



PERK UP YOUR
DINNER PALATE

STARTER

Garlic and herb sourdough batard (V)	10
Garlic ciabatta with dip of the day and marinated feta (V, D)	12
Stone baked pizza with peppers, olives and feta (V, D)	20
Leek and Potato soup , garlic ciabatta (D, V, GF available)	14
House cured salmon , confit shallot aioli, radish salad, crispy toast (D, S)	18
Pork taco , slow braised pork, corn tomato salsa, mayo, tortilla, fresh herbs (D, N)	16
Wasabi prawns , wasabi mayo, sesame mango salad (S, D, N)	18
Crumbed Portobello , parmesan, rocket (D, V)	14
Pan seared scallops , cauliflower puree, crispy pancetta, apple salad (D, S)	18
Cauliflower ricotta fritters , carrot tahini, crushed nuts (D, N, V)	14

MAINS

Potato gnocchi , pumpkin, zucchini, broccolini, chilli with parmesan flakes (D, V)	26
Slow cooked aromatic beef rendang , steamed jasmine rice, flat bread, cucumber salad and sambal (D, N)	30
Linguine , smoked chorizo, prawn cutlets, cherry tomatoes, kalamata olives, chilli, garlic, fresh herbs and parmesan flakes (D, S)	32
Crispy skin salmon , freekeh, chickpea, cauliflower, cherry tomatoes, baby carrots, goat cheese and tahini dressing (S, N)	38
Seafood pot au feu , green half shell mussels, calamari, scallops, prawns, squid, chilli garlic tomato sauce garlic bread (S, D)	32
Buttermilk free range chicken parmigiana , topped with BBQ chipotle sauce, mozzarella, mixed garden salad and crunchy chips (D) Add garlic cream prawns (S) (3pcs) 8	30

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 \$42.00

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 | sambal

EVERYTHING OFF THE GRILL IS GLUTEN FREE

250g Salt water barramundi (omega 3 | low fat)

“This saltwater-grown barramundi is from the pristine waters of remote Northern Australia, which provides the delicate flavour and silver colour”

300g Linley Valley pork cutlet (high protein)

“The finest, freshest, premium quality pork in Western Australia”

300g Grass fed veal cutlet (high protein)

“Fed on WA grains and monitored from ‘paddock-to-plate’ ensuring the veal is of the highest quality”

300g City black sirloin (high protein)

“Tender beef from deep south, grain fed, MSA grade beef”

250g Amelia Park lamb cutlets (high protein)

“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+