

THE MENU

Welcome to our autumn menu offering a variety of small plates and platters for entrée or to share. Enjoy a selection of new season mains based on local produce, fresh seafood and quality meats. We sincerely hope you enjoy your dining experience and welcome all constructive feedback.

BREAKFAST – SATURDAY & SUNDAY – 9.30 TILL 11AM

Eggs Benedict – with bacon or smoked salmon
\$18 / \$20

Eggs As you Like & Toast (poached, fried or scrambled)
\$10

Big Breakfast (Eggs, bacon, pork chipolatas, grilled tomato, baked beans, fried mushrooms, hash browns, toast)
\$24

Breakfast Bruschetta (Ciabatta, ricotta cheese, cherry tomatoes, red onion, fresh basil, & dressed rocket) With egg - \$ 17
\$15

Small Plates or To Share

Garlic Bread - Garlic, herb & parmesan ciabatta
\$10

Bread & Dips - Warm fresh baked bread, truffle oil, fig balsamic, lake salted butter
\$12

Grazing Plate for 2 – Chicken & sherry infused pate, Pork samosas with cranberry & coriander, Deep fried camembert cheese, Chefs dip of the day, Grissini, Seeded bread loaf, EVOO & balsamic
\$28

Bruschetta – Italian ciabatta topped with ricotta cheese, cherry tomatoes, Red onion, fresh basil, & dressed rocket
\$15

Chef's Soup of the Day
MP

Pork Belly Arancinis – Crumbed risotto arancinis with roasted pork belly bits, chipolata sauce.
\$15

Grilled Prawns - King prawns grilled with sesame seeds, served with avocado & mango tartare, Coriander & chilli salsa (gf)
\$16/30

Semolina Coated Squid – Crispy fried Semolina coated squid, Thai salad of cucumber, red capsicum, carrot and crispy vermicelli. Chili lime mayo
\$13

Pan Seared Scallops – With grilled chorizo, topped with garlic, turmeric & saffron French aioli
\$15

Goats Cheese Tart - Vegetarian – Oven baked crispy filo tart with goats cheese & braised leek. Apple rocket salad, beetroot puree, balsamic glaze
\$14

Mains

Coq au Vin - A classic French chicken dish, braised with red wine, bacon & mushrooms. Served with rich potato puree
\$32

House made Crab Ravioli - Crab, bacon, spinach & sage ravioli, served in a tomato crustacean bisque
\$34

Spinach, Mushroom & Ricotta Roulade – Vegetarian - Spinach & ricotta roulade, sautéed mushroom & onion duxelle, roasted cherry tomatoes & basil oil (v)
\$28

Beef Bourguignon – Beef braised in Burgundy wine, mushrooms, onions, bacon and garlic. With confit potatoes & winter vegetables
\$34

Grilled Atlantic Salmon – Oven baked, skin on, Atlantic salmon, braised in bacon and leek, finished with a beurre blanc sauce
\$36

Duo Duck – Roasted duck breast, confit duck leg, sautéed Congo (purple) potatoes, truffle parsnip puree, red wine jus
\$33

Lamb Rack – Oven baked new season spring lamb, baked rosemary polenta & Moroccan ratatouille
\$38

Black Angus Scotch Fillet Beef – Served with dauphinoise potatoes, & steamed greens. Choice of house made Béarnaise sauce or red wine jus
\$36

Thai Beef Salad – Margaret River Wagyu beef marinated in Thai dressing, served on Asian slaw
\$28

Cesar Salad- -Classic Caesar salad of cos lettuce, bacon, soft boiled egg & croutons Shaved parmesan, anchovies dressing - w chicken \$27 w smoked salmon \$30
\$21