



Start

Marinated olives (Vg, GFO)	\$8
Soup of the day (V, GFO)	\$15
Chicken liver parfait, red onion jam, toasted ciabatta, salad (GFO)	\$20
Antipasto platter (for 2 ppl) prosciutto, salami, olives, artichoke, sundried tomatoes, buffalo mozzarella, ciabatta (GFO)	\$38
Prosciutto plate (GFO)	\$20
Garlic bread (GFO)	\$10
Fries with chipotle aioli (GF)	\$11

Salads & Pasta

Caesar salad with bacon (add chicken breast + \$10) (GFO,F)	\$25
Garden salad – mixed leaves dressed in basil oil, red onion, cherry tomato & cucumber (Ve)	\$18
Beef ragu, tagliatelle, parmesan & gremolata	\$36
Chilli crab & prawn tagliatelle, sun dried tomato pesto, pickled chilli, parmesan (SH)	\$38
Pea & goats cheese rigatoni (v)	\$32

Mains (see board for specials)

Pan roasted sirloin of WA beef, triple cooked chips, beer battered onion rings, roasted vine tomatoes, broccolini & red wine jus (GFO)	\$45
Slow braised lamb shank, creamy mash, chickpea curry stew (GF)	\$40
Fish of the day (see specials board)	
Welsh burger, beef patty, welsh rarebit, aioli, tomato relish, lettuce, tomato and fries	\$28
Bang Bang cauliflower, asian salad, toasted cashews, sesame & chilli (Ve)	\$30
Banger & Mash – Cumberland sausage, creamy mash, peas, onion gravy	\$28

Kids Meals

Grilled (GF)/Popcorn chicken & fries	\$15
Sausage, fries & tomato sauce (GF)	\$15
Tomato pasta & parmesan (V)	\$15
Fish fingers, fries & tomato sauce	\$15
GF-gluten free, GFO-gluten free option, V-vegetarian, Ve-vegan, F-contains fish, Sh-contains shellfish	

To Finish

Sticky date pudding, toffee sauce, vanilla ice cream	\$16
Chocolate brownie, cookies and cream ice cream (GFO)	\$16
Lemon & poppy seed sponge, lemon curd, meringue & vanilla icecream	\$16
Dessert pizza with nutella, whipped mascarpone and mixed berries (GFO)	\$20
Affogato (with/without liqueur)	\$11/\$21
Cheese plate, biscuits & chutney	\$25

TEL 93005070



Sunday Dinner Menu

Small Plates/Starters/Sharing Plates

Marinated olives	\$8
Fries, chipotle aioli	\$11
Garlic Bread	\$10
Soup of the Day	\$15
Chicken liver parfait, toast & chutney	\$20
Prosciutto plate	\$20
Antipasto Platter - prosciutto crudo, salami, buffalo mozzarella, olives	\$38

Mains

Crab & prawn tagliatelle, chilli, tomato & parsley, sun-dried tomato pesto	\$38
Roast Rump of WA beef, duck-fat roast potatoes, Yorkshire pudding, confit carrot & greens, red wine jus	\$42
Roast breast of chicken, duck-fat roast potatoes, sage onion & pork stuffing, Yorkshire pudding, confit carrot, greens, red wine jus	\$38
Pea & goats cheese rigatoni	\$32
Slow-cooked lamb shank, duck-fat roast potatoes, Yorkshire pudding, confit carrot & greens, rosemary jus	\$40
Beef ragu tagliatelle, parmesan & gremolata	\$36
Bang Bang cauliflower, Asian salad, toasted cashews, sesame & pickled chilli (Ve)	\$30

Children's Meals

Grilled or Popcorn chicken & chips	\$15
Grilled sausage & chips	\$15
Linguini pasta with tomato sauce & parmesan	\$15
Fish fingers, chips & ketchup	\$15

Desserts

Sticky date pudding, caramel sauce, vanilla ice cream	\$16
Chocolate brownie, vanilla ice cream	\$16
Eton Mess (strawberries, meringue, cream)	\$16
Affogato (with/without liqueur)	\$11/\$21
Cheese Plate, biscuits & relish	\$25
Dessert pizza, nutella, berries, mascarpone	\$20

Open for dinner Wednesday to Sunday evenings, 4pm - 8.30pm (8pm Sundays)

Please let us know if you have any special dietary requirements, food allergies or intolerances. While we take great care in the preparation of all food, traces may still be found due to accidental cross contamination. Credit / debit card processing fees apply

