



ALL DAY MENU WEEK COMMENCING 15TH OF APRIL 2024

STARTERS

Bread in Common Bakery bread, whipped butter GFO	6pp
Freshly shucked oysters, mignonette DF/GF	30/58
Housemade dips, olive oil, toasted sourdough V/GFO	22
Scotch Egg, pickled vegetables, Dijon mustard	19
Buttermilk fried cauliflower, cheddar dip, celery salt v	21
Salt & pepper squid, aioli, lemon DFO	23
Shark Bay tiger prawns, kaffir lime, chilli, coriander DF/GFO	26
Chicken liver parfait, fig chutney, crisp bread GFO	23
Princi's chorizo, lemon, parsley, toasted bread DF/GFO	24
Steak tartare, egg yolk, crisp bread DFO/GFO	25
Lamb ribs, chilli glaze DF/GF	26

MEAT BOARDS

Choice of 1 meat w/ pickles & bread	
Sopressa	24
Prosciutto	22
add cave aged cheddar	9

SEAFOOD PLATTER

PREORDER 24 HOURS

½ Crayfish, freshly shucked oysters, clams marinière, Shark Bay tiger prawns, Marie Rose & mignonette sauce, lemon	139
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MAINS

Chopped seasonal salad, avocado green goddess dressing V/VEO/DFO/GF	add prawns 12	add halloumi 8	25
Prosciutto wrapped chicken salad, grilled stone fruit & beetroot, feta, pepitas, honey mustard dressing VO/VEO/DFO/GFO			34
Pumpkin, goat's cheese stuffed zucchini flowers, mint & walnut vinaigrette V/VEO/GFO			31
Chefs pie, mashed potato, mushy peas, gravy			33
Angus beef & bacon burger, Swiss cheese, onion jam, pickle, lettuce, tomato, burger sauce, chips medium rare DFO/GFO			29
Fish & chips, mushy peas, pickled onions, tartar sauce, beer battered or grilled GFO			29
Fisherman's catch DFO/GFO			MP
Crumbed pork cutlet, Waldorf salad, red wine jus DFO			41
Confit duck leg, glazed plums, charred radicchio, lentils & green beans, jus DF/GF			43

FROM THE GRILL

BEEF CUTS

200g Eye fillet	58
250g Scotch fillet	56
650g Rib-eye bone-in	75

LARGE FORMAT

620g Chateaubriand	139
1.2kg Tomahawk	165

Served with:

Chips or duck fat potatoes | béarnaise | mushroom | peppercorn | red wine jus

LARGE FORMAT STEAKS:

Choice of three sauces | duck fat potatoes &/or chips | one side

SIDES

Chips & gravy V/VE/DFO/GFO	13
Duck fat potatoes DF/GFO	14
Rocket & Parmigiana Reggiano, cold pressed olive oil, black salt V/VEO/DFO/GF	16
Tomato & shallots salad, basil, cold pressed olive oil, vincotto balsamic vinegar V/VEO/DF/GF	16
Broccolini, chilli oil, crispy almond flakes V/VEO/GF/DF	17

DESSERTS

Warm orange & almond cake, honey custard V/GF/DFO	16
Eton mess, strawberry coulis, meringue, Chantilly cream V/GF	17
Chocolate mousse, candied pistachios, raspberry coulis V/GF	17
Cheese plate, honeycomb, chef's chutney, apple slices, crackers V/GFO	3 Cheese 32 5 Cheese 46

Surcharge for all cards will apply