

ENTRÉE

Baked Garlic Focaccia	10
Herb buttered (V)	
Pizza Bianca	12
Balsamic EVOO, Artichoke Dip	
Tapas Plate for two	22
With grilled chorizo, grilled tiger prawns, sliced Parma ham, marinated olives, crusty bread, artichoke dip	
Seafood Chowder	15
Seafood mix, creamy veloute, fried bacon and herbed mix	
Pork Belly	23
Slow roasted pork belly, cauliflower puree, peach salsa, broccolini, herbed jus (GF)	
Grilled Tiger Prawns	25
Marinated in herbs, roquette pear prosciutto salad topped with Persian feta and balsamic reduction (GF)	
Seared Scallops	24
Caramelised scallops, creamy hummus with air dried beef salad, balsamic (GF)	
Za'atar Lamb Fillet	22
Grilled lamb fillet, Israeli cous cous salad, mint flavoured vinaigrette	
Duck Salad	24
Sous vide duck breast, beetroot, pickled onion, crumbled feta, semi dried roma tomatoes, baby spinach, walnut and orange dressing (GF)	
Field Mushroom	22
Served with grilled asparagus roquette, cherry tomato, Persian feta salad, balsamic reduction (V, GF)	
Caesar Salad	18
Cos lettuce bacon, croutons, shaved parmesan, dressing, anchovy fillets, poached egg	
<i>Add Smoked Salmon</i>	7
<i>Add Chicken</i>	6

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

MAIN COURSE

Barramundi	36
Pan-fried, pepperonata, speck-bacon fried potatoes, tomato herbs salsa(GF)	
Market Fish	Market Price
Special catch of the day, please ask our friendly wait staff.	
Pork Loin	30
Pork loin sage roasted, pumpkin puree, silver beet, seasonal baby vegetables, prune jus (GF)	
Chicken Supreme	28
Thyme grilled chicken, parmesan polenta cake, Mediterranean vegetables, chasseur sauce (GF)	
Seared Duck Breast	32
Duck breast, roasted beetroot puree, kipfler potatoes, hemp seed and cherry tomato mixed bean salad, jus (GF)	
Pasta Gamberi	29
Spaghetti With tiger prawns, caper, tomato, wilted spinach, creamy pesto and fresh parmesan	
Eggplant Lasagne	24
Crumbed eggplant, pepperonata, grilled haloumi, spinach with kipfler potatoes, asparagus, fennel salad (V)	
Vegetable Risotto	24
Roast vegetables, pesto, mascarpone, grilled asparagus pine nuts and fresh parmesan cheese(V, GF)	

PRIME CUTS

Beef Sirloin (300g) MSA grade	44
Grilled beef sirloin with roasted root vegetables, king oyster mushroom, asparagus and cherry mostarda (GF)	
Beef Tenderloin Fillet (250g) MSA grade	45
Grilled beef fillet with roasted root vegetables, king oyster mushroom, asparagus and cherry mostarda (GF)	
T-Bone steak (350g) Pitch Black Angus South West, WA	45
Grilled T-Bone with roasted root vegetables, king oyster mushroom, asparagus and cherry mostarda (GF)	
W.A. Dorper Lamb Rump	42
Roast lamb rump with, roasted root vegetables, sautéed spinach, broccolini and thyme jus (GF)	
W.A. Dorper Lamb Rack	42
Roast rack of lamb, roasted root vegetables, sautéed spinach, broccolini and thyme jus (GF)	
<i>Surf and Turf - Add chardonnay herbed garlic prawns</i>	7

SAUCE SELECTIONS

Thyme Jus

Mushroom Sauce

Brandy Peppercorn Sauce

Chasseur Sauce

SIDE SELECTIONS

Truffle Mash Potato	7
Kipfler Potato with Fried Bacon	7
Seasonal Garden Salad	7
Roquette Pear Pine Nuts Semi Dried Tomato Salad	7
Beer Battered Chips	9
Almond Beans and Broccoli	8

DESSERTS

Chocolate Fondant	14
With strawberry and choc chip mint ice-cream	
Almond Florentine	14
Lime Mascarpone mousse, strawberry sorbet, fruits, coulis	
Vanilla bean Crème Brulee	12
Chocolate crunch, kiwi strawberry	
Zaaffran Pannacotta	14
Strawberry gel, seasonal fruit, crushed pistachio	
Fruit Plate (GF)	12
Fresh fruit plate with lemon sorbet	
Sorbet (GF)	8
<i>Choose one from below selection</i>	
Strawberry, lemon, mango, coconut, watermelon	
Cheese Platter	24
King Island blue, Tasmanian brie, vintage cheddar, dried fruits, nuts, lavosh /crackers	

BEER ON TAP

	Schooner Pint	
Hahn Premium Light	7	10
Hahn Super Dry 3.5	9	11
Tooheys Extra Dry	9.50	11
Swan Draught	9.50	11
Peroni 500ml		12
James Squire 150 Lashes	11	13
Heineken	11	13

BEER

James Boag's Premium	10
Crown Lager	10
Coopers Pale Ale	10
Redback	10
Pure Blonde	10
Little Creatures Pale Ale	11
Little Creatures Rogers	11
Corona	12
Guinness (440ml can)	12
Stella Artois	12

CIDER

Strongbow sweet, dry, draught	8
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VODKA

Absolut	9.5
Grey Goose	11
Crystal Head	12.5

GIN

Tanqueray	9.5
Hendricks	11
Tanqueray Ten	12.5

SCOTCH/WHISKY

Johnnie Walker Red	9.5
Chivas Regal	11
Johnnie Walker Black	11
Glenlivet 18yo Malt	18.5

BOURBON

Jim Beam	9.5
Makers Mark	11
Wild Turkey	12.5
Wild Turkey Rare Breed	13

TEQUILA

Espolon	9.5
Tezon	11
Don Julio Blanco	12

RUM

Bacardi	9.5
Havana	11
Sailor Jerry Spiced	12.5

APERITIF

Cinzano Extra Dry, Rosso, Bianco	9
Pernod	9
Campari	9
Pimms No. 1	9
Dubonnet	9
Ouzo	9

BRANDY & COGNAC

Courvoisier VS	10
Courvoisier V.S.O.P.	13
Remy Martin V.S.O.P.	13
Hennessey XO	25
Martelle Cordon Bleu	20
Martell VS	10



SHERRY & TAWNY

Sherry	7
Penfolds Club	8
Yalumba Galway Pipe	10



CHAMPAGNE & SPARKLING

		
Omni Classic or Omni Sweet	38	8
San Martino Prosecco	40	9
Yarra Burn Premium Cuvee	47	10
Villa Sandi Prosecco NV	48	
Chandon NV	55	
Moet Chandon Imperial	110	



WHITE WINE

		
Half Mile Creek SB	33	
Three Vineyards SB	35	9
Houghton Quills Classic Dry White	38	
Grant Burge Benchmark SSB	39	
Grant Burge Benchmark Chardonnay	39	9
Brown Brothers Crouchen Riesling	40	9
Skuttlebutt SBS	42	10
Goundrey Unwooded Chardonnay	43	10
Ta_Ku SB NZ	43	10
Moondah Brook Verdelho	44	
Amberley Chenin Blanc	44	
St Hallet Poachers Blend SBS	45	
Tatachilla Growers SSB	45	
Ferngrove SBS "Symbols"	45	
Brookland Verse 1 Chardonnay	46	
Brookland Verse 1 SSB	47	
Oyster Bay SB NZ	48	
Amberley Secret Lane SSB	49	
Houghton Crofters SSB	49	
Robert Oatley Signature SB	49	
Leeuwin Estate Siblings MR SB	55	12
Howard Park SSB	58	

RED WINE

		
Half Mile Creek Cabernet Sauvignon	33	
Three Vineyards Shiraz	35	
Houghton Quills Classic Dry Red	38	
Grant Burge Benchmark Shiraz	39	9
Skuttlebutt Shiraz Cabernet	42	9
Days of Rose' Dry Rose	42	
Ta_Ku Pinot Noir NZ	43	
Goundrey Cabernet Merlot	43	9
Grant Burge Wines Merlot	43	
Tatachilla Partners Cabernet Shiraz	45	
Amberley Merlot	45	10
Amberley Shiraz	45	
Ferngrove, Cabernet Merlot	46	
Brookland Verse 1 Cabernet Merlot	46	
Annie's Lane Shiraz	47	
Oyster Bay Merlot NZ	48	
Brookland Verse 1 Shiraz	48	
Amberley Secret Lane Cabernet Merlot	49	
St Hallet Black Clay Shiraz	52	
Barossa Valley Estate GSM	52	
Tim Adams Shiraz, Clare Valley	55	
Leeuwin Estate Siblings MR Shiraz	55	12
Howard Park Cabernet Sauvignon	58	

HOUSE WINE

		
Hardys Riddle Range	28	8
• Sparkling		
• Chardonnay		
• Sauvignon Blanc		
• Cabernet Merlot		
• Shiraz Cabernet		
• Moscato		

COCKTAILS

Strawberry Daiquiri Bacardi, Strawberry Liqueur, Lime juice, Sugar, Strawberries	16.5
Pina Colada Bacardi, Malibu, Coconut cream, Pineapple juice	16.5
Long Island Ice Tea Bacardi, Vodka, Gin, Triple sec, Tequila, Lime juice, Coke, Lime wedge	18.5
Mojito Mint leaves, Half a lime, Sugar syrup, Bacardi, Soda water	16.5
Margarita Lime wedges, Tequila, Triple sec, Lemon juice, Lime juice, Sugar syrup	16.5
Fruit Tingle Blue curacao, Vodka, Lemonade, Grenadine, build over ice	16.5
Midori Splice Midori, Malibu, Pineapple juice, Cream, Pineapple wedge	16.5
Dry Martini Gin, Dry vermouth	16.5
Cosmopolitan Vodka, Triple sec, Lime juice, Cranberry juice	16.5
Champagne Cocktail Angostura Bitters, Sugar cube, Brandy, Sparkling wine	14.5
Espresso Martini Honey vodka, Baileys, Crème de café, Espresso coffee	16.5

MOCKTAILS

Pagoda Suites (sweets) Strawberry, Orange & Pineapple juice, Grenadine	9
Orange & Strawberry Smoothie Orange juice, Strawberry	9
Cranberry Crush Cranberry juice, Orange juice, Ginger ale, build over ice	9

LIQUEURS

Kahlua	9
Drambuie	9
Tia Maria	9
Cointreau	9
Frangelico	9
Baileys	9

LIQUEUR COFFEE

Midnight Maria (Tia Maria)	13
Jamaican Coffee (Coruba)	13
Mexican Coffee (Kahlua)	13
Highlander (Drambuie)	13
Ladies Treat (Vienna with Baileys/Frangelico)	13

HOT BEVERAGE

Espresso	4.50
Long Black	4.50
Flat White	4.50
Café Latte	4.50
Cappuccino	4.50
Macchiato	4.50
Mocha	4.50
Vienna	4.50
Hot Chocolate	4.50

WATER & SOFTDRINK

San Pellegrino, 750 ml	10
Soda	4
Tonic	4
Pepsi / Pepsi Max	4
Solo	4
Lemonade	4
Dry Ginger	4
Lemon, Lime & Bitters	5

JUICES

Orange	5
Apple	5
Pineapple	5

TEA

Loose Leaf Tea (pot for two)	6
Earl Grey	
Brilliant Breakfast	
Green	
Cinnamon Spice	
Chamomile	
Peppermint	
Almond Tea	