

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	60
Beef Sirloin 300gms (GF)	60
with grilled baby vegetables	
Scotch Fillet 300gms (recommended to be cooked medium) (GF)	65
with grilled baby vegetables	
Rib-eye Steak on Bone	95
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	65
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 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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(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)