

**Thursday** Dinner 5.30pm – 8.30pm | **Friday - Sunday** Lunch 11:30am – 3:00pm | Dinner 5:30pm – 8:30pm



## shares

Members / Guests

<b>THREE CHEESE ARANCINI (V)</b>	<b>12 / 14</b>
<i>served on a bed of tomato &amp; roasted peppers sauce &amp; truffle oil aioli</i>	
<b>BUFFALO CHICKEN (GF)</b>	<b>13.5 / 15.5</b>
<i>chicken wings tossed in your choice of the chefs own BBQ sauce or chipotle BBQ sauce, served with nacho cheese drizzle &amp; homemade pickled vegetables</i>	
<b>CHARCUTERIE BOARD</b>	<b>32 / 34</b>
<i>a selection of cured meats, cheeses, olives, dips, crackers &amp; bread (serves 2)</i>	
<b>SEAFOOD PLATTER</b>	<b>75 / 80</b>
<i>a selection of pickled octopus, pickled sardines, grilled catch of the day, pan fried spiced squid, coconut prawns, beer battered fish goujons, garden salad &amp; crispy chips</i>	
<b>BRUSCHETTA (V)</b>	<b>15 / 17</b>
<i>topped with tomatoes, Spanish onions, artichokes, basil &amp; feta cheese, garnished with a balsamic drizzle</i>	
<b>DIPS &amp; WARM BREAD</b>	<b>15 / 17</b>
<b>GARLIC BREAD</b>	<b>10 / 12</b>
<b>CRUNCHY ASIAN HERB &amp; NOODLE SALAD (V)</b>	<b>15 / 17</b>
<i>with a peanut &amp; sesame dressing</i>	
<b>WATERCRESS &amp; CHICKPEA SALAD (GF) (V)</b>	<b>15 / 17</b>
<i>with candied walnuts &amp; a sherry vinaigrette dressing</i>	
<b>CAESAR SALAD</b>	<b>15.5 / 17</b>
<i>crunchy cos lettuce, croutons, egg, anchovies &amp; parmesan cheese</i>	
<b>SALAD ADD ONS:</b>	
- Fremantle char grilled octopus tentacle (GF)	<b>9.5 / 11.5</b>
- Crumbed WA sardines x 2	<b>7.5 / 9.5</b>
- Marinated spiced tofu (V)	<b>5.5 / 7</b>
- Shredded chicken	<b>7.5 / 9</b>

## sides

Garden salad	<b>7 / 8</b>
Steamed seasonal vegetables	<b>8 / 9</b>
Chips with aioli, tomato sauce	<b>8 / 9</b>
Wedges with sour cream & sweet chilli sauce	<b>8 / 9</b>

## mains

Members / Guests

<b>BBQ PORK RIBS (GF)</b>	
<i>with chefs own BBQ sauce, served with grilled corn on the cob, onion rings &amp; crispy chips</i>	
- ½ rib	<b>25 / 27</b>
- Full slab	<b>34 / 36</b>
<b>GNOCCHI TRIO POTATO (VG)</b>	<b>26 / 29</b>
<i>with pumpkin, spinach tossed in sauté garlic slivers, olives semi dried tomatoes &amp; olive oil</i>	
<b>PAN FRIED CONE BAY BARRAMUNDI (GF)</b>	<b>32 / 34</b>
<i>served with a tossed salad, hand cut potato wedges &amp; lemon/lime cream sauce</i>	
<b>GRILLED CHICKEN BURGER</b>	<b>17.5 / 19</b>
<i>with bacon fresh salad, cheese &amp; chipotle mayo, served with chips</i>	
<b>SMASHED CHEESEBURGER</b>	<b>20/22</b>
<i>a smashed beef patty, smoked cheese slice, tomato, onion, lettuce pickled cucumber &amp; tomato sauce, served with chips</i>	
<b>CHICKEN PARMIGIANA</b>	<b>23 / 25</b>
<i>panko crumbed chicken thighs topped with shaved ham, napolitana sauce, cheese served with salad &amp; chips</i>	
<b>SPICY DUCK CURRY</b>	<b>27 / 29</b>
<i>master stock poached duck breast served on a bed of spicy lentils &amp; vegetable ragout, with basmati rice &amp; garlic naan bread</i>	
<b>NASI GORENG (GF)</b>	<b>23 / 25</b>
<i>a fragrant fried rice dish cooked with Asian greens &amp; sprouts topped with a fried egg, crispy skin chicken, garnished with lime &amp; homemade chilli dipping sauce</i>	
<b>BEER BATTERED FISH &amp; CHIPS</b>	<b>20 / 22</b>
<i>Australian fish in a local beer batter, served with fresh salad, chips, lemon &amp; tartare sauce</i>	
<b>VEGGIE STACK (GF) (V)</b>	<b>18 / 20</b>
<i>grilled veggies - cauliflower, zucchini, eggplant, field mushroom served with a chilli chickpea dressing</i>	

## from the grill

250g Gingin porterhouse (GF)	<b>28 / 30</b>
180g black angus tenderloin (GF)	<b>30 / 33</b>
Char grilled chicken breast with an American style BBQ rub (GF)	<b>25 / 27</b>

*All served with a garden salad, chips & a choice of pepper sauce, red wine jus or chimichurri*