

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	2
with grilled baby vegetables	
Add Sauce: Red wine Jus / Pepper sauce / Mushroom sauce / Mustard sauce (GF, DF)	12
Add: Creamy Garlic Prawns (GF)	
Seafood Platter	95
Garlic Prawns, Kilpatrick oysters, battered fish, chilli mussels, smoked salmon & chips	
The Whole Grilled Lobster	75
Surf & Turf	40
Half grilled Lobster & grilled Beef Tenderloin wrapped in prosciutto with parsnip puree, grilled baby vegetables & truffle sauce	
Fish of the Day	38
check with our friendly staff	
Chilli Mussels	40
with casalinga bread	
Curry of the Day	
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.

Available for the month of September 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

Crab & Potato Croquette (additional \$10)

with avocado & cherry tomato salad (DF)

Grilled Zucchini Rolls

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

Grilled Octopus & Green Papaya Salad

dressed with chili, chive, coriander & lemon (GF, DF)

Crispy Skin Pork Belly

with parsnip puree, sautéed pak choy & apple sauce (GF)

Roasted Capsicum Gazpacho

roasted capsicum piperade & goat cheese flavoured with herbs oil (GF, V)

MAIN COURSE - \$38 EACH

Squid Ink Linguini

with crispy baby calamari, cherry tomatoes & herbs (GF)

Lemon & Thyme Marinated Chicken Breast

with potato boulangère, ratatouille & mustard jus (GF, DF)

Panfried Barramundi

with potato, carrot & herbs galette, mussel, lemon glaze & light coconut curry sauce (GF, DF)

Gratinated Cannelloni

cooked in sage, garlic & cherry tomato sauce

Creamy Risotto

with asparagus, mushrooms, pumpkin, parmesan (GF, VGNO)

DESSERT - \$20 EACH

Chocolate Fondant

with chocolate & mint ice cream

Roasted Pineapple Millefeuille

with coconut mousse & passionfruit sorbet (GF, VGN)

Strawberry Panna Cotta

with berry compote & fruit coulis (GF, VGN)

Vanilla Crème Brûlée

with seasonal fruit (GF)

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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)