

ENTRÉE

Baked Garlic Foccacia	12
Herb buttered (V)	
Tomato Shorba	15
Spiced roasted Roman tomatoes, fresh cream, sourdough crouton (V)	
Pork Belly	24
Crispy skin, creamy potato, grilled courgettes, apple compote, herbed jus (GF)	
Lemon Paprika Calamari	20
Fried squid, petite salad, tartar sauce	
Salt Baked Baby Beet	20
Goats cheese puree, cured strawberry, pistachio, herb dressing	
Caesar Salad	19
Cos lettuce bacon, croutons, shaved parmesan, dressing, anchovy fillets, poached egg	

Add Smoked Salmon \$7 or Chicken \$6

FROM THE GRILL

Beef Sirloin (300g 100 Days Grain Fed, South West WA)	44
Whipped royal blue potatoes, broccolini, grilled tomato, ratatouille vegetable salsa (GF)	
T-Bone Steak (350g Pitch Black Angus, South West WA)	45
Whipped royal blue potatoes, broccolini, grilled tomato, ratatouille vegetable salsa (GF)	
Lamb Rack (Spring Valley, Dardanup WA)	45
Gourmet potato cake, grilled seasonal vegetables, red wine reduction	
Beef Tenderloin Fillet (250g MSA Grade)	45
Whipped royal blue potatoes, broccolini, grilled tomato, ratatouille vegetable salsa (GF)	

Add on Grilled garlic Prawns (3 pcs) \$7

SAUCE SELECTIONS

Thyme jus
Mushroom 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
Five bean and saffron potato cassoulet, salsa verde	
Market Fish	Market Price
Special catch of the day, please see our friendly wait staff.	
Chicken Supreme	28
Tuscan herb marinated, gourmet potato cake, grilled baby vegetables, herbed jus (GF)	
Prawn Linguini	34
Cherry tomato tarragon sauce, spinach, fresh herbs, grilled asparagus	
Mushroom Risotto	24
Wild mushrooms, cauliflower, green peas, fried basil, semidried tomato, parmesan (GF)	
Braised Lamb Shoulder (Spring Valley, Dardanup WA)	34
Slow cooked, fried gourmet potatoes, spinach, broccolini, braising jus (GF)	
Braised Beef Brisket (South Western Region WA)	34
Slow cooked, smoked paprika whipped potato, sautéed spinach, broccolini, braising jus (GF)	

SNACK FOODS

Steak Sandwich	22
Tender beef sirloin, fried bacon, swiss cheese, tomato and capsicum relish, salad, battered chips	
Pizza Marco Polo	22
Wood fired pizza base, roast chicken, salami, semidried tomatoes, kalamata olives, pesto, feta, mozzarella	
Pizza Margherita	18
Wood fired pizza base, sliced roman tomatoes, buffalo mozzarella, basil	

SIDE SELECTIONS

Whipped Potatoes	8
Seasonal Garden Salad	8
Beer Battered Chips	9
Green Beans and Broccoli butter almond	9
Potato Wedges	8



Set Menu

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

ENTRÉE

Pork Belly

crispy skin, creamy potato, grilled courgettes, apple compote, herbed jus (GF)
or

Tomato Shorba

spiced roasted Roman tomatoes, fresh cream, sourdough crouton (V)

or

Lemon paprika calamari

fried squid, petite salad and tartar sauce

MAIN COURSE

Barramundi

five bean, saffron potato cassoulet, salsa verde

or

Chicken Supreme

Tuscan herb marinated, gourmet potato cake, grilled baby vegetables, herbed jus (GF)

or

Beef Sirloin (250g 100 Days Grain Feed) South West WA

whipped royal blue potatoes, broccolini, grilled tomato, ratatouille vegetable salsa (GF)

or

Mushroom Risotto

wild mushrooms, cauliflower, green peas, fried basil semidried tomato, parmesan (V, GF)

DESSERT

Lemon tart

Fresh cream, seasonal fruits, coulis

or

Coconut Panna Cotta

Berries compote, white chocolate rocks, coulis

BOOKINGS ESSENTIAL

DESSERTS

Cannoli	14
Ricotta lime cream, crushed pistachio, chocolate fudge sauce, cherries	
Vanilla Bean Crème Brulee (GF)	14
Seasonal fruits, coulis	
Chocolate Fondant	14
Vanilla ice cream, Jaffa sauce, strawberry	
Fruit Plate (GF)	12
Fresh fruit plate, fruit sorbet	
Affogato	13
Vanilla ice cream, coffee shot, candied hazelnuts	
Tipsy Affogato	15
Vanilla ice cream, coffee shot, Frangelico	
Cheese Platter for two	25
King Island blue, Tasmanian brie, local vintage 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
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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

		
Omni Classic or Omni Moscato	38	8
San Martino Prosecco	45	10
Yarra Burn Prosecco NV	45	
Yarra Burn Premium Cuvee	48	10
Chandon NV Brut	55	
Moet Chandon Imperial	110	



WHITE WINE

		
Half Mile Creek SB, SA	33	
Three Vineyards SB, Vic	35	9
Grant Burge Benchmark SSB, SA	39	
Grant Burge Benchmark Chardonnay	39	9
Brown Brothers Crouchen Riesling, Vic	40	9
Skuttlebutt SBS, WA	42	10
Goundrey Unwooded Chardonnay, WA	43	10
Ta_Ku Sauvignon Blanc, NZ	43	10
Ta_Ku Sauvignon Blanc PINK, NZ	43	
Moondah Brook Verdelho, WA	44	
Amberley Chenin Blanc, WA	44	
St Hallet Poachers Blend SBS, SA	45	
Ferngrove SBS, WA	45	
Brookland Valley V1 Chardonnay, WA	46	
Brookland Valley V1 SSB, WA	47	
Mud House, South Island Pinot Gris, NZ	48	
Oyster Bay Sauvignon Blanc, NZ	48	
Leeuwin Estate AS Classic Dry, WA	48	
Amberley Secret Lane SSB, WA	49	
Leeuwin Estate Siblings MR SB, WA	55	12
Howard Park SSB, WA	58	

RED WINE

		
Half Mile Creek Cabernet Sauvignon, SA	33	
Three Vineyards Shiraz, Vic	35	
Grant Burge Benchmark Shiraz, SA	39	9
Skuttlebutt Cabernet Sauvignon, WA	42	9
Days of Rose' Dry Rose, NZ	42	10
Goundrey Cabernet Merlot, WA	43	9
Grant Burge Benchmark Merlot, SA	43	
Amberley Merlot, WA	45	10
Amberley Shiraz, WA	45	
Ferngrove, Cabernet Merlot, WA	46	
Brookland Valley V1 Cab Merlot, WA	46	
Annie's Lane Shiraz, SA	47	
Ta_Ku Pinot Noir NZ	48	
Oyster Bay Merlot, NZ	48	
Brookland Valley V1 Shiraz, WA	48	
Amberley Secret Lane Cab Merlot, WA	49	
St Hallet Black Clay Shiraz, SA	52	
Barossa Valley Estate GSM, SA	52	
Tim Adams Shiraz, Clare Valley, SA	55	
Leeuwin Estate Siblings MR Shiraz, WA	55	12
Howard Park Cabernet Sauvignon, WA	58	
Leeuwin Estate Art Series Cab Sav, WA	99	

HOUSE WINE

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

COCKTAILS

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

MOCKTAILS

Pagoda Suites (sweets)	9
Strawberry, orange & pineapple juice, grenadine	
Orange & Strawberry Smoothie	9
Orange juice, strawberry	
Cranberry Crush	9
Cranberry juice, orange juice, ginger ale, Build over ice	