



Menu

KITCHEN OPENING HOURS

FULL MENU 11AM - 3:30PM

PIZZAS 11AM - 5PM

Please alert staff of any allergies.

Alteration are respectively declined to allow us to deliver food efficiently.

Food

Quick Eats

Garden salad, house vinaigrette (GF VG)	\$10
Chips, aioli (GF V)	\$10
Spicy pork meatballs, tomato sugo, parmesan cheese, toasted bread	\$19
Chicken Wings - Free-range fried wings, hot sauce (GF)	\$19
Baked Camembert - Oven baked <i>Margaret River Dairy Co.</i> camembert, chutney, bread (V)	\$20
Stone fruit salad - Caramelised stone fruit., leaves, pearl cous cous, Persian feta, red onion, carrot w' vinaigrette (GFO, VGO)	\$19
-Add smoked duck	\$7
-Add roasted golden squash	\$5

More Substantial

Fish & Chips - Beer battered W.A. caught fish & chips, aioli	\$25
Beef Burger - Grass fed beef on brioche, cheese, pickles, and mustard relish with chips (GFO/NO BUN)	\$24
Chicken Burger - Crumbed chicken on brioche, sirarcha slaw, pickled jalapenos with chips	\$24
Pasta - Pappardelle pasta, porcini mushroom, spinach, blistered tomato, EVOO and pecorino (V)	\$25
Dumplings - Bang bang chicken dumplings, peanut satay sauce, cucumber, bean shoot, herb and chilli salad	\$25
Ribs - Korean gochujang pork ribs, rice cake noodles, kimchi (GF)	\$28
Steak - 400g grass fed flat Iron steak, truffle butter with chips and salad (GF)	\$39

Kids

All meals served with a drink

Mini ham & cheese pizza	\$15
Fish & chips	\$15
Pasta, red sauce, parmesan (V,GFO)	\$15

Food

Pizzas

All pizzas bases are handmade on-site with tomato base & mozzarella.

Cheese - Provolone, fresh basil (V)	\$19
Hawaiian - <i>Farm House</i> ham, pineapple, truffle oil	\$24
Vegetarian - Grilled zucchini, roast beetroot & fresh chevre (V)	\$23
Meat Feast - <i>Farm House</i> ham, Italian sausage & pork chorizo	\$25
Prawn - Aussie prawn, chorizo, fresh rocket	\$26
<i>Gluten free base</i>	\$4

Coffee & Sweet stuff

Espresso, Flat White, Latte, Long Black, Macchiato, Cappuccino	\$4
Hot Chocolate, Chai Latte	\$4
Extra shot, Soy milk, Almond milk	50c
Indulgent Iced Coffee	\$7
Pot of Tea: English Breakfast, Green, Peppermint, Earl Grey	\$4
Thick shakes;	\$7
Chocolate, Strawberry, Banana	
Daily selection of cakes	Please ask staff

Beer & Cider

Middy	Regular	Pint
285ml	375ml	560ml
\$7	\$10	\$12

Lager - 4.6%

Ultimate refreshment! Low bitterness, light malt character and easy drinking.

Mid Ale - 3.5%

Full bodied mid-strength Pale Ale with passionfruit, pine and citrus aromas.

Session Ale - 4.4%

Slightly hazy with golden appearance, this beer is perfect for those long Summer days.

Pale Ale - 5.0%

Award winning new-world style. Double dry-hopped for a juicy cocktail of passionfruit, pine and citrus flavours.

West Coast IPA - 6.5%

Hard-hitting American style West Coast IPA with bold hop presence and easy drinkability.

Cider - 5.0%

Semi-dry with a touch of sweetness. Freshly pressed Manjimup apple juice

Ginger Beer - 3.5%

99% Sugar Free! Refreshingly spritzzy ginger hit with a moreish ginger afterburn (GF)

Seasonal

We brew creative beers every season – look out for what's new on tap!

Tasting Paddle (5)

\$18

For tasting notes, scan here



Wine & Other

Whites

	Glass	Bottle
2018 Burton Creek Chardonnay	\$9	\$40
2019 Burton Creek Sauv Blanc Semillon	\$8	\$35
2018 Settlers Ridge Sauvignon Blanc	\$9	\$40
2018 Burton Creek Moscato	\$8	\$35
2016 Burton Creek Sparkling	\$10	\$45

Reds

2018 Burton Creek Rose	\$8	\$35
2017 Burton Creek Cabernet Merlot	\$8	\$35
2017 Burton Creek Shiraz	\$9	\$40
2016 Burton Creek Cabernet Sauvignon	\$10	\$45

Soft Drinks & Juices

Coke, Diet Coke, Sprite, Lift, Fanta	Glass \$4	Pint \$7	Jug \$12
Lemon, Lime & Bitters	Glass \$4.50	Pint \$8	Jug \$13
Juice boxed: Tropical, Orange, Apple	\$3		
Juice bottled: Assorted flavours	\$4		
Kombucha	\$5.5		
Mount Franklin still water	\$4		