



## SMALLS / SHARES

<b>CHEESY GARLIC BREAD (V)</b>	<b>\$16</b>	<b>BOWL OF CHIPS (V)</b>	<b>\$14</b>
Turkish bread, parmesan, mozzarella, confit garlic, Italian herbs		Chips with umami salt, aioli	
<b>BLOODY MARY PICKLE PLATE (V) (GF)</b>	<b>\$18</b>	<b>SEASONED WEDGES (V)</b>	<b>\$18</b>
Fresh tomatoes, celery, olive crumb, Worcestershire emulsion, cornichons		Sour cream & sweet chilli	
<b>ADD HOUSE MADE FOCACCIA</b>	<b>\$8</b>	<b>JAMAICAN JERK WINGS</b>	<b>\$26</b>
<b>TANDOORI CORN COBS (V) (GF)</b>	<b>\$20</b>	Spicy jerk sauce, burnt pineapple relish	
Indian spiced corn (2), Raita, pickled shallot, puffed rice, coriander		<b>CARNITA TACOS (3)</b>	<b>\$28</b>
<b>CHICKEN YAKATORI (GF)</b>	<b>\$22</b>	Pulled spiced pork, sweet slaw, charred corn, soft white tortillia, guacamole, pickled chilli	
Marinated chicken thigh, tare glaze, shredded cabbage, soy sesame dressing		<b>SWITCH TO PULLED JACKFRUIT (VO)</b>	
<b>PRAWN SKEWERS (GF)</b>	<b>\$22</b>	<b>NACHOS (V) (GF)</b>	<b>\$32</b>
Peeled prawn skewers (6), aioli, burnt lemon with sauce		Corn chips, cheese, salsa, pico de galo, guacamole, sour cream	
<i>See specials for todays sauce</i>		<b>ADD PULLED PORK</b>	<b>\$9</b>
<b>GRAZING BOARD FOR 2 (GFO)</b>	<b>\$48</b>	<b>ADD JALAPEÑOS</b>	<b>\$4</b>
3 cheese, lavosh, pickles, quince, olives, maple cashews, prosciutto, pear, seasonal dip, house made focaccia		<b>BURRATA (V)(GFO)</b>	<b>\$28</b>
		Buffalo milk burrata cheese, zucchini, mint, orange, pepitas, vincotto dressing, house made focaccia	

## MAINS

<b>200G EYE-FILLET STEAK (GF)</b>	<b>\$52</b>	<b>FISH &amp; CHIPS</b>	<b>\$26</b>
Hasselback potatoes, seasonal greens, szechuan pepper sauce		Beer battered snapper, chips, mushy peas, tartare sauce, lemon	
<b>ADD CREAMY GARLIC PRAWNS</b>	<b>\$9</b>	<b>ADD SALAD</b>	<b>\$8</b>
<b>BARRAMUNDI (GF)</b>	<b>\$42</b>	Gem lettuce, cucumber, dill, lemon myrtle dressing	
Thai green sauce, broccolini, snow peas, carrot, fried shallots, coconut rice		<b>CHICKEN BURGER</b>	<b>\$30</b>
<b>"PHILLY CHEESE" STEAK SANGA</b>	<b>\$34</b>	Southern fried chicken, Maple bourbon sauce, Kewpie mayo, American cheese, pickles, iceburg lettuce, chips	
Black angus steak, turkish roll, cheese sauce, capsicum, onion, mushroom, Kewpie mayo, chips		<b>CHICKEN PARMI</b>	<b>\$32</b>
<b>PAELLA (GF)</b>	<b>\$34</b>	Crumbed chicken breast, mozzarella, Napoletana sauce, pub salad, chips	
Marinated prawns, chorizo, capsicum, sofrito, peas, saffron, arborio rice, lemon		<b>TUNA POKE BOWL (VO) (GF)</b>	<b>\$32</b>
<b>CAULIFLOWER 65 (V) (GF)</b>	<b>\$30</b>	Seared tuna, wakame, pickled ginger, edamame, cucumber, avocado, rice, sesame dressing	
Charred cauliflower, 65 curry sauce, yoghurt, cucumber, mint, jasmine rice		<b>SWITCH TO TOFU (VEO)</b>	

Please note that whilst we do provide Gluten Free (GF), Vegetarian (V) and Vegan (VE) options, our kitchen is not a Gluten Free or Animal Product Free environment. Please also notify staff of dietary allergens whilst placing your order, which we shall cater to the best of our abilities. Our kitchen frequently handles allergens such as nuts, shellfish, sesame seeds, wheat, flour, eggs, fungi and dairy products. Therefore, we cannot guarantee that any product or meal is 100% allergen-free.



## SIDES

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<b>HASSELBACK POTATOES</b> (GF)	<b>\$18</b>
Truffle Dijonaise, crème fraîche, chives	
<b>CUCUMBER IZAKAYA</b> (VE) (GF)	<b>\$18</b>
Marinated & pickled cucumber, sesame chilli	
<b>ASPARAGUS</b> (VEO) (GF)	<b>\$18</b>
Roast pine nuts, cashew cream, basil, pecorino	
ADD HOUSE MADE FOCACCIA	<b>\$8</b>
<b>CHARRED BABY GEM LETTUCE</b> (VE) (GF)	<b>\$16</b>
Confit garlic, Furikake, vegan mayo	

## COFFEE & TEA

CAKES, SLICES & TARTS in the Yallingup Room display fridge

## KIDS

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<b>FRIED RICE</b> (GF)	<b>\$16</b>
White rice, egg, sweetcorn, peas, bacon, soy, spring onion	
<b>VEGGIE BOLOGNESE</b> (V)	<b>\$16</b>
Hidden veggie tomato sauce, spaghetti, parmesan	
<b>MINI MARGHERITA</b> (V)	<b>\$16</b>
Napoletana sauce, mozzarella	
<b>CHEESEBURGER</b>	<b>\$16</b>
Beef patty, brioche bun, cheese, tomato sauce, chips	
<b>FRUIT PLATTER</b> (VE)(GF)	<b>\$14</b>
assorted cut fruit	
<b>KIDS ICE CREAM</b>	<b>\$5</b>
served with sprinkles	

## SCAN QR CODE FOR OUR DAILY SPECIALS & PIZZAS



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