

SHARE

ASSORTED BREADS Focaccia, olive ciabatta and sourdough, served with homemade labneh and fava. (V)	\$13
POLENTA CHIPS Served with smoked chilli aioli. (GF, V)	\$13
CHAR-GRILLED BUTTERFLIED PRAWNS 3 King prawns, butterflied and char-grilled, served with garlic basil butter. (GF)	\$22
SAGANAKI Pan fried Kefalograviera cheese with a serve of lemon. (V)	\$11
SMOKED CHICKEN QUESADILLA With mango and cheese, topped with Cajun yoghurt and served on a bed of roquette.	\$23
MOROCCAN MEATBALLS Lamb mince rolled with Moroccan spices and finished in our homemade Napolitano sauce, served with dukkah seasoned Turkish bread.	\$23
MUSHROOM ARANCINI Served on a bed of roquette, with truffle aioli. (V)	\$16
ZUCCHINI FRITTERS 3 Grated zucchini fritters with Mediterranean spices, quenelled and fried. (V)	\$11

Please place your order at the bar.

All food to be consumed on the premises.

Please note that if paying separately your food will not come out together.

Please keep your table number visible.

CHARCUTERIE BOARD **\$35**

Prosciutto, sopressa and salami, served with homemade pork terrine, duck parfait, Ubriaco al Prosecco cheese, house pickled seasonal vegetables and focaccia.

POUTINE **\$16**

Chips topped with cheese and red wine gravy.

BAG OF CHIPS **\$12**

Served with lime aioli and tomato sauce. (GF, V)

GARLIC TURKISH BREAD (V) **\$7**

Add Cheese \$9

PIZZAS

MARGARITA **\$24**

Cherry tomatoes, shaved parmesan and basil pesto. (V)

LITTLE MISS PIGGY **\$24**

Pepperoni, bacon, ham, caramelised onion, BBQ sauce, sesame seeds and roquette.

MEDITERRANEAN **\$24**

Roasted and char-grilled; pumpkin, capsicum, zucchini, and eggplant, topped with feta cheese, basil pesto. (V)

SALADS

THAI BEEF SALAD

\$22

Beef strips (cooked medium rare), vermicelli noodles, mint, basil, coriander and spring onion, with cashews, pea tendrils and a spicy Thai citrus dressing. (GF)

SWEET POTATO SALAD

\$14

Roasted sweet potato with fresh baby spinach, feta cheese, Cajun spiced chick peas, toasted cashews, red onion and a honey mustard dressing. (VO, GF)

Add slow cooked Moroccan spiced lamb \$6

SIDE SALAD

\$5

Mixed garden salad. (V, GF)

BURGERS

BEEF BURGER

\$21

180g char-grilled homemade beef patty (cooked medium) in a brioche bun, topped with lettuce, tomato, red onion, cheese and chutney, served with chips and a pickle skewer.

Add bacon \$3

Add egg \$2

STEAK SANDWICH

\$24

150g char-grilled beef sirloin with caramelised onion, rocket, tomato, cheese and smokey BBQ sauce in Turkish bread, served with crumbed onion rings, chips and tomato sauce.

Add bacon \$3

Add egg \$2

CHICKEN + BRIE SANDWICH

\$24

Grilled marinated chicken breast topped with brie, red onion, rocket and cranberry sauce in Turkish bread, served with chips and lime aioli.

SEAFOOD

SEAFOOD PLATE

\$50

Char-grilled prawns, lemon pepper squid, grilled Barramundi, shucked natural oysters and steamed chilli mussels, served with chips and salad.

Change your oysters to Kilpatrick Add \$2.00

Add extra oysters:

Natural \$4 each

Kilpatrick \$4.50 each

1/2 DOZEN OYSTERS

Australian Rock Oysters. (GFO)

Kilpatrick

Bacon and onion, topped with Worcestershire sauce.

\$28

Natural

Served straight up with lemon, tobasco and red wine mignonette.

\$26

CHILLI MUSSELS

\$20

300g Chilli Mussels steamed in our Napolitano sauce, served with garlic Turkish bread. (GFO)

FISH + CHIPS

\$24

New Zealand Hoki in beer batter, served with chips, pickled vegetables, mushy peas and homemade tartare sauce. (GFO)

LEMON PEPPER SQUID

\$20

Baby squid seasoned with lemon pepper, served with a side salad and lime aioli.

CHORIZO CRUSTED BARRAMUNDI

\$28

Served with a garden salad. (GFO)

MAINS

PORK BELLY	\$22
Served with spiced carrot puree, fried kale leaves and green pepper relish. (GF)	
BEEF CHEEK	\$30
Braised beef cheek with creamy Manchego cheese polenta, black cherries and blanched broccolini. (GF)	
CHICKEN AND LEEK POT PIE	\$24
Served with garlic mashed potato, a side salad and red wine gravy.	
BEEF NACHOS	\$22
Corn chips topped with pulled chilli beef, cheese, sour cream, guacamole, salsa and jalapenos. (GF)	
VEGETARIAN NACHOS	\$19
Corn chips topped with chilli con carne, cheese, sour cream, guacamole, salsa and jalapenos. (GF, V)	
CHICKEN PARMIGIANA	\$26
Crumbed chicken breast topped with Napolitano sauce, sliced ham and cheese, served with chips and salad. (GFO)	
MARGARET RIVER VENISON	\$30
Served rare with gratin dauphinois, wilted spinach, sultanas and slivered almonds, with a Bourbon prune jus. (GF)	
NASI GORENG	\$13
Spicy fried rice mixed with vegetables, spices and topped with a fried egg. (GFO, VO)	
Add chicken tenderloins \$4	
Add prawn skewer \$6.5	

KIDS MENU

CHICKEN NUGGETS + CHIPS	\$12
8 chicken nuggets served with chips and tomato sauce. (GFO)	
MINI BURGER + CHIPS	\$12
Homemade beef patty with lettuce, tomato and cheese served with chips and tomato sauce.	
FISH + CHIPS	\$12
Battered Hoki served with chips and tomato sauce. (GFO)	

DESSERTS

STICKY DATE PUDDING	\$10
Served with homemade caramel sauce and macadamia nut ice-cream. (V)	
LEMON MERINGUE JAR	\$12
Shortbread crumb topped with lemon curd and dehydrated meringue. (V)	
FLOURLESS CHOCOLATE SLICE	\$10
Served warm, with homemade raspberry coulis and vanilla bean ice-cream. (GF, V)	

TAP BEER INTERNATIONAL

		MIDDY	PINT
Asahi	Japan	\$7.50	\$15.00
Guinness	Ireland	\$6.00	\$11.80
Heineken	Amsterdam	\$6.80	\$13.00
Heineken 3	Amsterdam	\$5.50	\$11.00
Kirin	Japan	\$6.50	\$12.50
Somersby Apple (cider)	Sweden	\$6.00	\$12.00
Kilkenny	Ireland	\$6.50	\$12.00

TAP BEER AUSTRALIAN

		MIDDY	PINT
Hahn Superdry	NSW	\$6.50	\$12.00
Hahn Superdry 3.5	NSW	\$5.50	\$10.00
James Squire 150 Lashes	NSW	\$6.80	\$12.50
James Squire Orchard Crush (cider)	NSW	\$6.80	\$13.00
Swan Draught	WA	\$6.00	\$10.80
Little Creatures Pale Ale	WA	\$6.80	\$12.00
Little Creatures Rogers	WA	\$6.00	\$11.00
Young Henrys Newtowner	WA	\$6.00	\$11.00
Young Henrys Real Ale	WA	\$6.00	\$11.50
Little Creatures Elsie WA Ale	WA	\$6.00	\$11.00
Beer of the Month		Seasonal	Seasonal

BOTTLED BEER INTERNATIONAL

Heineken 3	Netherlands	\$7.00
Heineken	Netherlands	\$9.00
Heineken 3 Bucket (4)	Netherlands	\$25.00
Corona	Mexico	\$9.50
Peroni	Italy	\$9.50

BOTTLED BEER AUSTRALIAN

Matsos Ginger Beer	WA	\$11.00
Matsos Mango	WA	\$9.50
Feral Hop Hog	WA	\$11.00
Little Creatures Pilsner	WA	\$9.50
Stone + Wood Pacific Ale (500ml)	NSW	\$16.00
Little Creatures IPA	WA	\$11.00
Pirate Life Pale Ale	SA	\$10.50
Pirate Life IPA	SA	\$11.00
Boags Light (2.7%)	TAS	\$6.50
Nail Red Ale	TAS	\$10.50
Brookvale Union Ginger Beer	NSW	\$11.00
Mountain Goat Steam Ale	VIC	\$9.00
Gage Roads Little Dove	WA	\$11.00
Feral Warhog	WA	\$13.00
Nail VPA	WA	\$12.00
XXXX Summer Bright	QLD	\$7.00
James Squire Chancer	NSW	\$10.00

WINE LIST WHITES

		GLASS	BOTTLE
Trentham River Retreat Moscato	NSW	\$8.50	\$36.00
West Cape Howe Sauvignon Blanc	WA	\$10.50	\$42.00
Te Pa Sauvignon Blanc	NZ	\$12.00	\$46.00
Stella Bella Sauvignon Blanc	WA	\$12.00	\$46.00
Skuttlebutt Sauvignon Blanc Semillon	WA	\$9.50	\$40.00
Stella Bella Sauvignon Blanc Semillon	WA	\$12.00	\$46.00
A.Mano Bianco Fiano blend	ITALY	\$12.00	\$46.00
Tomfoolery Fox Whistle Pinot Gris	SA	\$12.00	\$46.00
Puiattino Pinot Grigio	ITALY	\$12.00	\$46.00
Little Yering Chardonnay	VIC	\$11.00	\$44.00
House: 'The Boardwalk' SBS	WA	\$8.00	\$32.00
House: 'The Boardwalk' Chardonnay	WA	\$8.00	\$32.00

WINE LIST BUBBLES

		GLASS	BOTTLE
Henkell Troken Piccolo	GERMANY	\$12.00	
House: 'The Boardwalk' Sparkling	SA	\$8.00	\$32.00
Martini Prosecco	ITALY	\$10.00	\$40.00

See wine menu for premium wine selection.

WINE LIST REDS

		GLASS	BOTTLE
Skuttlebutt Cabernet Shiraz	WA	\$9.50	\$40.00
Yering Station Pinot Noir	VIC	\$12.00	\$54.00
Xanadu Cab Sauvignon	WA	\$10.00	\$42.00
Young Blood Shiraz	SA	\$13.00	\$55.00
Zeppelin Big Bertha Shiraz	SA	\$10.00	\$42.00
Alamos Malbec	ARGENTINA	\$11.00	\$42.00
West Cape Howe Tempranillo	WA	\$11.00	\$42.00
House: 'The Boardwalk' Cabernet Merlot	WA	\$8.00	\$32.00
House: 'The Boardwalk' Shiraz	WA	\$8.00	\$32.00

WINE LIST ROSE

		GLASS	BOTTLE
Evans & Tate Rose	WA	\$9.00	\$38.00
Pierre et Papa Rose	FRANCE	\$9.50	\$40.00

See wine menu for premium wine selection.

COCKTAIL LIST ALL \$18 EACH

FRUITY BOOTY

Raspberries and 42 Below passionfruit vodka shaken with peach schnapps, fresh lime and pineapple.

MOJITO

Fresh mint and lime muddled then shaken, with Bacardi Superior and topped with soda.

PASSIONATE SHAG

42 Below passionfruit vodka shaken with triple sec, passionfruit pulp, fresh lime and cranberry juice.

APEROL SPRITZ \$14

Prosecco, Aperol and soda, served over ice with a slice of orange.

APRICOT FLOAT

Bacardi Fuego, apricot brandy, pineapple juice, orgeat syrup and fresh lime, shaken over ice.

POMMYS REST

Bombay dry gin, Pama pomegranate liqueur, triple sec and lemon juice, shaken over ice and topped with fruit juice.

INDY ROCKER

Gran Centario Plata Tequila, St Germain liqueur, peach schnapps and pineapple juice, shaken over ice.

ESPRESSO MARTINI

Vanilla Vodka, Kahlua, creme de cacao and a shot of espresso coffee shaken.

AQUA SOUR

Goslings Black Seal Rum, lemon juice, pineapple juice and brown sugar syrup, shaken hard.

PEAR DROP

Grey Goose pear, Disaronno and pineapple juice shaken over ice, with a dash of lemon juice.

SHAG JUGS

JUG OF PIMMS AND LEMONADE

\$33.00

5 Shots of Pimms served with strawberries, cucumber, orange, mint and topped with lemonade.

MOJITO JUG

\$40.00

Bacardi, lime, mint and a hint of sugar, topped with soda.

WATERMELON COOLER

\$40.00

42 Below Vodka, watermelon, strawberries and mint, blended with ice.