



DINNER MENU



Antipasto Platter

Smokey Chorizo, Marinated Olives, Cheddar, Bocconcini Cheese, Hummus Dip and Charred Artisan Sourdough **36**
(Entree for Two People) (GFO) (VO)

SMALL PLATES

Fish Taco w Beer Battered Flathead, Tomato Salsa, Sour Cream Sauce (1 per serve) **13**

Mushroom Arancini w Neapolitan Sauce & Grated Pecorino (V) (GF) (3 per serve) **18**

Pea, Broadbean & Halloumi Fritter w Sour Cream & Chives (V) (GF) (VEO) (DFO) (3 per serve) **19**

Grilled Baby Eggplant w Hummus, Vegan Aioli, Dukkah (GF) (DF) (N) (VE) (V) **19**

Crispy Korean Savoury Pancake w Squid, Fish, Spring Onion, Chilli (GF) (DF) **19**

Bao Buns w Spicy Fried Chicken & Iceberg Lettuce w Sriracha sauce (DF) (2 per serve) **19**

Salt & Pepper Squid w Chilli, Spring Onion, & Kewpie Mayo (GF) (DF) **22**

Garlic Shark Bay King Prawns "Gambas al Ajillo" w Garlic Infused Olive Oil, Smokey Paprika & Chilli (GF) (DF) **28**

TASTING PLATE

Salt & Pepper Squid, Pea & Halloumi Fritters, Mushroom Arancini, Hummus Dip w Charred Artisan Sourdough **36**
(Entree for Two People or Main for One Person) (GFO) (VO)

LARGE PLATES

Black Angus Beef Burger w Caramelised Onions, Mesclun, Tomato, Swiss Cheese, Tomato Relish, Aioli, Artisan Pretzel Crust Bun & Skin On Manjimup Chips (Patty Cooked Medium) (GFO) **Add: Bacon +6** **26**

Fried Chicken Burger w Swiss Cheese, Japanese Coleslaw, & Skin On Manjimup Chips (GFO) **Add: Maple Bacon +6** **26**

Pan Fried Gnocchi w Handmade Artisan Pasta, Pumpkin Sauce, Spinach, Pine Nuts & Grated Pecorino Cheese (V) (N) **30**

Harissa Cauliflower Steak w Crispy Chickpeas, Warm Hummus, Roast Beets & Pomegranate Pearl (GF) (V) (DFO) (VEO) **30**

Tagliolini Alla Parigiano w Handmade Pasta, Prosciutto di Parma, Cherry Tomatoes, Grated Parmigiano & Sage **32**

Prawn Linguine w Handmade Artisan Pasta, Wild Caught Shark Bay King Prawns, Garlic, Red Chilli & Cherry Tomatoes **34**

Rolled Linley Valley Pork Belly Porchetta w Heirloom Baby Carrots & Beetroot Puree (GF) (DFO) **34**

Cone Bay Barramundi Yellow Curry w Asian Greens, Jasmine Rice & Crispy Eschalots (GF) (DF) **38**

Australian Rib Eye Fillet w Rosemary Garlic Kipfler Potato, Asparagus & Beetroot Puree (Cooked Medium Rare) (GF) (DFO) **42**



DINNER MENU



HEALTH BOWLS

- Super Food Salad** w Quinoa, Broccolini, Pomegranate, Sweet Potato, Avocado, Crumbed Feta & Apple Cider Vinaigrette (V) (VEO) (DFO) (GF) **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) **27**

SIDE PLATES

- Manjimup Chips** Skin On Served w Rosemary Garlic Aioli (GF) **11**
- Artisan Garlic Bread** w Roasted Garlic Butter & Parsley (V) **13**
- Grilled New Season Vegetables** w Salsa Verde (GF) (DF) (VE) **13**
- Seasonal Green Salad** (GF) (DF) (VE) **13**

SWEETS

- Loukoumades (Greek Donuts)** w Cinnamon Walnut, Chocolate Sauce & Served w Vanilla Ice Cream (3 Donut Balls) (VEO) **Add: 3 Extra Donut Balls +7** **13**
- Molten Chocolate Cake** w Mixed Berry Compote (GF) (V) **Add: Vanilla Icecream +3.5** **16**
- Sticky Date Pudding** w Butterscotch & Vanilla Ice Cream (V) **16**

LITTLE ONE'S MENU

DINNER

- Mini Angus Beef Burger** w 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**
- The Chinta Japanese Whiskey** **20**
- Expresso Martini**, Vodka, Kahlua, Brown Creme de Cocoa, Simple Syrup, Freshly Brewed Coffee **20**