



STARTERS

Garlic Focaccia | \$10

House Focaccia | \$15

Extra Virgin Olive Oil, Balsamic, Dukkha, Kalamata Olives

Bruschetta | \$15

Topped With Rocket, Tomato, Basil & Parmesan.

Tacos

Beef | \$8 ea.

Fish | \$8 ea.

Vegetable | \$7 ea.

Chips & Aioli | \$10

Sweet Potato Fries | \$14

Sweet Chilli & Sour Cream



ENTRÉES

Polenta Fries [Gluten Free] | \$14
House-Made Tomato Relish.

Jalapeno Poppers | \$14
With Sour Cream.

Portobello Mushroom Fries [Vegetarian] | \$16
Horseradish Cream & House-Made Tomato Relish.

Vegetable Spring Rolls [Vegan] | \$16
Pineapple & Nam Jim Sauce

Super Seed Salad | \$16
Quinoa, Sweet Potato, Goats Feta, Greens, Herbs, Cherry Tomatoes, Dried Cranberries, Vinaigrette

Spicy Crispy Calamari | \$18
Rocket & Aioli

Hervey Bay Scallops | \$18
Venison Chorizo, Tomato Salsa, Balsamic Glaze

Rankin Cod Dumplings | \$16
Steamed Mala Dumplings From Margaret River, Asian Slaw with our Spicy House Soy Sauce.

Exmouth Prawns Salad | \$20
Orange, Grapefruit, Avocado, Cucumber, Herbs, Greens, Mango Dressing

Chilled Whole Local Tiger Prawns [Gluten Free] | \$25
(500GM) With Homemade Cocktail Sauce & Aioli.

Coffin Bay [SA] & Oysters [Gluten Free] *subject to availability
Natural ½ DOZ \$22 DOZ \$36
Kilpatrick ½ DOZ \$24 DOZ \$40
Bloody Mary Oyster Shooter \$5 Ea.



MAINS

New Orleans Seafood Gumbo | \$38

A Spicy Stew Of Prawns, Mussels, Fish, Smoked Chorizo & A Crisp Softshell Crab. Served With Steamed Jasmine Rice.

Indian Seafood Curry [Gluten Free Optional] | \$39

Fish, Exmouth Prawns, Mussels & Crisp Softshell Crab. Served With Steamed Jasmine Rice.

Seafood Spaghetti | \$39

Fish, Exmouth Prawns, Mussels, Scallops Tossed With Chilli, Garlic, Parsley, White Wine Cream Sauce, Parmesan & Tomato Basil Salsa.

Exmouth Tiger Prawn Gnocchi | \$39

Homemade Potato Gnocchi, Pan Fried With Local Tiger Prawns, White Wine & Cream. Topped With Rocket, Tomato Basil Salsa & Parmesan.

Fish Of The Day [Gluten Free Optional] | \$39

With Potato & Leek Cake, Steamed Vegetables & Salsa Verde.
Ask Your Friendly Server For Today's Fish Offerings.

Beer Braised Lamb Shank | \$39

Polenta Fries, Seasonal Veggies

Spicy Fried Chicken | \$35

Home Made Spices, Fries, Salad, Chipotle Aioli

Chargrilled Bacon Wrapped Eye Fillet | \$45

[Gluten Free Optional]

250gm Black Angus Beef, Garlic Mash, Steamed Vegetables, Shallot Herb Butter.

Reef & Beef [Gluten Free] | \$42

350gm Black Angus Porterhouse Topped With Creamy Garlic Prawns Served With Crispy Potatoes & Salad.

Seafood Medley [Gluten Free Optional] | \$95 For Two

Whole Chilled Local Prawns, Rottnest Half-Shell Scallops, Coffin Bay Oysters, Pan-Seared Fresh Fish, Grilled Exmouth Prawns, Bugs, Crispy Soft-Shell Crabs, Crispy Potatoes & Aioli.

"Turf It" | +\$22 Add Chargrilled Porterhouse Steak (350gm)



VEGETARIAN MENU

ENTRÉES

Garlic Focaccia | \$10

Bruschetta | \$15

Topped With Rocket, Tomato, Basil & Parmesan.

Jalapeno Poppers | \$14

With Sour Cream.

Super Seed Salad | \$16

Quinoa, Sweet Potato, Goats Feta, Greens, Herbs, Cherry Tomatoes, Dried Cranberries, Vinaigrette

Vegetable Spring Rolls [Vegan] | \$16

Pineapple & Nam Jim Sauce

Portobello Mushroom Fries | \$16

Horseradish Cream & House-Made Tomato Relish.

Polenta Fries [Gluten Free] | \$14

House-Made Tomato Relish.

MAINS

Indian Pumpkin Curry [Vegan] [Gluten Free] | \$30

With Chickpeas, Baby Spinach & Steamed Jasmine Rice.

Asian Slaw [Vegan] [Gluten Free] | \$30

Vermicelli, Tempeh, Cabbage, Greens, Spring Beans, Coriander, Mint, Chilli, Sprouts, Sesame, Peanut Satay Sauce.

Homemade Potato Gnocchi | \$33

Pan-Seared With Seasonal Vegetables & White Wine Cream Sauce.
Topped With Rocket, Tomato Basil Salsa & Parmesan.

Chargrilled Veggie & Haloumi Stuffed Filo Parcel | \$33

Dukkha, Beetroot Slaw, Quinoa Tabouli & Coconut Yoghurt.

Persian Fetta Stuffed Portobello Mushrooms [Gluten Free] | \$33

Served with Rocket, Napolitana Sauce, Polenta Fries

Please let us know if you have any dietary requirements & we will do our best to accommodate.



DESSERT

Coffee Creme Brûlée | \$14

Trio of Sorbet [Vegan] [Gluten Free] | \$14
Chef's selection - ask your friendly wait staff.

Sticky Date Pudding | \$14
With A Whiskey Glaze & Vanilla Ice Cream.

Banoffee | \$14
Bananas, Toffee, Chocolate Crust Topped With Kahlua Cream.

Tia Maria Tart | \$14
Dark Rich Chocolate & Vanilla Ice Cream

Dessert Tasting Platter | \$24
Selection Changes With Seasonality Of Dessert Menu.

COFFEE

Darkstar Coffee Roaster, Perth

Espresso | \$4.5

Double Espresso | \$5

Short Macchiato | \$4.5

Long Black, Cappuccino, Latte, Flat White | \$5

Mocha | \$5.5

Hot Chocolate | \$5

Long Macchiato | \$5.5

Affogato Traditional | \$6

Affogato With Liquor | \$16

[Extra Shot Of Espresso +\$1] [Mug Size +\$1]

Pot Of Tea | \$5.5
English Breakfast, Earl Grey, Peppermint, Green Tea, Lemon & Ginger,
Chamomile