

## PREMIUM A LA CARTE

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

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

## ADD ON SIDES - \$12 EACH

<b>Mashed Potato</b>
<b>Sauteed Garlic Green Beans with Almond</b> (GF, DF)
<b>Beer Battered Chips</b>
<b>Potato Wedges</b>
Add Sauce - \$2 each: Aioli, Mayonnaise, Sweet Chilli, Sour Cream, Tomato
<b>Garden Salad</b> (GF, DF)
<b>Garlic Bread</b>
<b>Bread Basket</b>

(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.

Available for the month of October 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 & soft drinks for two hours from seated & must be applicable to the entire group \$40pp

### ENTREE - \$20 EACH

#### **Chive Crumbed Scallops (additional \$10)**

with parsnip puree, mango & coriander chutney (GF, DF)

#### **Smoked Salmon & Spring Vegetables Roulade**

with green peas velouté & flying fish roe salsa (GF)

#### **Sundried Tomato, Pumpkin & Goat Cheese Tart**

with roquette, cherry tomato & walnut dressing

#### **Smokey Chicken Breast Carpaccio**

with filo pastry braised chicken roll, apple & tamarind sauce

#### **Toasted Potato Gnocchi**

with spinach, pumpkin, mushroom & parmesan cheese (GF, VGNO)

### MAIN COURSE - \$38 EACH

#### **Spice Marinated Grilled Prawns**

with potato & carrot galette, light curry leaves, mustard seeds & coconut gravy (GF, DF)

#### **Braised Chicken Maryland In Herb & Tomato**

with basmati pilaf rice & fried onion (GF, DF)

#### **Oven Baked Coral Trout**

with barley, zucchini, capsicum & herb salad with tomato olive caper & lime salsa (DF)

#### **Paneer Skewer**

with spiced cooked semolina & tomato-coriander gravy (GF)

### DESSERT - \$20 EACH

#### **White Chocolate Sago Pudding**

with saffron & mango lassi

#### **Lemon Tart**

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

#### **Coconut Filo Spring Roll**

with vanilla ice cream

#### **Rice Milk Panna Cotta**

with berry compote & fruit coulis (GF, VGN)

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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)