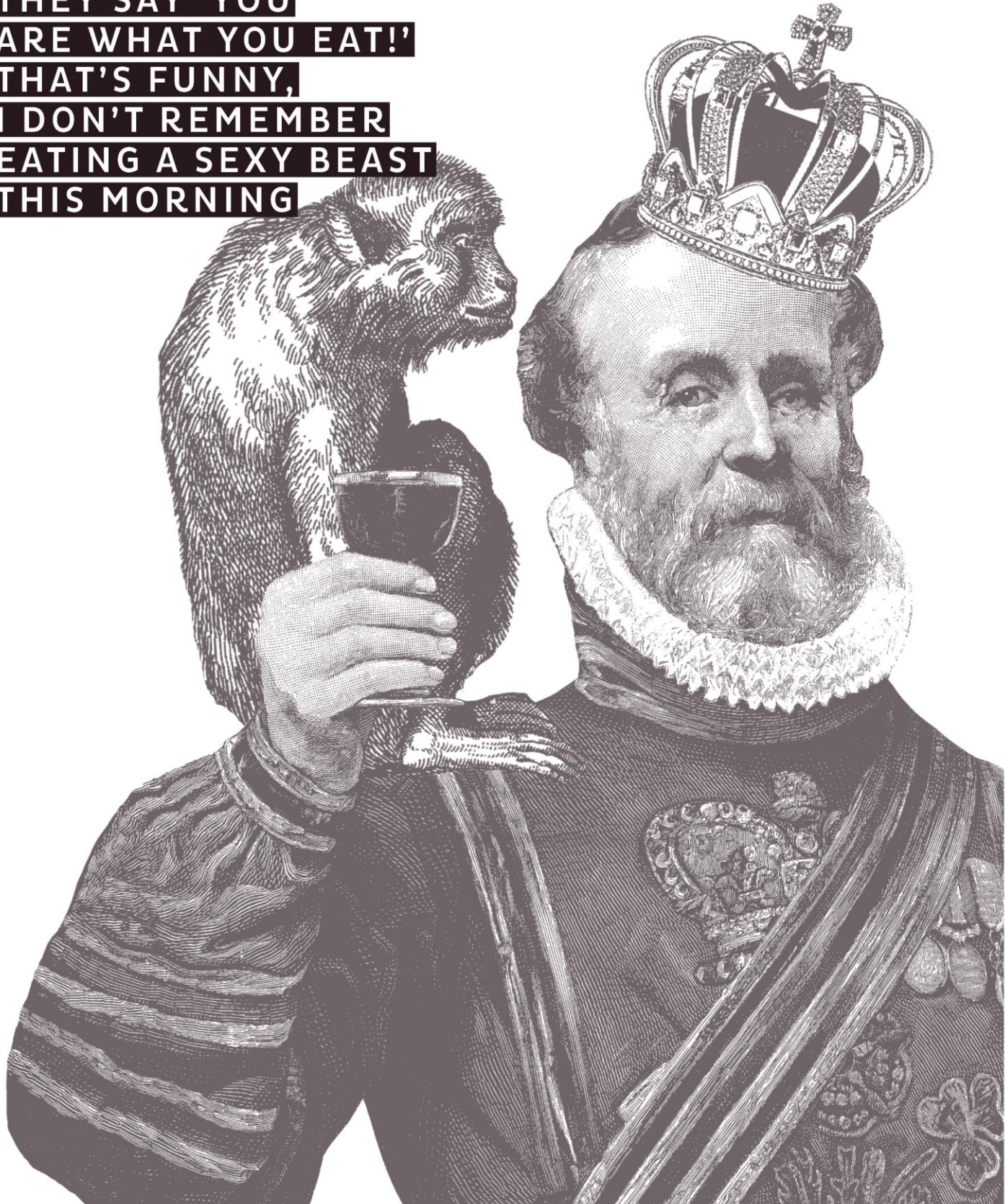


PUB & DINING ROOM MENU

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



TO START

Freshly baked local bread w/
WA EVOO & balsamic vinegar v 3pp

Marinated Eagle Vale olives v 7

Soup of day w/ freshly baked bread 14

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

Canarvon baby squid, paprika, almonds, aioli DF 19

Chicken liver parfait, Port-poached pears, ciabatta 21

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
Breasola, Serrano Jamon & Milanese Salami

Trio of dips, harissa, hummus, tzatziki, ciabatta v 15

Selection of cheeses, pear & apple chutney,
crackers v/ GFO

3 cheeses 22

5 cheeses 32

SIDES

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

Chips & aioli GF/V 9

Duck fat roast royal blue potatoes 9

Garden salad/ house dressing GF/V 8

Broccolini, shallot butter GF/V 9

Roast carrots GF/V 9

Spiced nuts v 6

Please see blackboard or ask
your server for today's specials

Pasta of the day

Sandwich of the day

MAINS

Free range chicken Maryland, speck bacon,
brussel sprouts, new potatoes, white gravy 31

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

Beer battered or grilled GF fish & chips,
tartare sauce, mushy peas 27

Porcini mushroom risotto, hazelnuts, truffle oil V/GF 28

Bangers & mash, caramelised onion gravy
& onion rings 29

Chef's pie of the week 29

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

Slow braised Amelia Park lamb shank,
parmesan mash, broccolini GF 36

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

Market fish, fennel, citrus, olives,
& new potatoes GF/DF 38

Roasted Ironbark pumpkin salad, puy lentils, labneh,
walnuts, spinach GF/V 16/24
Add Grilled Chicken 5

AGED STEAKS

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 or béarnaise GF*

** Approximate weights*



For all of you with a sweet tooth,
ask your lovely server for
our dessert menu