croquette, sautéed spinach & clams butter sauce

#### **Chicken Ballotine**

with barley & mushroom risotto & marsala sauce

#### **Frutti Di Mare Linguine**

with clams, calamari, mussels, prawns, chili, basil & tomato sauce (DF)

#### **Risotto Printaniere**

with cauliflower, carrot, zucchini, mushroom, sage and parmesan cheese (GF, VGNO)

#### **Special Of the Day**

Please check with our friendly staff

### DESSERT

**\$20 each**

#### **Mango & Coconut Panna Cotta**

with strawberry salsa & passion fruit coulis (GF, VGN)

#### **Caramelised Peach Crème Brule**

with vanilla ice-cream (GF)

#### **Sticky Date Pudding**

with crème anglaise sauce & strawberry

#### **Lemon Cheesecake**

with fruit salsa