



LUNCH MENU

11:30AM – 3:00PM

Take a seat and
let us take your order.

ALL DAY \$10 COCKTAIL SPECIALS

TUESDAY	Raspberry Fizz
WEDNESDAY	Aperol Spritz
THURSDAY	Paloma
FRIDAY	Aperol Spritz & Espresso Martini
SATURDAY	Mojito
SUNDAY	Bloody Mary's

ALL DAY BRUNCH

Smashed Pumpkin Bruschetta with Charred Grain Toast, Feta, Pepitas and Gremolata (GFO) (V) (VEO) (N)	20
Avocado Smash, Cherry Tomatoes, Feta, and Dukkah on Charred Grain Toast (GFO) (VEO) (V) (N) Add Poached Egg +3.5, Add Halloumi +6	20
Spiced Shakshouka with Baked Eggs, Wood Roasted Peppers, Chickpeas, Feta, + Charred Ciabatta (V) (GFO) (DFO)	20
Eggs Benedict, Speck Bacon, Poached Eggs, Hollandaise + Rocket on Ciabatta (GFO*) Swap Speck Bacon for Tassal Smoked Salmon +2	21

SMALLS TO SHARE

Beetroot and Feta Arancini with Confit Garlic Aioli (V) (GF) (3 per serve)	17
Duo of Dips with Charred Ciabatta (GFO) (V) (VEO) (DF)	17
Roast Pumpkin W Turmeric Yoghurt, Pepitas, Gremolata, and Rocket (VEO) (V) (GF) (N)	18
Pumpkin and Ricotta Croquettes with Gremolata (GF) (V) (3 per serve)	18
Crispy Squid with Asian Slaw and Nam Jim Dressing (GF) (DF)	20
Karaage Chicken with Asian Chilli Sauce (GF)	20
Pork Belly Bites with Romesco (GF) (N)	20
Tasting Plate - Beetroot & Feta Arancini; Karaage Chicken; Pumpkin + Ricotta Croquettes; Duo of Dip with Charred Ciabatta (GFO) (N) (Entree for two or main for one)	35

LARGE PLATES

Crispy Chicken Sandwich with Southern Style Slaw, Little Way Chilli Sauce on Chargrilled Turkish Bread + Skin-On Manjimup Chips (GFO) (N)	25
Black Angus Beef Burger, Bacon, Caramelised Onions, Mesclun Lettuce, Tomato, Cheese, Tomato Relish, Aioli, Brioche Crust Bun & Skin On Manjimup Chips	26
Casarecce Arrabbiata with Olives, Capers and Locally made Chorizo (VO) (DF)	29
Eggplant, Tomato and Basil Agnolotti in Parmesan Cream Sauce (V) (VEO)	30
Squid Ink Linguine Marinara with Local Prawns, Squid and Mussels (DF)	32

HEALTH BOWLS

Grilled Eggplant Salad with Pickled Red Onion, Pomegranate, Mint, Corander, Lentils, & Sesame Dressing (GF) (VE) (V) (DF) Add Halloumi +6, Add Chicken +6, Add Smoked Salmon +6	23
Slow Cooked Chicken Salad w Roast Pumpkin, Cherry Tomatoes, Pomegranates, Cous Cous, Pepitas, Pinenuts, Rocket + Turmeric Yoghurt Dressing (GFO) (VEO) (N) (DFO) Add Halloumi +6	25

SIDES

Ciabatta, Sourdough or Grain Bread, Balsamic Oils (GFO*) (V)	8
Rosemary Salted Skin On Manjimup Chips & Roast Garlic Aioli (V)	9
Sauteed Seasonal Greens with Garlic, Sesame Dressing and Almonds (GF) (DF) (N) (V)	11

SWEETS

Apple Crumble and Creme Anglaise (GF) (V)	15
Blackforrest Mille Feuille (V)	15
Caramelised Fig Panna Cotta (GF)	15

LITTLE ONE'S MENU

Pasta Napolitana with Parmesan (VEO) (DFO)	14
Kids Angus Beef Burger, Tomato Sauce, Cheese and Chips	12
Crispy Chicken Bites and Chips (GF)	12
SWEET	
Ice cream selection	7.5

V(O) = Vegetarian (Option) VE(O) = Vegan (Option) GF(O) = Gluten Free (Option) DF(O) = Dairy Free (Option)
N = Nuts. *Substitute with GF Bread +1.5
Please advise staff of any dietary requirements. Pork dishes are not suitable for celiacs