

## 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/DF* **3pp**

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

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

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

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

Fremantle half shell scallops, cauliflower puree  
& maple bacon *GF* **18**

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

## TO SHARE

Exmouth king prawns;  
fresh lemon & Marie rose sauce served on ice

**500g Pint 35    1kg Bucket 65** *GF/DF*

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

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

Harvest Plate; roasted heirloom beets, pickled forest  
mushrooms, roasted pumpkin, smoked tomato, cauliflower  
popcorn, toasted ciabatta **29** *v/Vegan*  
*Add grilled haloumi or Persian feta 5*

Trio of dips w/ ciabatta *v* **15**

## PUB CLASSICS

Angus beef & bacon burger, American cheddar, caramelised  
onions, McLure pickles, tomato relish & chips *DFO* **23**

Fish 'n' Chips; locally sourced, beer *battered or grilled*, 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 (*see daily blackboard*) **29**

## SALADS

Roasted heirloom beets, de 'argental chevre & walnut salad,  
rocket, beetroot vinaigrette *GF/V* **22**

Fresh South West figs, crispy prosciutto, buffalo mozzarella,  
basil, cherry tomato, fig vincotto *GF/VO* **24**

Pumpkin & grilled haloumi, pine nuts, pepitas, red onion,  
dried cherry tomatoes, wild rocket *v/GFO* **22**  
*Add grilled chicken or chorizo to all salads 5*

## FANCY FARE

Amelia Park lamb rack, spiced carrot puree,  
local asparagus, cauliflower popcorn, hazelnut dust *GFO* **35**

Black label Berkshire pork cutlet, black pudding sausage,  
duck fat potatoes, honey carrots, apple chutney, jus *GFO* **35**

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**

Free range chicken supreme, creamed potato, iron bark  
pumpkin, preserved lemon, puffed grains, taro crisps,  
chicken jus *GFO* **28**

Fisherman's catch (*see daily blackboard*) *GF/DF* **MP**

## FROM THE GRILL

*Stirling Ranges Beef by Butterfield, owned & operated beef & grain  
farm based in Borden, in the 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*

## SIDES

Chips & aioli *GF/V* **9**

Duck fat roast royal blue potatoes *GF/DF* **9**

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

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

Roasted heirloom beets *GF/V/DFO* **9**

Roasted pumpkin *GF/V/DFO* **9**

**PLEASE SEE OUR DAILY SPECIALS ON THE BLACKBOARDS OR ASK OUR SERVERS**