

Restaurant Menu

entree

Herb & Garlic Bread (v) // 6.0

Slices of Vienna, lavished with garlic fresh herbs and butter, toasted till golden and drizzled with garlic infused EVOO.

Cheesy Herb & Garlic Bread (v) // 8.0

Slices of Vienna, lavished with garlic fresh herbs, butter and a medley of cheeses, toasted till golden.

Chicken and fries // 18.0

Buttermilk fried chicken thigh strips served with crispy chips and hot sauce

Antipasto plate // 27.0

W.A Prawns, spicy spanish chorizo, blistered tomatoes, Kalamata olives, roasted cashew and fetta, garlic bread, olive oil and balsam

Buffalo Chorizo and W.A Prawns // 22.0

Marinated in chilli and garlic served on a bed of toasted garlic herbs bread, finished with a lemon butter and pesto sauce with fresh garden salad

main

Pasta of the day MP

Ask one of our friendly wait staff

Skillet Chicken // 32.0

Pan roasted free range chicken breast in white wine forest mushroom, mustard and cream sauce served with creamy mash potatoes, spinach and freshly grated parmesan cheese

Kimchi Pork Fried Rice (gfo,vo) // 32.0

Korean style fried rice with house fermented Kimchi, Linley valley Pork belly, spring onion, roasted seasoned seaweed, toasted sesame seeds, and fried eggs.

Scotch Fillet (gfo) // 39.0

300g dry aged WA Pitch Black Angus served with creamy mashed potato accompanied by seasonal vegetables and mustard herbed butter finished with Red wine jus

Fish and Chips (gfo) // 26.0

Fresh WA Spanish Mackerel coated in our house made beer batter, served with chips and a fresh garden salad, accompanied by fresh lemon and house made tartare

Ocean Trio (gfo) // 34.5

Medley of fresh WA fish, prawns and baby calamari, coated in our house made beer batter, served with chips and fresh garden salad, accompanied by fresh lemon and house made tartare

Sizzling Prawns (gfo) // 22.0

Fresh WA prawns sizzling in garlic infused EVOO, fresh garlic and cherry tomatoes, accompanied by house made French style butter and toasted bread.

dessert & coffee

Chocolate hazelnut Brownie //10.0

House made Chocolate and hazelnut Brownie served warm with vanilla ice-cream and warm chocolate sauce

Coffee Caramel Custard // 12.0

Freshly grounded W.A Dimattina coffee Dutch Cocoa with light caramel served with Chantilly cream

COFFEE

Flat White	5.0
Cappuccino	5.0
Latte	5.0
Long Black	5.0
Espresso	4.0

sides and salads

Steamed Rice (gf)	4.0
Creamy Mashed Potato (gf)	5.0
Mixed steamed Vegetables (gf)	4.5
Chips with aioli and tomato sauce (gf)	7.0
Wedges served with sweet chilli and sour cream	8.0

Beetroot and Quinoa Salad (gf.v) 20

Pickled beetroot tricolour quinoa, Kalamata olives, cherry tomatoes, cashew nut, Spanish onion, mixed lettuce and a balsamic dressing.

Add Haloumi // 5.0

Add Chicken // 5.0

Avo green salad (gf.v) // 20.0

Mixed lettuce, avocado, Spanish onion, Kalamata olives, capsicum, cherry tomato, feta cheese and finished with balsamic dressing.

Add Haloumi // 5.0

Add Chicken // 5.0