

DINNER MENU



Breads

Toasted garlic sour dough (3 Slices) (V)	6
Rosemary focaccia with beetroot & goats cheese dip (V)	11

Entrées

Daily soup selection & baked focaccia	8
Spaghetti with creamy butternut pumpkin sauce, roasted cherry tomatoes and basil (V)	12 / 23
Crispy pork belly, braised red cabbage slaw, apple puree (GF, V)	14
Mac & cheese bites with smoky bbq sauce	12
Crispy fried calamari with lemon & harissa mayonnaise	14
Creamy garlic prawns, roquette, shaved parmesan & red onion salad	16 / 31

Mains

Western Australian fresh market fish (Please see wait staff for details)	Market Price
Tempura garfish and chips, lemon aioli and salad	24
Chicken parmigiana, chips and salad	24
MSA scotch fillet (GF)	250gm 31
with roasted baby potatoes & broccolini	400gm 42
<i>Choice of sauces - creamy garlic, mushroom, pepper, red wine</i>	
Red Bill seafood plate for one, crispy fried calamari, garlic prawns and tempura garfish fillets served with salad and chilli fries	42
Free range breast of chicken, creamy mash, sautéed kale with lemon and rosemary butter sauce (GF)	28



DINNER MENU



Burgers

(all burgers and sandwiches are served with chips)

Crumbed chicken breast, braised red cabbage slaw, mozzarella cheese & harissa mayonnaise, continental bun	17
Scotch fillet steak sandwich, beetroot, tomato, cheddar, roquette & bbq sauce on ciabatta bread	18
200gm beef pattie, grilled onions, lettuce, tomato relish & mozzarella cheese, continental bun	17
Baked field mushroom burger, grilled haloumi, avocado & roquette, brioche bun	17

Pizzas

Fresh basil, oregano & tomato	15
Sopressa salami, chilli, tomato herb sauce	16
Roast chicken, butternut pumpkin, mushroom, red onion, smoky bbq sauce	16
BBQ pork belly, pineapple, basil, tomato herb sauce	16
Bacon, mushroom & roasted cherry tomatoes	16

Sides & Salads

Garden salad (V,GF)	8
Seasonal vegetables (V,GF)	8
Chips & tomato sauce (V,GF)	9
Chilli fries & aioli (V,GF)	9
Mash potato (V,GF)	8

Desserts

Traditional crème brulée, shortbread crumble & chantilly cream	12
Lemon meringue tart with vanilla ice cream	12
Passionfruit & mango cheesecake with caramel anglaise & cream	12
Chocolate mudcake, almond praline & vanilla ice cream	13
Cheese board for one, selection of local & imported cheese with accompaniments	22



WINE MENU



White Wine

	Bottle	Glass
Heathridge Sauvignon Blanc Semillion, Margaret River, WA Attractive, grassy aromas followed by tropical notes and soft citrus flavours with a fine crisp finish	29	7.5
Moore Creek Chardonnay, Hunter Valley, NSW Peach & Stone Fruit aromas with the subtle use of oak combined for a refreshing mouth feel	29	7.5
Hillbille Semillon Savignon Blanc, Blackwood Valley, WA Aromatic, fruity, fresh bouquet of lemon zest & pears with a balanced & refined finish	38	N/A
Wignalls Sauvignon Blanc, Albany, WA Refreshing with intense aromas of tropical fruits, underlying gooseberries & custard apple on the palate	37	9
Oyster Bay Chardonnay, Hawke's Bay, New Zealand Fragrant white peach & melon, with a delicate lemon zest & lingering creaminess	39	N/A
Wild Earth Riesling, Central Otago, New Zealand Citrus on the nose, nectarine & citrus flavours come through on the palate	40	N/A
Oyster Bay Pinot Gris, Hawke's Bay, New Zealand Fragrant pear & jasmine with delicate white peach & refreshing citrus backdrop	39	9.5

Red Wine

Heathridge Shiraz, Margaret River WA Bouquet of fine spicy notes combine with rich dark fruit & silky tannins to provide good length & complexity	29	7.5
Moore Creek Cabernet Sauvignon, Hunter Valley, NSW Aromas of black cherries, berries & spice, rich with dark plum & firm tannins	29	7.5
Hillbille Shiraz, Blackwood Valley, WA Aromas of bright, briary fruits lead to an intense silky smooth palate of fresh plum & spice	38	N/A
Oyster Bay Merlot, Hawke's Bay, New Zealand Scented red summer berries with plum richness & elegant, gently lingering spice	39	9.5
Long Lunch Pinot Noir, Albany, WA Medium bodied, velvety dark fruits & strong varietal characteristics such as truffle & forest floor. Silky tannins on a long finish	47	N/A
Wignalls "Albany Dew" Rose, Albany, WA The lifted aromatics of strawberry, red cherry and raspberry slide over the senses before being joined by hints of orange flesh on the palate	45	11.5

Sparkling

Yellowglen piccolo	11	N/A
Oyster Bay Sparkling Cuvee Brut	45	N/A
Ashman's Brut	32	N/A





DRINKS MENU



Bottled Beer/ Cider

LOCAL

Cascade Light	6
Carlton Mid	6.5
Carlton Draught	7
Carlton Dry	7
Victoria Bitter	7
Crown Lager	7

PREMIUM

Corona	8
Stella	8
Heineken	8
Fat Yak Pale Ale	8
Peroni Leggera	7
Matso's Ginger Beer	9

CIDER

Somersby Pear OR Apple Cider	8
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Draught Beer

	Middy/Pint
Wild Yak	6.5 11
Carlton Dry	6 10
Carlton Draught	6 9
Great Northern Super Crisp	5.5 9
Pure Blonde Cider	6 10
Stella Artois	7 11

Juices & Soft Drinks

Soft Drink Bottles	3.5
Juice	4
Water	2.5
Red Bull	4.5
Powerade	4

Spirits

RUM

Bacardi	8
Bundaberg	8
Kracken	10

BRANDY

St Agnes	8
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LIQUOR

Kahlua	8
Malibu	8
Midori	8
Southern Comfort	8
Bailey's	8
Cointreau	10

VODKA/GIN/TEQUILA

Smirnoff	8
Gordons	8
Sauza Blanco	8

WHISKEY/BOURBON

Jack Daniels	9
Jim Beam	8
Johnny Walker Red Label	8
Jamesons	8
Canadian Club	8
Johnny Walker Black Label	10

PRE-MIX

Bundaberg & Cola	10
Jack Daniels & Cola	10
Johnny Walker & Cola OR Dry	10
Wild Turkey Honey & Cola	10
UDL Vodka, Lime & Soda	10
Canadian Club & Dry	10



KIDS MENU

Mini mac 'n' cheese bites, bbq sauce and salad	10
Tempura fish and fries with tomato sauce and lemon	10
Mini cheese burger and chips (100% beef pattie)	10
Mini margarita pizza	10
Vanilla ice cream and fresh strawberries	5

