



# DINNER MENU



## Antipasto Platter

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

## SMALL PLATES

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

**Three Cheese Arancini** w Mozzarella, Cheddar & Grated Pecorino (V) (GF) (3 per serve) **18**

**Sweet Potato & Zucchini Fritters** w Sour Cream & Smoked Paprika (V) (GF) (VEO) (DFO) (3 per serve) **19**

**Buffalo Popcorn Cauliflower** w Vegan Buffalo Sauce & Ranch, Chives (GF) (DF) (VE) (V) **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) **19**

**Crab & Avocado Corn Blini Pancake** w Tarragon Butter, Fish Roe Radish (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, Sweet Potato & Zucchini Fritters, Three Cheese Arancini, Hummus Dip w Charred Artisan Sourdough (Entree for Two People or Main for One Person) (GFO) (VO) **38**

## 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**

**Charred Butternut Pumpkin Steak** w Roasted Kale, Cherry Tomatoes, Pepitas, Seeds, Pinenuts, Pomegranate & Balsmic Glaze (GF) (V) (DFO) (VEO) (N) **28**

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

**Prawn Linguine** w Handmade Artisan Pasta, Wild Caught Shark Bay King Prawns, Garlic, Red Chilli & Cherry Tomatoes **35**

**Beef Ragù** w Handmade Pappardelle Pasta, Slow Cooked Beef, Whipped Ricotta, Pecorino & Red Wine **36**

**Slow Roasted Crispy Linley Valley Pork Belly** w Apple Gravy Sauce, Cauliflower Puree & Seasonal Vegetables (GF) (DFO) **36**

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

**Italian Slow Braised Lamb Shank** w Tomato, Red Wine Sauce, Mash Potato, Broccolini, Gremolata (GF) (DFO) **38**



# 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 +8** 25
- Slow Cooked Chicken Salad** w Roast Pumpkin, Tahini Yoghurt & Mixed Leaves, Pomegranates, Cherry Tomatoes, Cous Cous, Toasted Seeds (GFO) (VEO) 29

## 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
- Layered Blackcurrent & Vanilla Panna Cotta** w Berry Compote, Pistachio and Raspberry Sauce (GF) (V) (N) 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 13
- Crispy Chicken Fingers & Chips** (GF) 13
- Pasta Napolitana** w Parmesan (VEO) (DFO) 15
- Kids Fish & Chips** w Battered Flathead & Chips 15

### 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