



Seared Tuna Loin

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
Bruschetta , sourdough, tomato, onion, marinated feta, basil salsa (D, V, GF available)	12
Potato and leek soup , with garlic ciabatta (GF available, D, V)	14
Honey roasted pumpkin , soup with garlic ciabatta (GF available)	14
Pork taco , slow braised pork, corn tomato salsa, mayo, tortilla, fresh herbs (D, N)	16
Pan seared scallops , cauliflower puree, crispy pancetta, apple salad (D, S)	18
Cauliflower ricotta fritters , carrot tahini, dukkha (D, N, V)	14
Seared tuna loin , herbs, chilli salad, crispy garlic, roasted sesame dressing	18
Chickpea salad , roasted cauliflower, baby carrots, Spanish onion, sumac dressing (V, GF)	16
Wasabi prawns , wasabi mayo, mango chilli jam (S, D)	16
Stone baked pizza	
- Pepperoni supreme	22
- Chicken, feta, olives	22
- Meat lovers, BBQ sauce	22
- Pepper, olives, onions and herbs	20

MAINS

Potato gnocchi , pumpkin, zucchini, broccolini, chilli with parmesan flakes (D, V)	25
Buttermilk free range chicken schnitzel , herbed tomato sauce, mozzarella cheese, mixed garden salad and crunchy chips (D) Add garlic cream prawns (S) (3pcs) 8	32
Slow braised spiced beef curry , steamed jasmine rice, roti bread, pappadums, onion cucumber salad and chutney (GF available)	30
Linguine , crab meat, prawn cutlets, garlic cream, cherry tomatoes, chilli, parmesan (S, D)	32
Crispy skin salmon , black eyed beans, potatoes, cherry tomato, parsley, romesco (S, N)	36
Slow cooked red wine lamb shanks , mashed potatoes, green beans (GF, D)	26
Braised beef cheek , potato gnocchi, parmesan flakes, baby spinach (D)	26
Seafood pot au feu , green half shell mussels, calamari, scallops, prawn cutlets, fish cooked in house made chilli, garlic, tomato sauce with herbs served with garlic bread (S, D)	32

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 \$43.00

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

Pan seared 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"

350g Harvey T-Bone steak (high protein)

"Tender MSA grade beef"

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+