

## ENTRÉE

<b>Garlic Bread</b>	10
<b>Soup of the Day</b> With fresh baked bread	12
<b>Tofu with Oyster Mushroom</b> Filled ginger and coriander flavoured bean sprout, macadamia, chilli dressing (DF, Vegan, GF)	12
<b>Seafood Bouillabaisse</b> Served with garlic saffron aioli bruschetta	18
<b>Herb &amp; Dried Fruit Crusted Goat Cheese Roulade</b> Served with spiced poach pear, bitter salad, aged balsamic dressing (V) (GF)	20
<b>Homemade Beef Tortellini</b> Served with braise savoy cabbage, herb tomato concasse	20
<b>Pork Belly</b> With fava bean mash, marinated choy sum, honey mirin sauce	24
<b>Pagoda Antipasto Platter to share</b> Tasmania cured salmon, pastrami, prosciutto, fried crumbed bocconcini cheese, marinated olives and capers, grissini, homemade jardinière vegetables	36
<b>WINTER WARMER</b>	
<b>Curry of the day</b> Check with friendly staff member	28
<b>Braised Osso Bucco</b> Served with creamy polenta, grilled broccolini, sprinkled gremolata	38
<b>Red Wine Braised Lamb Shank</b> Served with royal blue mash potato, confit shallot	36

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

### FROM THE GRILL

<b>Beef Sirloin (100 Days Grain Fed, South West WA)</b>	<b>44</b>
<b>T-Bone Steak (Pitch Black Angus, South West WA)</b>	<b>45</b>
<b>Beef Tenderloin Fillet (MSA Grade)</b>	<b>45</b>
Served with sweet potato gratin, wild mushrooms, confit garlic and grilled broccoli	
Add - creamy garlic prawns (3 pcs)	<b>10</b>
Sauce - Brandy peppercorn, red wine jus or creamy garlic sauce	
<b>Grilled Moroccan Lamb Rump</b>	<b>38</b>
Served with spicy barley vegetable, mint yoghurt dressing	
<b>Cajun Spiced Chicken Breast</b>	<b>28</b>
Served with corn puree, oven baked broccoli, cauliflower fleurette, brandy peppercorn sauce	

### FROM THE OCEAN

<b>Pan Fried Barramundi</b>	<b>35</b>
Served with lima bean ragout, steamed bok choy, clam butter sauce	
<b>Poached Rankin Cod</b>	<b>38</b>
Crusted with shiitake mushroom, garlic and chive. Accompanied with soba noodles, lemon grass broth	
<b>Vongole Clam Linguine</b>	<b>25</b>
With NZ clams, saffron, tomatoes and parsley in garlic white wine sauce	

### VEGETARIAN

<b>Mediterranean Eggplant</b>	<b>25</b>
Filled with chickpea, barley, grilled vegetable, chilli, diced tomatoes, herb, yogurt dressing.	
<b>Risotto Carnaroli Primavera</b>	<b>25</b>
Served with shaved parmigiano - reggiano cheese with truffle oil	

### SIDE SELECTIONS

<b>Roast gourmet potatoes</b>	<b>9</b>
<b>Royal blue mash potato</b>	<b>9</b>
<b>Buttered vegetables</b>	<b>9</b>
<b>Pagoda garden salad</b>	<b>8</b>
<b>Beer battered chips</b>	<b>8</b>
<b>Potato wedges</b>	<b>9</b>

## DESSERTS

<b>Mango Creme Brulee</b> Served with crispy biscotti	15
<b>Choux Pastry</b> with hazelnut cream, hot chocolate sauce and toasted almond	15
<b>Fig Whisky Pudding</b> Served with creamy caramel sauce	15
<b>Australian Cheese Platter</b> With quince jam, lavosh crackers, dried fruits, sliced bread	25

## HOT BEVERAGE

<b>Espresso</b>	4.5
<b>Long Black</b>	
<b>Flat White</b>	
<b>Café Latte</b>	
<b>Cappuccino</b>	
<b>Macchiato</b>	
<b>Mocha</b>	
<b>Vienna</b>	
<b>Hot Chocolate</b>	
<b>Loose Leaf Tea (pot for two)</b>	6
<i>Earl Grey, Brilliant Breakfast, Green, Chamomile, Peppermint., Almond</i>	

## LIQUEUR COFFEE

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

## BEER ON TAP

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

## BEER

Heineken Zero	8
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

## VODKA

Absolut	9.5
Grey Goose	11
Crystal Head	12.5

## GIN

Gordons 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
Bundaberg	9.5

Sierra Silver	11
Don Julio Blanco	12

## RUM

Bundaberg	9.5
Coruba	9
Bacardi	9.5
Havana Club	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/ 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 SBB, 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 Cabernet Shiraz, 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	
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

<b>Strawberry Daiquiri</b>	18
Bacardi, Strawberry Liqueur, Lime Juice, Sugar, Strawberries	
<b>Pina Colada</b>	18
Bacardi, Malibu, Coconut Cream, Pineapple Juice	
<b>Long Island Iced Tea</b>	20
Bacardi, Vodka, Gin, Triple Sec, Tequila, Lime juice, Coke, Lime wedge	
<b>Mojito</b>	18
Mint leaves, Half a lime, Sugar syrup, Bacardi, Soda water	
<b>Margarita</b>	18
Lime wedges, Tequila, Triple Sec, Lemon juice, Lime juice, Sugar syrup	
<b>Fruit Tingle</b>	18
Blue Curacao, Vodka, Lemonade, Grenadine, Build over ice	
<b>Midori Splice</b>	18
Midori, Malibu, Pineapple juice, Cream, Pineapple wedge	
<b>Dry Martini</b>	18
Gin, Dry Vermouth	
<b>Cosmopolitan</b>	18
Vodka, Triple Sec, Lime Juice, Cranberry Juice	
<b>Champagne Cocktail</b>	18
Angostura Bitters, Sugar Cube, Brandy, Sparkling wine	
<b>Espresso Martini</b>	18
Honey vodka, Baileys, Crème de café, Espresso coffee	
<b>Aperol Spritz</b>	15
Aperol, prosecco, soda, ice	

## MOCKTAILS

<b>Pagoda Suites (sweets)</b>	10
Strawberry, orange & pineapple juice, grenadine	
<b>Orange &amp; Strawberry Smoothie</b>	10
Orange juice, strawberry	
<b>Cranberry Crush</b>	10
Cranberry juice, orange juice, ginger ale, Build over ice	