

STARTERS

Breads all 5.50

Grilled Turkish Bread

butter, balsamic vinegar, extra virgin olive oil

Garlic Bread

Micro Bites all 4.50

penfield's mixed marinated olives
fremantle chargrilled octopus
herb fetta, roast pepper, rocket
spanish chorizo a la plancha, lemon and parsley
ham & cheese croquetas, lemon aioli

ENTREES

Coffin Bay Oysters

natural 22 / 40
kilpatrick 22 / 40

Soup of the Day MP

toasted sourdough

Canadian Seared Scallop 20

pumpkin puree, salsa verde *gf*

Tuna & Anchovy Stuffed Calamari 18

lemon butter sauce *gf*

Linley Valley Crispy Pork Belly 22

maple & mustard glaze apple, celeriac remoulade *gf*

SALADS

Thai Beef 22

rice noodles, cucumber, tomato, mint, coriander, bean sprouts,
thai dressing

Roasted Beetroot 19

spinach, goats cheese, walnuts, currants, spring onion

Caesar Salad 20

cos, soft poached egg, parmesan shavings, garlic crostini, bacon,
anchovies, caesar dressing *veg/o*

Optional Additions:

tuna stuffed calamari 6
grilled chicken 6

MAINS

Wild Mushroom Risotto 28

fresh field, oyster, cloud ear, shitake and portobello mushrooms,
truffle oil, parmesan *veg/vo*

Indian Spiced Cauliflower 27

cauliflower, falafel bites, pita bread, hummus *v,gf*

Cone Bay Crispy Skin Barramundi 35

hassel back potato, roasted vegetable, chimichurri *gf*

Fish of the Day MP

please ask one of our team members about today's creation

Free Range Chicken Breast 32

salsa verde, seasonal roasted vegetables *gf*

Veal Osso Buco 32

saffron risotto, gremolata *gf*

Lamb Shank 34

3hr braised lamb shank, creamy polenta, broccolini *gf*

WA Surf & Turf 41

lemon myrtle spiced kangaroo loin, slow cooked fremantle octopus,
chimichurri

HANDMADE PASTA

choose between *rigatoni* or *spaghetti*, with the following sauce options:

Bolognese 26

minced beef, tomato, herbs & spices

Seafood 31

cream, fresh prawns, squid, barramundi, mussels, capers

Chicken 29

cream, chicken, avocado, tomato

FROM THE GRILL

450gm Harvey Fresh WA Grain Fed Rib Eye On The Bone 49

250gm Southern Ranges Grass Fed Sirloin 36

250gm Southern Ranges Grass Fed Scotch 38

250gm 200 Days Grain Fed Rump 28

180gm Josdale Black Angus Eye Fillet 42

all our meats are served with either:

seasonal roasted vegetables or beer battered chips

and your choice of the following sauces:

red wine jus, green peppercorn sauce, mushroom sauce or béarnaise sauce

Surf Your Turf

tuna & anchovies stuffed calamari, lemon butter (1) 6

slow cooked fremantle octopus, chimichurri (1) 9

canadian seared scallops, gremolata (2) 10

tiger prawns, herb butter (3) 12

SIDES

all 8

roasted heirloom carrot and baby beetroot *v,gf*

vegetable gratin *veg/gf*

mash potato *veg/gf*

beer battered chips *veg*

onion rings *veg*

sautéed garlic field mushrooms *vo/gf*

house salad – mesclun, cucumber, tomato, avocado *vo/gf*