

STARTERS

Garlic and Herb Sourdough v (4pcs)	10
La Delizia Burrata Cheese v, gfo *limited availability*	19.5
Freshly made cheese served with poached pear, honey and crispy cracker. Highly recommended!	
Chef's Board	29
Freshly sliced prosciutto, grilled chorizo, hummus dip, brie cheese, marinated vegetables and olives, chargrilled Turkish bread	
Greek Fries v	11.9
Potato chips, fetta and oregano, paprika salt, lemon, tzatziki	
Beer Battered Onion Rings	11.9
with sweet chilli and aioli	
Grilled Chili Prawn Skewers (6 pcs) gf	16.9
Chargrilled tiger prawns with garlic aioli	

VEGAN

Garlic Roasted Brussel Sprouts vg, gf	13
with cashew pesto	
Half Roasted Broccoli vg, gf	10
with pumpkin puree and pickled onion	
Chargrilled Corn on Cobs vg, gf	10
with lime, chilli and coconut butter	

LARGE PLATES

Spicy Devilled Prawns (Mild or Hot) gfo	34.5
Local tiger prawns cooked in Sri Lankan curry paste tossed in peas and capsicum served with steamed rice	
Bangers and Mash gf	26.9
Old school Cumberland sausages served with royal blue mash, grilled broccolini, peas and onion jus • choose truffle infused mash potatoes instead +2	
Sticky Glazed Crispy Pork Belly gfo	33.9
Roasted crispy pork belly served with royal blue mash, steamed bok choy and plum jus • choose truffle infused mash potatoes instead +2	
Beer Battered Fish & Chips gfo	27.9
2 pieces of freshly fried fish served with WA chips, rocket, red onion and parmesan salad with tartare sauce	
Chicken Casalunga	29.5
Panko crumbed schnitzel topped w house special mushroom and bacon gravy served with creamy mash, grilled broccolini and peas • choose truffle infused mash potatoes instead +2	
Local Calamari Fritti	29.5
Crispy calamari rings with pub style chips, aioli sauce and rocket, parmesan & red onion salad	
Chef's Special Curry of the Day gfo	28.5
Please see the specials board	
Chicken Parmigiana	29.5
Crumbed schnitzel topped with napolitana sauce and mozzarella cheese served with chips and rocket, parmesan & red onion salad	

Jalapeno & Cheese Fireballs (8 pcs)	12.5
Crumbed cheese and jalapeno balls served with spiced aioli	
BBQ Beef Brisket Tacos (2pcs)	16.5
with red cabbage, pickled onions, jalapeno and corn salsa	
Pork Belly Tacos (2pcs)	16.5
Crispy pork belly, corn salsa, sweet soy aioli	
Sticky Glazed Chicken Wings (6pcs) 9 (12pcs) 16	
Choose: Asian style marinade with sesame or hot sauce marinade	
Roasted Tomato & Bocconcini Bruschetta (2pcs)	12.9
Grilled garlic bread, roasted tomatoes, bocconcini cheese, sweet balsamic glaze	

SIDES

Bowl of Beer Battered Chips v	small 8 large 11
Creamy Mash Potato v	small 8 large 11
Grilled Broccolini and Peas v	9.5
Truffle Infused Mash v	9.5
Seasoned Wedges v	11.5
with sour cream and sweet chilli	
House Slaw v	7.5

Gamberi Aglio Olio gfo	33
Fettuccine with prawns, chicken, chorizo, cherry tomatoes, chilli, garlic, basil and parmesan cooked in olive oil	
Fettuccine Caponata v, gfo	26.5
Roasted eggplant, capsicum, peas, olives, and capers cooked with cherry tomatoes in chilli napolitana sauce • add grilled chicken tenderloins +7, prawns +9	
Mix Mushroom Risotto v, gf	26.5
Trio of enoki, oyster & button mushrooms with truffle oil & parmesan cheese • add chicken +4, prawns +9	
Classic Carbonara gfo	25.5
Fettuccine with bacon, cream sauce, mushrooms, parmesan, egg & parsley • add chicken +4, prawns +9	
Chilli Mussels gfo	33.5
Cooked in garlic, onions and chilli with napolitana sauce served with grilled bread	
Creamy Garlic Prawns gf	34.5
Local tiger prawns cooked in creamy sauce with steamed rice	
Slow Braised Beef Cheeks gf	33.5
Slow braised beef cheeks served with grilled broccolini, peas and crispy onion rings on royal blue mash and red wine jus • choose truffle infused mash potatoes instead +2	
Seafood Marinara gfo	33.5
Sauteed barramundi, prawns, calamari and mussels in garlic and white wine napolitana sauce, fettuccini pasta and shaved parmesan	

*GLUTEN FREE OPTION FOR PASTA DISHES

We carry gluten free penne pasta. Ask to swap at no extra charge.

FROM OUR CHARGRILL

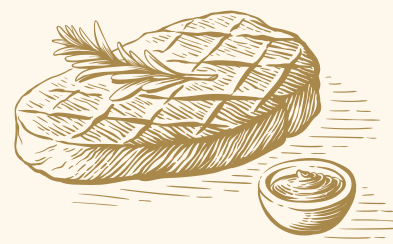
250gm Black Angus Rump <small>gfo</small> Served with WA chips and rocket, parmesan & red onion salad • add 3 grilled prawns +7.5	34.9
400gm Black Angus Ribeye <small>gfo</small> Served with WA chips and rocket, parmesan & red onion salad • add 3 grilled prawns +7.5	47.9
American BBQ Ribs <small>gfo</small> Served with corn esquites, chips and slaw	39.9
Rib and Wings Combo Served with corn esquites, chips and slaw	34.9
12 Hour Beef Brisket <small>gfo</small> Slow cooked brisket cut in steak style pieces with potato chips, corn esquites, house slaw, onion rings and BBQ sauce	34.5
Truffled Honey Pork Cutlet <small>gf</small> Glazed pork cutlet with seeded mustard, potato mash, red wine jus and green vegetables	34.5

BURGERS

Aussie Aussie Aussie Burger WA lamb & rosemary patty, holy smoke bacon, fried egg, swiss cheese, beetroot relish, tomato, rocket, onion relish tucked in potato bun with beer battered fries	23.5
Famous Steak Sandwich Seared scotch fillet, crispy bacon, Swiss cheese, caramelised onions, rocket, tomato, house made barbi-oli sauce and beer battered chips	27.5
French Dip Steak Sandwich <small>(WA's best 2022 AHA)</small> Grilled Scotch with bacon or Braised Short rib, melted cheese, caramelised onions, house slaw, horseradish sour cream, with French onion dipping broth and chips	27.5
12 Hour Pulled Beef Burger Slow cooked beef, melted cheese, pickled onions, slaw, bbq sauce all tucked in a potato bun, served with chips	22.5
Grilled Chicken and Brie Burger Crispy bacon, chicken, brie cheese, rocket, aioli, tomato relish, red onion, sliced tomato served with beer battered fries	25

SALADS

Chicken Caesar Salad <small>gfo</small> Grilled free range chicken strips, baby cos, boiled egg, bacon, garlic croutons, anchovy dressing, shaved parmesan • add prawns +9	25.5
Thai Beef Salad House marinated beef strips with julienne vegetables, beanshoots, roasted peanuts, coriander and sweet chilli dressing	29.9
Garden Salad <small>v, gf</small> Rocket, tomato, cucumber, olives, red onion, fetta & balsamic dressing • add grilled chicken tenderloins +7, prawns +9	12
Roasted Beetroot & Poached Pear Salad <small>v, gfo</small> with fetta, red onion, olives, rocket and lemon vinaigrette • add grilled chicken tenderloins +7, prawns +9	23.5



SENIORS MENU (65 & ABOVE)

Fish and Chips • Bangers and Mash • Chicken Parm
Classic Carbonara • Caesar Salad • Seniors Burger
All 19.5. Please show seniors card :)

YOUNG ONES

All 14.5

Fish and Chips Battered or grilled with tomato sauce
Pasta with Bolognese Fettuccine with bolognese sauce & mozzarella cheese
Chicken Nuggets with chips & tomato sauce
Kids Burger Grilled pattie, cheese, tomato sauce with chips

DESSERTS

Sticky Date Pudding Served with vanilla ice cream	11.5
Warm Chocolate Brownie Served with vanilla ice cream	11.5
Affogato Vanilla ice cream with double shot espresso & a shot of Frangelico/Baileys/Kahlua	17

v - vegetarian vg - vegan gf - gluten free gfo - gluten free option

ALLERGY NOTICE: Dear Customers, We are not a nut free or gluten free kitchen, therefore we cannot guarantee no possible traces of these. We do however take allergies seriously & try our very best to suit all dietary requirements. Please make us aware of any allergies as not everything is listed on the menu.

DRINKS

WHITES

	Bottle	150ml	250ml
House White	34	8.5	11.9
Ferngrove Semillon Sauv Blanc	36	9	12.9
Squealing Pig Sauvignon Blanc	40	9.9	13.9
Oyster Bay Sauvignon Blanc	40	9.9	13.9
Juliet Moscato	36	8.9	12.9
Seppelt G/E Chardonnay	36	8.9	12.9
West Cape Howe Pinot Gris	40	8.9	13.9

REDS

	Bottle	150ml	250ml
House Red	34	8.5	11.9
Taylor's PL Merlot	35	9	12.9
19 Crimes Shiraz	36	9	12.5
Pepperjack Cab Sav	42	11.5	15.5
Mount Trio Pinot Noir	38	9.9	13.9

ROSÉ/RIESLING

	Bottle	150ml	250ml
Squealing Pig Rosé	42	11.5	14.5
BB Crouchen Riesling	42	9.9	13.9

SPARKLING

	Bottle	150ml
Seppelt G/E Prosecco	37	9.9
Oyster Bay Brut	42	10.9

BEER ON TAP

Hanh 3.5% • Swan Draught • Heineken • JS Ginger Beer
Orchard Crush Cider • 150 Lashes • Guinness
Little Creatures Pacific Ale • Killkenny

LAST DROP BREWERY

Pilsner • Pale Ale
Heffewiezen • Mid Ale 3.5%
Ask about our guest beers on tap!



BEER (PACKAGED)

Carlton Dry	8.5	Great Northern Super Crisp	8.5
Corona	9.5	Matso's Ginger Beer	11
Heineken 0%	7.5		

CIDER

Rekorderlig Strawberry-Lime
Strongbow Original Clear
Somersby Pear
Somersby Watermelon

PRE-MIXED

Jim Beam & Cola Stubby
Jack Daniels & Cola Stubby
Smirnoff Ice Red
White Claw

WHISKEY

Vat 69
Canadian Club
Johnnie Walker Black
Jameson

BOURBON

Jim Beam
Jack Daniels
Gentlemen Jack
Wild Turkey
Maker's Mark

RUM

Bacardi
Bundaberg
Captain Morgan Spiced
Kraken Spiced

COCKTAILS

APEROL SPRITZ	16
Prosecco, Aperol, soda water	
MOJITO	17
Rum, lime juice, sugar, soda water & mint	
STRAWBERRY DAIQUIRI	18
Rum, strawberries & fresh lime juice	
DARK & STORMY	17
Spiced rum, ginger beer squeezed with fresh lime	
COSMOPOLITAN	16
Vodka, cranberry juice, lime	
ESPRESSO MARTINI	18
Shot of espresso coffee, vodka, Kahlua	
FRUIT TINGLE	17
Vodka, blue curacao, raspberry cordial, lemonade	
SEX ON THE BEACH	16
Vodka, peach schnapps, cranberry and orange juice	
MARGARITA	18
Tequila, Cointreau, lime juice, agave syrup	
MIDORI ILLUSION	17
Midori, Vodka, Cointreau, pineapple and lemon juice	

GIN

Vickers
Gordons Pink
Bombay Sapphire
Four Pillars Rare
Tanqueray

NON ALCOHOLIC

Red Bull (can)	5.5		
		Glass	Pint
			Jug
Lemon, Lime & Bitters	4.5	7.5	13
Apple/OJ/Pineapple Juice	4.5	7.5	13
Coke, Coke No Sugar, Sprite	4.5	7.5	13
Squash, Fire Engine	4.5	7.5	13
Dry Ginger Ale, Tonic Water	4.5	7.5	13
Soda Water	2	3.5	8

MOCKTAILS

	Glass	6	Jug	15
ICY P.O.L				
OJ, pineapple juice, lemonade, raspberry cordial				
MOTHER MOCKTAIL				
OJ, cranberry juice, apple juice, dash of grenadine syrup				
SHIRLEY TEMPLE				
Dry ginger ale and grenadine syrup				
PINEBERRY				
Pineapple juice, raspberry, lemonade and fresh lime				

PORT & BRANDY

Penfolds Club Port
St. Agnes Brandy

VODKA

Karloff
Absolut
Belvedere

TEQUILA

Jose Cuervo
1800 Reposado
1800 Anejo