



STARTERS

Garlic Focaccia (4) | \$15

Sourdough & Olives | \$18

Extra virgin olive oil, balsamic, dukkha, kalamata olives

Bruschetta (4) | \$18

Topped with rocket, tomato, basil & parmesan.

Chips & Aioli | \$13

[Gluten Free]

*Subject to availability due to Australia potato shortage

Sweet Potato Fries | \$16

[Gluten Free]

Sweet chilli & sour cream

*Subject to availability due to Australia potato shortage



ENTRÉES

Jalapeno Poppers (4) | \$17
With sour cream.

Polenta Fries | \$17
[Gluten Free]
House-made tomato relish & chipotle aioli.

Portobello Mushroom Fries | \$19
[Gluten Free & Plant-Based]
Chipotle aioli.

Crunchy Thai Salad | \$18
[Gluten Free & Plant-Based]
Vermicelli, Asian slaw, greens, peanuts, Nam Jim dressing.
add tofu | \$9
add chicken | \$9
add prawns | \$11

Rankin Cod Dumplings (4) | \$19
Steamed Mala Dumplings Margaret River WA,
black bean soy sauce.

Spicy Crispy Calamari | \$21
Rocket & aioli.

Abrolhos WA Scallops (4) | \$24
Smoked chorizo, tomato salsa, balsamic glaze.

Charred Octopus | \$24
[Gluten Free]
Quinoa tabbouleh, sundried tomato & balsamic glaze.

Chilled Whole Exmouth Tiger Prawns | \$30
[Gluten Free]
(500gm) with homemade cocktail sauce & aioli.

Coffin Bay [SA] & Oysters [Gluten Free]
*subject to availability

Natural	½ DOZ \$29 DOZ \$49
Kilpatrick	½ DOZ \$29 DOZ \$49
Mignonette (red wine vinegar vinaigrette)	½ DOZ \$29 DOZ \$49

Please let us know if you have any dietary requirements & we will do our best to accommodate. All our gluten free dishes are gluten free by ingredients. We can not guarantee & take any responsibilities that there will not be any cross contamination.



MAINS

Seafood Rougail | \$43

[Gluten Free]

A spicy tomato stew of Exmouth prawns, mussels, local fish, smoked chorizo & a crisp softshell crab. Served with steamed jasmine rice.

Indian Seafood Curry | \$43

[Gluten Free]

Local fish, Exmouth prawns, mussels & crisp softshell crab.
Served with steamed jasmine rice.

Seafood Spaghetti | \$43

Local fish, Exmouth prawns, mussels, scallops tossed with chilli, garlic, parsley, white wine cream sauce, parmesan & tomato basil salsa.

Exmouth Tiger Prawn Gnocchi | \$43

House-made potato gnocchi, pan-fried with local tiger prawns, white wine & cream.
Topped with rocket, tomato basil salsa & parmesan.

Goldband Snapper | \$44

[Gluten Free]

Pan-fried fillet of Goldband Snapper, potato garlic mash, seasonal veggies & lemon butter sauce.

Beer Battered Goldband Snapper | \$37

Chips, salad & homemade tartare.

Lime Coriander & Coconut Prawns | \$43

[Gluten Free]

With coconut rice & papaya & Asian slaw salad.

Stuffed Chicken Breast | \$39

[Gluten Free]

Smoked chorizo, spinach, polenta fries & rosemary jus.

Chargrilled Bacon Wrapped Eye Fillet | \$53

[Gluten Free]

250gm Black Angus Beef, garlic mash, steamed vegetable & rosemary jus.

Reef & Beef | \$48

[Gluten Free]

350gm Black Angus Porterhouse topped with creamy garlic prawns served with crispy potatoes & salad.

Seafood Medley For Two | \$124

[Gluten Free]

Whole chilled Exmouth tiger prawns, Abrolhos WA scallops, coffin bay oysters, pan-seared fresh fish, grilled Exmouth prawns, bugs, crispy soft-shell crabs, crispy potatoes & aioli.

"Turf It" | +\$27 add chargrilled porterhouse steak (350gm)

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VEGETARIAN ENTRÉES

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Extra virgin olive oil, balsamic, dukkha, kalamata olives.

Bruschetta (4) | \$18

Topped with rocket, tomato, basil & parmesan.

Jalapeno Poppers (4) | \$17

With sour cream.

Polenta Fries | \$17

[Gluten Free]

House-made tomato relish & chipotle aioli.

Portobello Mushroom Fries | \$19

[Gluten Free & Plant-Based]

Chipotle coconut yoghurt.

Crunchy Thai Salad | \$18

[Gluten Free & Plant-Based]

Vermicelli, Asian slaw, greens, peanuts, Nam Jim dressing.

add tofu | \$9

VEGETARIAN MAINS

Indian Pumpkin Curry | \$38

[Gluten Free & Plant-Based]

With chickpeas, baby spinach & steamed jasmine rice.

House-made Potato Gnocchi | \$38

Pan-seared with seasonal vegetables & creamy pesto.

Topped with rocket, tomato basil salsa & parmesan.

Miso Soup | \$38

[Gluten Free & Plant-Based]

Rice noodles, sweet potato, Asian greens, mushrooms, fried tofu, sesame seeds, soy sauce & nori.

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DESSERT

Crème Brulé | \$17

[Gluten Free & Plant-Based]

Ask your friendly waiter for today's flavour.

Sticky Date Pudding | \$17

With a whiskey glaze & vanilla ice cream.

Banoffee | \$17

Bananas, toffee, chocolate crust topped with Kahlua cream.

Kahlua Tart | \$17

Dark rich chocolate & vanilla ice cream.

House Baked Cheesecake | \$17

Ask your friendly waitstaff for today's flavour.

Dessert Tasting Platter | \$27

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

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

Affogato Traditional | \$6

Affogato With Liquor | \$16

Frangelico | Amaretto | Grand Marnier | Kahlua | Baileys

Pot Of Tea | \$5.5

English Breakfast, Earl Grey, Peppermint, Green Tea, Lemon & Ginger, Chamomile

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