



DINNER MENU



ANTIPASTO DELLA CASA

Artisan Prosciutto, Sopressa Salami, Pickles & Handmade Focaccia, Marinated Olives, Bocconcini, Pecorino, Cheddar w Chili Mint Dressing (Entree for Two People) (GFO)

36

SHARE PLATES

Fish Taco w Beer Battered Flathead, Tomato Salsa, Sour Cream Sauce (1 per serve)

13

Duo of Dips - Eggplant Dip & Hummus w Artisan Sourdough (VEO) (GFO) (DFO) (V)

17

Zucchini Fritters w Feta & Dill, Tzatziki (V) (GF) (3 per serve)

18

Mushroom Arancini w Roasted Garlic Aioli (V) (GF) (3 per serve)

18

Grilled Baby Eggplant w Hummus, Vegan Aioli, Dukkah (GF) (DF) (N) (VE) (V)

18

Honey Soy Garlic Fried Chicken w Sriracha Sauce (GF)

18

Bao Buns w Chicken Asado (DF) (2 per serve)

18

Salt & Pepper Squid w Chilli, Spring Onion, & Kewpie Mayo (GF)

20

TASTING PLATE

Zucchini Fritters, Mushroom Arancini, Salt & Pepper Squid, Hummus and Eggplant Dip w Artisan Sourdough (Entree for Two People or Main for One Person) (GFO) (VO)

36

LARGE PLATES

Creamy Vegan Risotto w Pumpkin (GF) (VE) (DF) (V)

24

Black Angus Beef Burger w Caramelised Onions, Mesclun, Tomato, Swiss Cheese, Tomato Relish, Aioli, Artisan Pretzel Crust Bun & Skin On Manjimup Chips (GFO) **Add: Bacon +6**

26

Fried Chicken Burger w Swiss Cheese, Japanese Coleslaw, & Skin On Manjimup Chips (GFO) **Add: Maple Bacon +6**

26

Seared Tuna w Corn Salsa, Cilantro Mayo, Tomato Relish (GF)

29

Pan Fried Gnocchi w Handmade Artisan Pasta, Pumpkin Sauce, Spinach, Pine Nuts & Grated Pecorino Cheese (V) (N)

30

Chicken Parmigiana w Coleslaw & Skin On Manjimup Chips (GFO)

32

Slow Cooked Beef Ragu Pappardelle w Handmade Pasta, Red Wine & Italian Tomato Sauce

32

Crab Linguine w Handmade Artisan Pasta, Crab Meat, White Wine, Cherry Tomatoes, Fried Basil

32

Crispy Pork Belly w Seasonal Greens and Pork Gravy Sauce (GFO) (DF)

34

Slow Cooked Lamb Shank w Mash, Green Beans & Au Jus (GF)

38

Cone Bay Barramundi Yellow Curry w Pumpkin, Asian Greens, Jasmine Rice & Crispy Eschalots (GF) (DF)

38



DINNER MENU



HEALTH BOWLS

Super Food Salad w Black Bean, Sweet Potato, Avocado, Corn, Quinoa w Cilantro Lime Dressing (VE) (DF) (GFO) Add Halloumi +6, Add Poached Chicken +6.5

24

Slow Cooked Chicken Salad w Roast Pumpkin, Tahini Yoghurt & Mixed Leaves, Pomegranates, Cherry Tomatoes, Cous Cous, Toasted Seeds (GFO) (VEO) (DFO) Add: Halloumi +6

26

SIDE PLATES

Manjimup Chips Skin On Served w Rosemary Garlic Aioli (GF) 10

Artisan Garlic Bread w Roasted Garlic Butter & Parsley (V) 12

Grilled New Season Vegetables w Salsa Verde (GF) (DF) (VE) 12

Seasonal Green Salad (GF) DF) (VE) 12

SWEETS

Loukoumades (Greek Donuts) w Cinnamon Walnut, Chocolate Sauce & Served w Vanilla Ice Cream (3 Donut Balls) (VEO) Add: 3 Extra Donut Balls +7

12

GF Brownie w Raspberry Coulis & Vanilla Icecream (V) (GF) 15

15

Mango Panna Cotta w Chantilly Cream (V) (GF) 15

15

COCKTAIL SPECIALS

TUESDAY • Berry Gin

WEDNESDAY • Espresso Martini

THURSDAY • Mojito

FRIDAY • Aperol Spritz

SATURDAY • Pimms

SUNDAY • Bloody Mary's

ALL DAY

\$12

LITTLE ONE'S MENU

DINNER

Mini Angus Beef Burger, Tomato Sauce, Cheese and Chips 12

Crispy Chicken Fingers & Chips (GF) 12

Pasta Napolitana w Parmesan (VEO) (DFO) 14

Kids Fish & Chips w Battered Flathead & Chips 14

SWEET

Vanilla Bean Ice Cream w Sprinkles 7.5

AFTER DINNER DRINKS

Limoncello 10

Baileys 10

Affogato, Frangelico, Double Espresso +Ice cream 15

Orange Choc Warmer, Kahlua, Grand Marnier, Hot Chocolate Milk 15