

PREMIUM A LA CARTE

Canard Deux Façons herbed & spiced 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)	60
Scotch Fillet 300gms (recommended to be cooked medium) (GF)	60
Rib-eye Steak on Bone (GF)	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
Seafood Platter garlic prawns, kilpatrick oysters, battered fish, chilli mussels, smoked salmon & chips	65
The Whole Grilled Lobster	95
Surf & Turf half grilled Libster & grilled beef tenderloin wrapped in prosciutto with parsnip puree, grilled baby vegetable & truffle Sauce	75
Fish of the Day check with our friendly staff	40
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	
Sautéed Garlic Green Bean & Almond (GF, DF)	
Beer Battered Chips	
Potato Wedges	
Add Sauce - Aioli, Mayonnaise, Sweet Chilli, Sour Cream, Tomato	each 2
Garden Salad (GF, DF)	
Garlic Bread	
Bread Basket	

(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.

Available for the month of June 2025

Credit Card Surcharge applies – Visa/MasterCard 1.4%, American Express 1.9%

Effective 1 June 2025

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