

STARTERS

Garlic Focaccia (4) | \$17

Sourdough & Olives | \$18
Extra virgin olive oil, balsamic, dukkha, Kalamata olives.

Bruschetta (4) | \$18 Rocket, tomato, basil & parmesan.

Jalapeno Poppers (4) | \$18 Beer battered jalapenos, cream cheese & sour cream.

Chips & Aioli | \$14
[Gluten Free]

Sweet Potato Fries | \$17
[Gluten Free]
Sweet chilli & sour cream.



ENTRÉES

Eggplant Tempura | \$22 [Gluten Free & Vegan]

Kalamata olives, tomato & basil salsa.

Fennel, Nashi Pear Mizuna Salad | \$22

[Gluten Free & Vegan]
Grapefruit & orange vinaigrette.

add crispy tofu | \$10 add crispy chicken | \$10 add prawns (7) | \$15 add softshell crab (2) |\$12

Rankin Cod Dumplings (4) | \$24

[Má Là Dumplings Handcrafted in Margaret River] Dashi broth, spring onions, sesame, chili oil.

Karaage Calamari | \$25

[Gluten Free & Dairy Free]
Sriracha mayo, spring onions, lime.

Goldband Snapper Ceviche | \$27

[Gluten Free & Dairy Free]

Lime, coconut, pomegranate, spring onion oil, green chili.

Abrolhos WA Scallops (4) |\$32

[Gluten Free]

Cauliflower purée , jus, crispy leek.

Chilled Whole Exmouth Tiger Prawns (12) | \$30

[Gluten Free & Dairy Free]
Homemade cocktail sauce & aioli.

Coffin Bay* [SA] Oysters [Gluten Free] [Subject to availability]

	½ DOZ	1 002
Natural	\$29	\$49
Kilpatrick	\$29	\$49
Tarragon Orange Butter	\$29	\$49
Bloody Mary Oyster Shooter	\$6.50 ea	



MAINS

Shark Bay Venus Clams Linguine | \$44

Garlic, parsley, white wine, parmesan, cherry tomatoes & rocket.

Exmouth Tiger Prawn Gnocchi | \$45

House-made potato gnocchi, local tiger prawns, rocket, tomato basil salsa, parmesan & creamy white wine sauce.

Goldband Snapper | \$45

[Gluten Free]

Pan-fried fillet of Exmouth Goldband Snapper, cauliflower purée, seasonal vegetable, crispy leek.

Ocean Trout | \$47

[Gluten Free & Dairy Free]

Pan-fried fillet of Tasmanian Ocean Trout, ratatouille, steamed rice, Kalamata olives, tomato basil pesto.

Beer Battered Goldband Snapper | \$37

Chips, salad & homemade tartare.

Stuffed Chicken Breast | \$39

[Gluten Free]

Smoked chorizo, spinach, rosemary salted crispy potatoes & jus.

Red Wine Braised Lamb Shank | \$45

[Gluten Free]

Potato gratin, seasonal vegetable, lemon gremolata & jus.

250gm Char-grilled Eye Fillet | \$55

[100 Day Grass-Fed | Margaret River Fresh Beef]
[Gluten Free]

Potato gratin, seasonal vegetable & black pepper sauce.

Reef & Beef | \$49

[100 DAY GRASS-FED | MARGARET RIVER FRESH BEEF]
[Gluten Free]

350gm Porterhouse steak char-grilled, creamy garlic prawns (4), crispy potatoes & salad.

Seafood Medley For Two | \$145

[Gluten Free]

Whole chilled Exmouth Tiger Prawns, Abrolhos WA Scallops, Coffin Bay Oysters, panseared Exmouth Goldband Snapper, grilled Exmouth Prawns, Exmouth Bugs, crispy soft-shell crabs, crispy potatoes & homemade tartare, aioli & cocktail sauce.

"Turf It" | +\$30 add char-grilled porterhouse steak (350gm)



VEGETARIAN ENTRÉES

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Rocket, tomato, basil & parmesan.

Jalapeno Poppers (4) | \$18

Beer battered jalapenos, cream cheese & sour cream.

Eggplant Tempura | \$24

[Gluten Free & Vegan]
Kalamata olives, tomato & basil salsa.

Fennel, Nashi Pear Mizuna Salad | \$24

[Gluten Free & Vegan]
Grapefruit & orange vinaigrette.

add crispy tofu | \$10

VEGETARIAN MAINS

Ratatouille Linguine | \$36

[Vegan optional]

Ratatouille, lemon gremolata, rocket, parmesan & tomato basil salsa.

House-made Potato Gnocchi | \$39

Seasonal vegetables, rocket, tomato basil salsa, parmesan & creamy pesto.

Mushroom Miso Risotto | \$39 [Gluten Free & Vegan]

Shimeji & Portobello mushrooms, edamame, broccolini, spring onion, mizuna, nori & creamy coconut miso.



DESSERT

Coffee Crème Brûlée | \$19

[Gluten Free]
Rich coffee custard, thin crunchy toffee.

Sticky Date Pudding | \$19

Whiskey glaze & vanilla ice cream.

Banoffee | \$19

Bananas, toffee, chocolate crust & Kahlua whipped cream.

Chocolate Mousse | \$19

[Gluten Free]

Berry compote & Kahlua whipped cream.

Pineapple & Passionfruit Tartar | \$19

[Gluten Free & Vegan]

Crumble, coconut cream & mint.

Tiramisu Of The Day | \$19

Ask your friendly waitperson for today's flavour.

Trio Of Sorbet | \$19

[Gluten Free & Vegan]

Ask your friendly waitperson for today's flavour.

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

Chai Latte | \$5

Chai Tea in Pot | \$6

Hot Chocolate | \$5

Pot Of Tea | \$6

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

Jasmine Green

Long Macchiato | \$5.5

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

Affogato Traditional | \$10

Affogato With Liquor | \$17

Frangelico | Amaretto | Grand Marnier | Kahlua | Baileys

Irish Coffee | \$16