

Lemon and herb roast chicken \$32

Chicken Maryland in lemon and herb marinade, cajun-spiced corn ribs, rocket, fennel and orange slaw, chicken jus

Market fish of the day \$35

Grilled fresh caught market fish, gourmet potatoes, charred broccolini, caper gribiche and lemon

Shark Bay prawn roll \$28

Locally sourced prawns, creamy dill mayonnaise, iceberg lettuce on a brioche roll and served with chips

Raspberry lamington V \$15

Lamington entremet, raspberry coulis, candied hibiscus, white chocolate milk clusters and fresh raspberries



Mother's Day



BREAKFAST MENU

Breakfast plate GFO \$28.50

Eggs your way with bacon, herb-roasted mushrooms, truss tomatoes, hash browns, pork chipolatas and beans served on toasted sourdough bread

Vegetarian breakfast plate GFO V \$27

Eggs your way with herb-roasted mushrooms, truss tomatoes, hash browns, avocado and beans served on toasted sourdough bread

Smashed avo GFO V

Toasted seeded loaf, goat's feta, avocado, radish, balsamic and poached eggs

Açaí granola bowl GF V \$19.50

Granola topped with seasonal fruit, coconut chips, honey and almonds

Vegetarian eggs Benedict GFO V \$21

Toasted brioche with sautéed mushrooms, poached eggs, spinach, hollandaise sauce and hash browns

Breakfast burger GFO \$25

Beef patty, crispy bacon, fried egg, spinach, Swiss cheese, BBQ sauce, served with hash browns

Shakshuka V

\$17.50

A rich tomato stew, poached eggs, feta and toasted baguette

French toast V

\$19.50

Brioche French toast topped with Nutella, fresh strawberries, white chocolate shavings and chantilly cream

KIDS UNDER 12 YEARS

Eggs on toast GFO V \$7.50

French toast V

Brioche French toast topped with Nutella and ice cream

SIDES

Bacon, eggs, half avocado, chipolatas, hash brown, smoked salmon

\$6.70 each

Baked beans, herb roasted mushrooms, truss tomatoes, fresh baby spinach

\$4.70 each

Additional sourdough bread \$2.30

LF LACTOSE FRIENDLY GF GLUTEN FRIENDLY V VEGETARIAN VG VEGAN



We will endeavour to accommodate requests for customers with allergies. However, traces of allergens may be unintentionally present in food due to cross-contamination during normal kitchen operations. We, therefore, cannot guarantee that our products or ingredients are completely allergen free. For a full list of allergens that may be present in our meals, please ensure you review the known allergen list by scanning the below QR code and notify us if you have an allergy to any of these ingredients.





LUNCH MENU		KIDS UNDER 12 YEARS	
BBQ fried chicken burger	\$27	Fish and chips	\$12.50
Buttermilk fried chicken glazed with garlic and honey BBQ sauce, cos lettuce and garlic aioli on a brioche bun, served with chips and salad		Chicken nuggets and chips LF	\$12.50
Classic burger GFO	\$28	Cheeseburger and chips GFO	\$12.50
Beef patty, crispy bacon, smoked cheddar, caramelised onion, cornichon aioli on a brioche bun served with chips and salad		Chicken royale burger and chips	\$12.50
·	\$26	DESSERT	
Fish and chips Battered flathead served with chips, salad and tartare sauce	Φ 20	Sticky date pudding V Classic sticky date, toffee caramel and vanilla ice cream	\$16
Red wine braised beef cheek GF 18-hour braised beef cheeks, truffle whipped potato, green beans and red wine jus	\$42	Apple crumble GF V Served with ice cream	\$16
Roast pork belly GF LF Pork belly, maple-glazed sweet potato, asparagus, spiced apple puree and cider jus	\$40	Vanilla poached pear V Banana cake, muesli crumble, vanilla ice cream, balsamic glaze and lemon balm	\$16
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	\$22	bulsuffic gluze and lemon bullin	
Pumpkin and pecan salad GF LF V Roasted pumpkin, avocado, toasted pecans, dried cranberries, rocket and honey mustard dressing	\$22	SIDES	\$9.80
Pumpkin and pecan salad GF LF V Roasted pumpkin, avocado, toasted pecans, dried cranberries, rocket and honey mustard dressing Harissa cauliflower salad GF LF VG V Harissa-baked cauliflower, mesculin, cucumber,	\$22 \$22		\$9.80 \$9.80
Pumpkin and pecan salad GF LF V Roasted pumpkin, avocado, toasted pecans, dried cranberries, rocket and honey mustard dressing Harissa cauliflower salad GF LF VG V		SIDES Chips with tomato sauce	
Pumpkin and pecan salad GF LF V Roasted pumpkin, avocado, toasted pecans, dried cranberries, rocket and honey mustard dressing Harissa cauliflower salad GF LF VG V Harissa-baked cauliflower, mesculin, cucumber, pickled red onion, fried chickpeas, dill and lemon		SIDES Chips with tomato sauce Sweet potato chips with garlic aioli	\$9.80
Pumpkin and pecan salad GF LF V Roasted pumpkin, avocado, toasted pecans, dried cranberries, rocket and honey mustard dressing Harissa cauliflower salad GF LF VG V Harissa-baked cauliflower, mesculin, cucumber, pickled red onion, fried chickpeas, dill and lemon dressing	\$22	SIDES Chips with tomato sauce Sweet potato chips with garlic aioli Grilled chicken breast	\$9.80 \$8.60



Served with chips and salad

