

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	
Bourbon & Honey Glazed Beef Short Ribs January Exclusive	40
with roasted root vegetables and smoky & fruity BBQ sauce (GF, DF)	
Seafood Platter	80
Garlic Prawns, Kilpatrick oysters, battered fish, chilli mussels, smoked salmon & chips	
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 January 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

Orange Butter Seared Scallop (Additional \$8)

with seaweed salad and dressed with fish roe & chive salsa (GF, DF)

Potato & Crab Meat Croquette

with papaya & pomegranate salad

Pork Terrine

with roquette, walnut, green apple salad & pineapple chutney (GF, DF)

Mushroom, Roasted Pumpkin & Blue Cheese Tart

with crumbled feta cheese & dill (V)

Fritto Misto Vegetables

with creamy cashew hummus & arugula salad (VGN)

MAIN COURSE - \$40 EACH

Panfried Barramundi

with oven baked root vegetables, cherry tomato, capers, olive & herbs concasse (GF, DF)

Herbs & Tomato Braised Chicken Maryland

with baby potato & herb cake and braise jus (GF, DF)

Maple, Pumpkin & Feta Ravioli

cooked in sage, spinach, cherry tomato, chilli & butter sauce (V)

Eggplant, Capsicum Piperade & Haloumi Cheese Parmigiana

with grilled broccolini & cherry tomato confit (V)

DESSERT - \$20 EACH

Chocolate Fondant

with chocolate ice cream

Coconut Pannacotta

with berries & passionfruit coulis (GF, VGN)

Apple & Rhubarb Crumble

with vanilla ice cream

Raspberry Mousse Tart

with berry compote & vanilla mascarpone cream

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