



ALL DAY MENU WEEK COMMENCING 16<sup>TH</sup> OF JULY 2024

## STARTERS

Bread in Common Bakery bread, whipped butter <small>GFO</small>	6pp
Freshly shucked oysters, mignonette <small>DF/GF</small>	30/58
Duo of dips, cold pressed olive oil, toasted sourdough <small>V/GFO</small>	22
Buttermilk fried cauliflower, cheddar dip, celery salt <small>V</small>	21
Salt & pepper squid, aioli, lemon <small>DFO</small>	23
Shark Bay tiger prawns, kaffir lime, chilli, coriander <small>DF/GF</small>	26
Chicken liver parfait, fig chutney, crisp bread <small>GFO</small>	23
Chorizo grilled, lemon, parsley, toasted bread <small>DF/GFO</small>	24
Crispy pork belly bites, nam jim glaze <small>DF/GF</small>	23
Steak tartare, egg yolk, crisp bread <small>DFO/GFO</small>	25

### MEAT BOARDS

Choice of 1 meat w/ pickles & bread

Sopressa	24
Prosciutto	22
add cheese	9

## MAINS

Roasted pumpkin risotto, crispy sage, cashew cream, basil oil <small>V/VEO/GF/N</small>	31
Prosciutto wrapped chicken salad, grilled blood orange & beetroot, feta, pepitas, honey mustard dressing <small>VO/VEO/DFO/GFO</small>	34
Chefs pie, mashed potato, mushy peas, gravy	33
Angus beef & bacon burger, Swiss cheese, onion jam, pickle, lettuce, tomato, burger sauce, chips <small>medium rare DFO/GFO</small>	29
Bangers & mash, w/ Cumberland sausage, caramelised onion & stout gravy	36
Fish & chips, mushy peas, pickled onions, tartare sauce, <i>beer battered</i> or <i>grilled</i> <small>GFO</small>	29
Fisherman's catch <small>DFO/GFO</small>	MP
Crispy pork belly, star anise & carrot purée, salted caramel apples, roasted fennel, red wine jus <small>DFO/GF/N</small>	43
Confit Wagin duck leg, cassoulet of cannellini beans, pancetta, chorizo crumb, pork sausage <small>DF/GF</small>	44

## FROM THE GRILL

### BEEF CUTS

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

### LARGE FORMAT

620g Chateaubriand	145
1.2kg Tomahawk	165
1.2kg Lamb Shoulder	95 <small>LAMB AVAIL THU, FRI, SAT ONLY</small>

*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 <small>V/VEO/DFO/GFO</small>	13
Duck fat potatoes <small>DF/GFO</small>	14
Rocket & Parmigiana Reggiano, cold pressed olive oil, black salt <small>V/VEO/DFO/GF</small>	16
Roasted parsnip & rainbow carrots, honey butter, hummus <small>V/VEO/DFO/GF</small>	17
Broccolini, chilli oil, crispy almond flakes <small>V/VEO/GF/DF/N</small>	17

## DESSERTS

Burnt Basque cheesecake, berry compote, macadamia crumble <small>V/N</small>	17
Sticky toffee & walnut pudding, toffee sauce, vanilla bean ice-cream <small>V/N</small>	17
Selection of il gelato ice-cream & sorbet <small>V/VEO/DFO/GF</small>	7
Cheese plate, honeycomb, chef's chutney, apple slices, crackers <small>V/GFO</small>	3 Cheese 32   5 Cheese 46

*Surcharge for all cards will apply*