

ENTRÉE

Baked Garlic Focaccia	12
Herb buttered (V)	
Turkish Bread	12
Dukkah toasted, Balsamic EVOO, red pepper and walnut dip	
Tapas Plate for two	34
Grilled tiger prawns, pickled octopus, sliced prosciutto, pastrami, marinated olives, crusty bread and red pepper dip	
French onion soup	15
Roast beef broth with caramelised shredded onions topped with melted cheese croute	
Pork Belly	24
Slow roasted pork belly, sweet potato mash, sautéed broccolini and chilli caramel sauce (GF)	
Soft shell Crab	22
Lemon Tempura battered, crispy fried soft-shell crab, Asian salad and ginger lemongrass dressing	
Grilled Tiger Prawns	25
Marinated in herbs, roquette, pear, prosciutto salad topped with goat cheese dressing (GF)	
Ravioli Beef cheek	24
Beef cheek ravioli, pomodoro sauce, caramelised baby carrot with herbed mascarpone	
Field Mushroom	22
Chargrilled, buffalo mozzarella, grilled asparagus, roquette, cherry tomato with balsamic reduction (V, GF)	
Caesar Salad	18
Cos lettuce bacon, croutons, shaved parmesan, dressing, anchovy fillets and poached egg	
<i>Add Smoked Salmon 7 or Chicken 6</i>	

PRIME CUTS

Beef Sirloin (300g) MSA Grade,100 Days Grain Feed	44
Grilled beef sirloin with parsnip and potato bake, mushroom ragout and asparagus, (GF)	
Beef Tenderloin Fillet (250g) MSA Grade	45
Grilled eye fillet of beef with parsnip and potato bake, mushroom ragout and asparagus, (GF)	
T-Bone steak (350g) Pitch Black Angus, South West WA	45
Grilled T-bone with parsnip and potato bake, mushroom ragout and asparagus, (GF)	
W.A. Dorper Lamb Rack	45
Roast rack of lamb, with parsnip and potato bake, mushroom ragout, asparagus, (GF)	
<i>Surf and Turf - Add chardonnay herbed garlic prawns 7</i>	

SAUCE SELECTIONS

Thyme jus
Mushroom sauce
Brandy Peppercorn sauce

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	34
Pan-fried, grilled corn salad, bacon potato pave with salsa verde (GF)	
Market Fish	Market Price
Special catch of the day, please see our friendly wait staff.	
Pork Cutlet Timber Hill	32
Pork chop sage roasted, squash puree, seasonal baby vegetables with cherry mostarda sauce (GF)	
Chicken Supreme	28
Baharat spiced, creamy mash, seasonal baby vegetables with pepperonata sauce (GF)	
Seared Duck Breast	32
Duck breast, warm lentil hemp seed salad, pumpkin puree, caramelised baby beetroot, with red wine reduction (GF)	
Spaghetti Marinara	32
Seafood mix, capers, tomato, wilted spinach, spicy tomato sauce top with fresh herbs	
Eggplant Lasagne	25
Crumbed eggplant, pepperonata, grilled haloumi, spinach, sautéed kipfler potatoes, asparagus and fennel salad (V)	
Pumpkin Risotto	25
Roast pumpkin and sage butter risotto, grilled courgettes, goat cheese and pine nuts	
Lamb Shoulder (Salt grass Lamb Flinders Island)	34
Slow cooked, cinnamon honey sweet potato mash, sautéed spinach, broccolini and braising jus (GF)	
Braised Beef Brisket (South Western Region WA)	34
Slow cooked, cinnamon honey sweet potato mash, sautéed spinach, broccolini and braising jus (GF)	

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 broccoli	8



Set Menu

Minimum 10 guests
Two Course \$45 per person
Three Course \$55 per person

ENTRÉE

Pork Belly

Slow roasted pork belly, sweet potato mash, sautéed broccolini, chilli caramel sauce (GF)
or

Field Mushroom

Chargrilled, buffalo mozzarella, grilled asparagus roquette, cherry tomato, balsamic reduction (V, GF)
or

French Onion Soup

Roast beef broth with caramelised shredded onions topped with melted cheese baguette
or

Ravioli Beef cheek

Beef cheek ravioli, pomodoro sauce, caramelised baby carrot with herbed mascarpone

MAIN COURSE

Barramundi

Pan-fried, grilled corn salad, bacon potato pave, salsa verde (GF)
or

Chicken Supreme

Baharat spiced, creamy mash, seasonal baby vegetables, pepperonata sauce (GF)
or

Pumpkin Risotto

Roast pumpkin and sage butter risotto, grilled courgettes, goat cheese and pine nuts
or

Braised Beef Brisket

Red wine braised, cinnamon honey sweet potato mash, sautéed spinach, broccolini and braising jus (GF)

DESSERT

Sticky Date Pudding

Caramel sauce, strawberry, ice-cream
or

Chocolate Fondant

Vanilla ice cream, Jaffa sauce, strawberry
or

Fruit Plate (GF)

Fresh fruit plate with lemon sorbet

DESSERTS

Rhubarb Crumble Tart	14
Walnut and maple, fresh cream, Berries compote	
Sticky Date Pudding	14
Caramel sauce, strawberry, ice-cream	
Vanilla Bean Crème Brulee (GF)	14
Seasonal fruits and coulis	
Chocolate Fondant	14
Vanilla ice cream, Jaffa sauce, strawberry	
Fruit Plate (GF)	12
Fresh fruit plate with lemon sorbet	
Sorbet (GF)	8
Choose one from below selection	
Strawberry, lemon, mango, watermelon	
Cheese Platter for two	25
King Island blue, Tasmanian brie, Margaret river local cheddar, dried fruits, nuts, lavosh /crackers	

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
Loose Leaf Tea (pot for two)	6
<i>Earl Grey, Brilliant Breakfast, Green, Chamomile, Peppermint., Almond</i>	

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

BEER ON TAP

	Schooner	Pint
Hahn Super Dry 3.5	9	11
Tooheys Extra Dry	9.50	11
Swan Draught	9.50	11
James Squire 150 Lashes	11	13
Heineken	11	13
Little Creatures Pale Ale	11	13

BEER

Hahn Premium Light	10
James Boag's Premium	10
Crown Lager	10
Coopers Pale Ale	10
Redback	10
Pure Blonde	10
Peroni	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

Gordon Pink	9
Tanqueray	9.5
Roku	11
Hendricks	11
Tanqueray Ten	12.5

SCOTCH/WHISKY

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

BOURBON

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

TEQUILA

Espolon	9.5
Tezon	11
Don Julio Blanco	12

RUM

Bacardi	9.5
Havana	11
Sailor Jerry Spiced	12.50

APERITIF

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

BRANDY/ COGNAC/ PORT/SHERRY









Courvoisier VS	10
Courvoisier V.S.O.P.	13
Remy Martin V.S.O.P.	13
Hennessey XO	25
Sherry	7
Penfolds Club	8
Yalumba Galway Pipe	10

LIQUEURS

Kahlua	9
Drambuie	9
Tia Maria	9
Coruba	9
Frangelico	9
Baileys	9

WATER, SOFTDRINKS, JUICES

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

CHAMPAGNE & SPARKLING			RED WINE		
Omni Classic or Omni Moscato	38	8	Half Mile Creek Cabernet Sauvignon, SA	33	
San Martino Prosecco	45	10	Three Vineyards Shiraz, Vic	35	
Yarra Burn Prosecco NV	45		Grant Burge Benchmark Shiraz, SA	39	9
Yarra Burn Premium Cuvee	48	10	Skuttlebutt Shiraz Cabernet, WA	42	9
Chandon NV Brut	55		Days of Rose' Dry Rose, NZ	42	10
Moet Chandon Imperial	110		Goundrey Cabernet Merlot, WA	43	9
			Grant Burge Benchmark Merlot, SA	43	
WHITE WINE			Amberley Merlot, WA	45	10
Half Mile Creek SB, SA	33		Amberley Shiraz, WA	45	
Three Vineyards SB, Vic	35	9	Ferngrove, Cabernet Merlot, WA	46	
Grant Burge Benchmark SSB, SA	39		Brookland Valley V1 Cab Merlot, WA	46	
Grant Burge Benchmark Chardonnay	39	9	Annie's Lane Shiraz, SA	47	
Brown Brothers Crouchen Riesling, Vic	40	9	Ta_Ku Pinot Noir NZ	48	
Skuttlebutt SBS, WA	42	10	Oyster Bay Merlot, NZ	48	
Goundrey Unwooded Chardonnay, WA	43	10	Brookland Valley V1 Shiraz, WA	48	
Ta_Ku Sauvignon Blanc, NZ	43	10	Amberley Secret Lane Cab Merlot, WA	49	
Ta_Ku Sauvignon Blanc PINK, NZ	43		St Hallet Black Clay Shiraz, SA	52	
Moondah Brook Verdelho, WA	44		Barossa Valley Estate GSM, SA	52	
Amberley Chenin Blanc, WA	44		Tim Adams Shiraz, Clare Valley, SA	55	
St Hallet Poachers Blend SBS, SA	45		Leeuwin Estate Siblings MR Shiraz, WA	55	12
Ferngrove SBS, WA	45		Howard Park Cabernet Sauvignon, WA	58	
Brookland Valley V1 Chardonnay, WA	46		Leeuwin Estate Art Series Cab Sav, WA	99	
Brookland Valley V1 SSB, WA	47		HOUSE WINE		
Mud House, South Island Pinot Gris, NZ	48		Hardys Riddle Range, SA	28	8
Oyster Bay Sauvignon Blanc, NZ	48		• Sparkling		
Leeuwin Estate AS Classic Dry, WA	48		• Chardonnay		
Amberley Secret Lane SSB, WA	49		• Sauvignon Blanc		
Leeuwin Estate Siblings MR SB, WA	55	12	• Cabernet Merlot		
Howard Park SSB, WA	58		• 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 Spice 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