

## PUB & DINING ROOM MENU

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**THEY SAY 'YOU  
ARE WHAT YOU EAT!'  
THAT'S FUNNY,  
I DON'T REMEMBER  
EATING A SEXY BEAST  
THIS MORNING**



## TO START

Common Bakery common loaf w/  
WA EVOO & balsamic vinegar v 3pp

Marinated Eagle Vale olives v 7

Spiced nuts v 6

Carnarvon baby squid, paprika, almonds & aioli DF 19

Scotch egg; soft-boiled egg, pork mince,  
seeded mustard, herbs & breadcrumbs 9

Marinated Fremantle sardines, hummus,  
caramelised onions, toasted ciabatta 19

Steak tartare, Stirling Ranges eye fillet,  
cornichons, yolk, toasted common loaf GFO 22

Chicken liver parfait, Port-poached pears & ciabatta 21

Baked Goats cheese brie, fresh honeycomb, pistachio,  
dried raspberries & croutons v 22

## TO SHARE

Trio of dips w/ ciabatta v 15

Ploughman's plate; Prague cured ham, aged cheddar  
cheese, scotch egg, pickled onion, sun-dried tomatoes,  
Branston pickle & ciabatta 36

Charcuterie board, house piccalilli, toasted ciabatta 36  
*Serrano Jamon, La Boqueria Picante  
& Feut de Campo Salami*

## FROM THE GRILL

*Proudly supporting local award winning farmers,  
Stirling Ranges Beef by Butterfield.  
Butterfield Beef is a family owned & operated beef &  
grain farm based in Borden, in the picturesque Great  
Southern Region of WA.*

250g Scotch Fillet 45

200g Tenderloin 55

350g Dry aged Sirloin on the bone 49

620g Chateaubriand 95

1kg Tomahawk 110

*Served with chips or duck fat potatoes, Madeira  
mushroom ragout, red wine jus or béarnaise GFO*  
*Approximate weights*



## FANCY FARE

Blue Manna crab & Exmouth prawns, angel hair pasta,  
cherry tomato sugo, chilli & fresh basil 29

Goats cheese polenta w/ wild mushroom &  
parsnip ragu, asparagus v/GF 29

Wagin duck breast, heirloom vegetables,  
baby beetroot puree & duck jus GF 39

Crispy skinned Linley Valley pork belly, celeriac puree,  
heirloom carrots & cider jus GF 35

Market fish of the day GF/DF 38

Wedge salad w/ blue cheese, speck bacon,  
egg, cherry tomato & blue cheese dressing 22

Pear, crispy prosciutto, buffalo mozzarella, basil,  
cherry tomato, fig vincotto GF 21

Balela salad, chickpea, black beans, truss tomato,  
coriander, fresh mint, sumac dressing, house pita v 20  
*Add grilled chicken or chorizo 5*

## PUB CLASSICS

Angus beef & bacon burger, high melt cheese,  
caramelised onions, McLure pickles,  
tomato relish & chips 23

Beer battered or grilled locally sourced fish & chips  
w/ mushy peas & tartare sauce GFO 27

Bangers & mash w/ onion rings &  
caramelised onion gravy 29

Chef's pie of the week w/ duck fat potatoes  
& garden peas 29

## SIDES

Chips & aioli GF/V 9

Duck fat roast royal blue potatoes 9

Garden salad w/ house dressing GF/V 8

Broccolini w/ shallot butter GF/V 9

Roast carrots GF/V 9

PLEASE SEE OUR  
BLACKBOARD OR ASK  
YOUR SERVER FOR  
TODAY'S SPECIALS