



PERK UP YOUR
DINNER PALATE

SHARED

Garlic ciabatta with dip of the day and marinated feta (V, D)	12
Grazing plate , sopresso salami, smoked chorizo, prawns, kalamata olives, smoked salmon, ciabatta and marinated feta (D)	30
Stone baked pizza with mozzarella and herbs (V, D)	18
Garlic and herb sourdough batard (V)	10

STARTER

Pork tacos , slow cooked pork belly, corn tomato salsa, wasabi mayo and soft tortillas	14
Salmon rillettes , rocket, crispy crouton and avocado dip (S, D)	18

 Goan prawn curry , with puff rice and peanut salad (S, N, D)	18
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 Kerala style pepper duck with mint chutney and paratha (D)	16
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Beetroot falafel , pita, beetroot hummus, feta herb salad and tahini mayo	15
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Leek and potato soup with warm brioche (V, D)	14
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BBQ chicken skewers with mango chilli jam and Asian salad (N)	16
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MAINS

Potato gnocchi , pumpkin, zucchini, broccolini, chilli with parmesan flakes (D, V)	26
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 Crispy skin salmon , freekeh, chickpea, cauliflower, cherry tomatoes, baby carrots, goat cheese and tahini dressing (S, N)	38
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Squid Ink linguini , smoked chorizo, prawns, cherry tomatoes, fresh chilli, kalamata olives, parsley and parmesan flakes (S, D)	32
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 Slow cooked aromatic beef rendang , steamed jasmine rice, flat bread, cucumber salad and sambal (D)	30
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Buttermilk free range chicken schnitzel , topped with bbq chipotle sauce, mozzarella, mixed garden salad and crunchy chips (D) Add garlic cream prawns (S) (3pcs) 8	32
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SIGNATURE DISH

by our Executive Chef, Vikas Chandra

V - vegetarian E - contains eggs D - contains dairy N - contains nuts S - contains seafood P - contains peanuts GF - gluten free

Please let us know of any special dietary or allergen requirements.

A merchant service fee of 3% will apply to American Express, Diners & JCB card and 1.5% to all other credit card payments.



GRILL

All grill options served with Royal Blue potato mash and green beans, plus one sauce:
red wine jus | mushroom jus | green pepper jus | béarnaise sauce

EVERYTHING OFF THE GRILL IS GLUTEN FREE

200g Salt water barramundi (omega 3 low fat)	38
“This saltwater-grown barramundi is from the pristine waters of remote Northern Australia, which provides the delicate flavour and silver colour”	
250g Linley Valley pork cutlet (high protein)	38
“The finest, freshest, premium quality pork in Western Australia”	
300g Grass fed veal cutlet (high protein)	42
“Fed on WA grains and monitored from ‘paddock-to-plate’ ensuring the veal is of the highest quality”	
300g City black sirloin (high protein)	40
“Tender beef from deep south, grain fed, MSA grade beef”	
200g Harvey denuded lamb rack (high protein)	42
“Locally farmed lamb from the South West region of WA”	

SIDES

- Mixed garden salad 8
Royal Blue mashed potatoes 8
Baby spinach, green apple and walnut salad 8
Crunchy chips with aioli 10 | Roasted root vegetables 8

ADD TO YOUR GRILL:

Tiger prawn cutlets in garlic cream (3 pcs) 8

Reference for internal meat temperatures:

Rare - 40 to 45°C | Medium rare - 45 to 50°C | Medium - 50 to 55°C
Medium well - 60 to 65°C | Well done - 70°C+