

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

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

Freshly local Oysters shucked to order
w/ mignonette & fresh lemon *GF/DF* **4 each**

Marinated Eagle Vale olives *v/GF/DF* **7**

Spiced nuts *v/GF/DF* **6**

Carnarvon baby squid, paprika, almonds & aioli *GFO* **19**

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

Cold smoked Atlantic salmon, heirloom beets
& pickled fennel *GF/DF* **21**

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

Crispy pork belly, caramelised apple & sage,
celeriac remoulade & toasted ciabatta *GFO* **21**

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* *DF*

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 *DFO* **29**

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

Parma ham wrapped turkey breast, sausage & sage
stuffing, duck fat potatoes & cranberry jus *DFO* **35**

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

Cone Bay barramundi, rainbow chard,
Neerabup mango & macadamia nut salad
w/ mango dressing *GF/DF* **38**

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

Balela salad, chickpea, black beans, truss tomato,
coriander, fresh mint, sumac dressing,
house pita *v/GFO* **20**

Add grilled chicken or chorizo **5**

PUB CLASSICS

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

Beer battered or grilled locally sourced fish 'n' 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 *GF/DF* **9**

Garden salad w/ house dressing *GF/DF/V* **8**

Broccoli w/ shallot butter *GF/V/DFO* **9**

Sautéed brussels sprouts w/ pancetta *GF/VO* **9**

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