



ENTRÉE

Garlic Bread	14
Breadbasket	12
Olive oil, balsamic, whipped butter	
Soup of the Day, with fresh baked bread,	15
Please check with our friendly staff	
Pesto Gnocchi	24
Mushroom, spinach, asparagus, cherry tomato, basil & white wine sauce (V, GF)	
Lemon & Pepper Squid	22
Mixed green salad, aioli sauce (GF)	
Roasted Pork Belly	25
Caramelised apple, pumpkin mash, mustard sauce (GF)	
Lemon & Herb Marinated Grilled Jumbo Prawns	32
Green hummus, fennel confit, cherry tomato, lime & pomegranate salsa (GF, DF)	
Spicy Minced Lamb	25
Rolled in grape leaves, basil & tomato sauce, wild rice salad (GF, DF)	
Antipasto Platter to Share	40
Ham arancini, prosciutto, mortadella ham, brie, homemade apple relish, marinated mixed olive, sundried tomato & crackers	
Seafood Platter to Share	60
Garlic prawns, Kilpatrick oysters, beer battered fish, chilli mussels, smoked salmon, chips	
Mezze Platter to Share	28
Baba ghanoush, herbs hummus, feta, marinated mixed olive, homemade vegetable pickle, grilled Lebanese flat bread (V)	

SIDE SELECTIONS

Mashed Potatoes	15
Sautéed Green Beans with Almond & Garlic	15
Garden Salad	15
Chips	15
Potato Wedges	15
Extra Sauce	2
(Aioli, sweet chili, sour cream, mustard mayonnaise, BBQ)	

PASTA

Vongole Pasta	29
With NZ clams, saffron, tomato, parsley, garlic & white wine sauce	
Penne Pasta	25
With Carbonara sauce	



FROM THE FARM

Chicken Breast	38
Filled with apricot & herb, pommes boulangère, orange braised baby carrot, creamy mushroom sauce (GF)	
Grilled Lamb Loin	45
Marinated in yoghurt & rosemary, fried potato, olive, cherry tomato, garlic, chili, mustard jus (GF)	
Roast Pork Loin	38
Parsnip puree, mustard & honey glazed butternut pumpkin, thyme jus (GF)	
Smoked Duck Breast	38
Parsnip puree, braised endive, wild mushrooms confit, orange sauce (GF, DF)	
Curry of the Day	40
Check with our friendly staff member	

FROM THE OCEAN

The Hot Kilo	32
Chilli mussels 1kg, grilled casalinga bread	
Grilled Tuna Steak	38
White bean, potato, chorizo cassoulet, fresh fennel salad (GF, DF)	
Pan Fried Barramundi	38
Mung bean, grilled Mediterranean vegetable salad with lemon grass, saffron, coconut sauce (GF, DF)	

FROM THE GRILL

Beef Sirloin 300gms (100 Days Grain Fed, Southwest WA) (GF)	45
Scotch Fillet 300gms, MSA Grade, recommended cooked medium (GF)	45
T-Bone Steak 350gms, Pitch Black Angus, Southwest WA (GF)	45
Beef Tenderloin Fillet 250gms, MSA Grade (GF)	45
Served with mash potato, vegetable ratatouille	
Please choose your sauce: green pepper sauce, creamy mushroom sauce, red wine jus	2
Add creamy garlic prawns for "Surf & Turf"	12

FROM THE GARDEN

Eggplant, Zucchini, Ricotta Cheese Moussaka (GF)	30
Pumpkin, Wild Mushroom, Asparagus, Pesto, Mascarpone Risotto (GF)	30

*While we endeavour to cater for special dietary requirements,
we are unable to guarantee dishes are entirely free of all traces of allergens.*



DESSERTS

Tiramisu , caramelised mix berries, chocolate, mint ice cream	18
Chocolate Fondant , strawberry, vanilla ice cream	18
Mango Panna Cotta , roasted pineapple, coconut sorbet (GF)	18
Vanilla Crème Brûlée , seasonal fruit (GF)	18
Cheese Platter for two King Island blue, Tasmanian brie, local vintage cheddar, dried fruits, nuts & lavosh crackers	28

HOT BEVERAGE

Espresso	5
Long Black	5
Flat White	5
Café Latte	5
Cappuccino	5
Macchiato	5
Mocha	5
Vienna	5
Hot Chocolate	5
Loose Leaf Tea (pot for two) Earl Grey, Brilliant Breakfast, Green, Chamomile, Peppermint	6

LIQUEUR COFFEE

Midnight Maria (Tia Maria)	14
Jamaican Coffee (Dark Rum)	14
Mexican Coffee (Kahlua)	14
Highlander (Drambuie)	14
Ladies Treat (Vienna with Baileys/Frangelico)	14
Roman Coffee (Amaretto)	14



BEER ON TAP

	Schooner	Pint
Hahn Super Dry 3.5	11	13
Swan Draught	12	14
James Squire 150 Lashes	13	15
Heineken	13	15
White Rabbit White Ale	13	15
Little Creatures Pale Ale	13	15

BEER

Heineken Zero	11
Great Northern can	11
Crown Lager	11
Coopers Pale Ale	11
Matso's Ginger Beer	12.5
Pure Blonde	11
Peroni	12
Little Creatures Rogers	12
Corona	12.5
Guinness (440ml can)	12.5
Stella Artois	12.5
Pipsqueak Cider	12.5

VODKA

Skyy	11
Absolute	12
Belvedere	13
Grey Goose	13
Crystal Head	14

GIN

Gordons Pink	11
Tanqueray	12
Roku	13
Hendricks	13
Tanqueray Ten	14

SCOTCH/WHISKY

Johnnie Walker Red	11
Jameson Irish Whiskey	12
Canadian Club	12
Chivas Regal	13
Johnnie Walker Black	13
Glenlivet 18yo	24

TEQUILA

Espolon	11
Sierra Silver	13
Don Julio Blanco	14

BOURBON

Jim Beam	11
Makers Mark	13
Wild Turkey – Rare Breed	14

RUM

Bundaberg	11
Captain Morgan	12
Bacardi	11
Sailor Jerry Spiced	15



APERITIF

Cinzano Extra Dry, Rosso, Bianco	10
Pernod	10
Campari	10
Pimm's No. 1	10
Dubonnet	10
Ouzo	10

BRANDY/ COGNAC/ PORT/SHERRY

Courvoisier VS	12
Courvoisier V.S.O.P.	15
Remy Martin V.S.O.P.	15
Hennessey XO	27
Sherry	10
Penfolds Club	11
Yalumba Galway Pipe	12

LIQUEURS

Kahlua	10
Drambuie	10
Tia Maria	10
Cointreau	10
Frangelico	10
Baileys	10

WATER, SOFTDRINKS, JUICES

San Pellegrino, 750 ml	10
Soda	4.5
Tonic	4.5
Pepsi/ Pepsi Max	4.5
Solo	4.5
Lemonade	4.5
Dry Ginger	4.5
Lemon, Lime & Bitters	5
Orange, Apple, Pineapple	5





CHAMPAGNE & SPARKLING

		
Omni Classic or Omni Moscato	40	9
Da Luca Prosecco (Italy)	47	11
Yarra Burn Prosecco NV	47	
Yarra Burn Premium Cuvee	50	12.5
Chandon NV Brut	58	
Moet Chandon	120	

WHITE WINE

		
De Bortelli Vivo Sauvignon Blanc, NSW	35	
Three Vineyards Sauvignon Blanc, VIC	38	10
Grant Burge Benchmark Sauvignon Blanc, SA	40	10
Grant Burge Benchmark Chardonnay	40	10
Brown Brothers Crouchen Riesling, VIC	42	10
Skuttlebutt Sauvignon Blanc Semillon, WA	45	11
Goundrey Unwooded Chardonnay, WA	45	11
Ta Ku Sauvignon Blanc, NZ	45	11
Amberley Chenin Blanc, WA	45	
Ferngrove Sauvignon Blanc Semillon, WA	47	
Brookland Valley V1 Chardonnay, WA	48	
Brookland Valley V1 SSB, WA	48	
Grant Burge Benchmark Pinot Gris, SA	50	12
Oyster Bay Sauvignon Blanc, NZ	50	
Robert Oatley 'Signature' Sauvignon Blanc, WA	58	

RED WINE

		
De Bortelli Vivo Cabernet Sauvignon, SA	35	
Three Vineyards Shiraz, VIC	38	
Grant Burge Benchmark Shiraz, SA	40	10
Skuttlebutt Cabernet Sauvignon, WA	45	11
Days of Rose Dry Rose	45	11
Goundrey Cabernet Merlot, WA	45	10
Grant Burge Benchmark Merlot, SA	45	10
Amberley Merlot, WA	47	11
Amberley Shiraz, WA	47	
Ferngrove, Cabernet Merlot, WA	48	
Brookland Valley V1 Cabernet Merlot, WA	48	
Annie's Lane Shiraz, SA	49	
Ta Ku Pinot Noir NZ	50	12
Oyster Bay Merlot, NZ	50	
Brookland Valley V1 Shiraz, WA	50	
St. Hallet 'Blackclay' Shiraz, SA	55	
Robert Oatley 'Signature' Cab Sav, WA	58	
De Bortelli Woodfired 'Hathcote' Shiraz, VIC	58	
Leeuwin Estate Siblings MR Shiraz. WA	58	12.5
Leeuwin Estate Art Series Cabernet Sauvignon, WA	99	

HOUSE WINE

		
Hardys Riddle Range, SA	30	9
<ul style="list-style-type: none"> • Sparkling • Chardonnay • Sauvignon Blanc • Cabernet Merlot • Shiraz • Moscato 		



COCKTAILS

Strawberry Daiquiri	21
Bacardi, Strawberry Liqueur, Lime Juice, Sugar, Strawberries	
Pina Colada	21
Bacardi, Malibu, Coconut Cream, Pineapple Juice	
Long Island Iced Tea	25
Bacardi, Vodka, Gin, Triple Sec, Tequila, Lime juice, Coke, Lime wedge	
Mojito	21
Mint leaves, Half a lime, Sugar syrup, Bacardi, Soda water	
Margarita	21
Lime wedges, Tequila, Triple Sec, Lemon juice, Lime juice, Sugar syrup	
Fruit Tingle	21
Blue Curacao, Vodka, Lemonade, Grenadine, Build over ice	
Midori Splice	21
Midori, Malibu, Pineapple juice, Cream, Pineapple wedge	
Dry Martini	21
Gin, Dry Vermouth	
Cosmopolitan	21
Vodka, Triple Sec, Lime Juice, Cranberry Juice	
Pimm's Cup	18
Pimm's, strawberry, mint, lemonade, Sparkling wine	
Espresso Martini	21
Honey vodka, Baileys, Crème de café, Espresso coffee	
Aperol Spritz	18
Aperol, prosecco, soda, ice	

MOCKTAILS

Pagoda Sweets	12
Strawberry, orange & pineapple juice, grenadine	
Orange & Strawberry Smoothie	12
Orange juice, strawberry	
Cranberry Crush	12
Cranberry juice, orange juice, ginger ale, build over ice	

