



# DINNER MENU

## 5PM – LATE

Take a seat and  
let us take your order.

ALL DAY \$10 COCKTAIL SPECIALS	
<b>TUESDAY</b>	Raspberry Fizz
<b>WEDNESDAY</b>	Aperol Spritz
<b>THURSDAY</b>	Paloma
<b>FRIDAY</b>	Aperol Spritz & Espresso Martini
<b>SATURDAY</b>	Mojito
<b>SUNDAY</b>	Bloody Mary's

## SMALL PLATES

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, 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

## HEALTH BOWLS

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

## LITTLE ONE'S MENU

### DINNER

Pasta Napolitana with Parmesan (VEO) (DFO)	14
Kids Angus Beef Burger, Tomato Sause, Cheese and Chips	12
Crispy Chicken Bites and Chips (GF)	12

### SWEET

Ice Cream Selection	7.5
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## LARGE PLATES

Black Angus Beef Burger, Bacon, Caramelised Onions, Mesclun Lettuce, Tomato, Cheese, Tomato Relish, Aioli, Brioche Crust Bun & Skin On Manjimup Chips	26
Miso Chargrilled Eggplant, Mirin, Spring Onions, Toasted Sesame and Nori (VE) (GF)	26
Casarecce Arrabbiata with Olives, Capers and Locally made Chorizo (VO) (DF)	29
Pan Fried Ricotta Gnocchi, Roasted Pumpkin Puree, Burnt Butter Sage, Goat Cheese and Pinenuts (V) (N)	30
Linguine Marinara with Local Prawns, Squid and Mussels (DF)	32
Crispy Miso Infused Linley Valley Pork Belly with Celeriac Puree, Roast Fennel, Broccolini, Braised Cabbage, and Apple Cider Jus (GF) (DF)	34
Twice Cooked Slow Braised Lamb Shanks in Tomato and Red Wine, Polenta and Cauli Blossom (GF)	36
Tasmanian Atlantic Salmon, Pumpkin and Winter Greens Sauteed in Sesame Dressing with a Hollandaise Dressing (GF)	37

## SIDES

Charred Ciabatta, Sourdough or Grain Bread, Balsamic Oil (GFO*) (V)	8
Rosemary Salted Skin On Manjimup Chips & Roast Garlic Aioli (V) (GF)	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

## AFTER DINNER DRINKS

Limoncello	8
Baileys	10
Black or White Russian, Kahlua, Sailor Jerry, Espresso + Milk Over Ice	13
Affogato, Frangelico, Double Espresso + Ice Cream	14

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