

SOUTH AUSTRALIAN NATURAL OYSTERS

½ dozen \$24 1 dozen \$48

with finger lime cucumber salsa, tabasco sauce GF

EXMOUTH TIGER PRAWNS

500g tiger prawns \$28

1kg tiger prawns \$56

with Marie Rose sauce, tartare GF

TO SHARE

Charcuterie Board \$62

(Suggested for 3-4 people)

Basque Saucisson salami |

South Australian grass-fed bresaola |

West Australian nitrate free smoked ham |

olives | pickled vegetables |

crusty bread | Talbot Grove olive oil GFO/DF

Seafood Platter \$82

(Suggested for 3-4 people)

natural oysters | chilli mussels |

grilled half shell scallops | panko crumbed squid |

pickled Fremantle octopus | crusty bread |

Marie Rose sauce | tartare sauce GFO

Chips and aioli GF \$9

Grilled chorizo and marinated olives \$12

Toasted breads v \$6

PIZZA FRESHLY MADE DOUGH

Margherita

bocconcini, heirloom tomatoes and basil v

\$18

The Works

salami, bacon, olives, capsicum, onion,

mushrooms, spinach, and mixed cheese

\$23

CASUAL CLASSICS

Fish and chips

beer battered WA fish, served with a garden salad,

chips and tartare sauce GFO

\$27

Crispy squid rings

with fried shallots, tartare sauce and Szechuan spice

\$18

Wagyu beef burger

battered onion, tomato relish, pickles, mayonnaise,

hi-melt cheese served with chips and aioli

\$25

Steak sandwich

Scotch fillet on Turkish bread with beetroot relish, Swiss

cheese, tomato, mustard onion jam served with chips

and aioli

\$26

SALADS

Beetroot and coconut poriyal salad

with pearl onion, heirloom tomatoes,

and curry leaves GF/VEGAN

\$19

Caesar cobb salad

with cos lettuce, kale, parmesan, bacon, boiled hard

egg, crusty bread, Caesar dressing

\$19

Add chicken or haloumi to any salad \$6

LITTLE SAILORS

WA fish and chips, garden salad, tartare sauce \$15

Chicken tenders, chips, garden salad, tomato sauce \$13

Pasta Bolognese with parmesan \$12

TO START

Seafood gratin

Shark Bay prawns, scallops and crab meat

in paprika cream cheese sauce with chilli,

fried shallots and grilled bread GFO

\$28 starter/\$38 main

Seared beef carpaccio

with soy rice wine dressing, garlic chips,

spring onion, sesame salt GF

\$19

Seared Shark Bay scallops

with dried heirloom tomatoes,

crispy speck and parsley garlic sauce GF

\$24

FROM THE GRILL

180g WA Angus beef fillet GFO \$38

350g Stirling Ranges beef rib-eye GFO \$49

Amelia Park three bone rack of lamb GFO \$38

Amelia Park two bone rack of lamb GFO \$29

Served with:

Broccolini and potato gratin

Choose from:

bearnaise sauce

peppercorn sauce

red wine jus

BUILD YOUR OWN CHEESE BOARD

*Any selection of cheeses served with
quince paste, crackers, dried fruit and nuts,
and grilled bread*

Victoria Shadow of blue (50g)

France Fourme D'Ambert (60g)

Adelaide triple cream brie (70g)

South Australian ash brie (70g)

WA Denmark appenzeller (50g)

Vicenza, Italy collina veneta (50g)

Two \$29 | Three \$39 | Four \$49

MAINS

Fish of the day

MP

Coq Au Vin

with Paris mash, red wine jus, speck,

Brussels sprouts and mushrooms GF

\$26

Roasted cauliflower

with beetroot poriyal, tahini coconut yoghurt,

pomegranate and sage oil GF/VEGAN/N

\$24

Curry of the day

with rice, pappadums, and mango chutney GF

\$22

SIDES

Charred broccolini with toasted almonds

and shallot dressing GF/V/N \$13

Duck fat potatoes GF \$10

Garden spring salad GF/V \$10

DESSERT

Pistachio cake with cherry compote,

chocolate coated and speculoos biscuit v/n

\$15

Pistachio and almond semifreddo

with orange biscuit, mascarpone Chantilly

and orange tuile GFO/N

\$15

Chocolate layer mousse

with feuillantine and salted caramel mousse v/n

\$16

Peach coconut cake with coconut cream

and raspberry coulis GF/VEGAN/N

\$15

**PLEASE CHECK OUT OUR DESSERT
AND FORTIFIED WINES SELECTION!**

