



MAINS

VEG PLATE	\$22
Oven roast Pumpkin served with grilled cheese, rocket and almond pesto VEO V GF	
CONE BAY BARRAMUNDI	\$38
Pan-fried Crispy Skin Cone Bay Barramundi served with sweet potato, spinach and dressed in a prawn seafood sauce DFO GF	
SPAGHETTI + MEATBALLS	\$28
Home-style Pork and Beef meatballs and locally made pasta tossed together with a traditional Pomodoro sauce, topped with shaved parmesan	
CHICKEN KORMA	\$32
Free-range Chicken thighs marinated in a rich, creamy Korma sauce served with steamed rice, pappadums and Indian-style pickle relish	
LAMB TAGINE	\$36
Macabee Dorper Lamb braised with stewed apricots, sticky dates and cinnamon with a citrus and roasted almond cous cous GF	
STEAK:	
250 GM FLANK	(M, M/R or WD only) \$36
350 GM RUMP	\$42
100% Biodynamic, Organic, Ethically treated beef from Blackwood Valley Farm, Margaret River / flame-grilled and served with creamy buttered mash, garlic mushrooms and a rich house jus DFO GF	

PIZZA

GARLIC PIZZA BREAD	\$9
Oven baked herb & garlic butter, finished with sea salt	
MARGHERITA	\$25
Authentic buffalo mozzarella and fresh basil on a tomato base	
MEDITERRANEAN	\$25
Sliced salami, brined artichoke and Kalamata olives on a tomato base	
VEGGIE	\$24
Spinach, field mushrooms, feta on a Bianca base	
REEF	\$26
Shark Bay Tiger prawns, fish pieces, smashed garlic, fresh chilli and rocket on a white sauce base	

SIDE ORDERS

FRIES	\$10
with tomato ketchup	
OLIVES + SOUR DOUGH	\$14
Locally grown seasonal olive mix, served with spent grain sourdough DF GF V	
FRIED RICE	\$12
Made to order fried rice / fried onion, egg, red chili and fresh mint and fresh coriander V DF GF VEO	
PANZANELLA SALAD	\$11
Euro-style bread and veg salad / tomato, bread, olives, basil, red wine vinaigrette	
MARKET SALAD	\$10
Seasonal leaves, tomato and cucumber tossed with sherry vinaigrette	
BUTTERED BEANS	\$11
Green beans served with cracked Oak Valley hazelnuts from Manjimup V DFO GF	
PICKLES	\$9
Seasonal veg, house fermented pickles V DF VE	

BEER BITES ☉ SNACKS

BREAD	\$6
Spent grain sourdough / crafted in house by chef using spent grain from brew house	
CHEESE	\$18
Custom-made wheels of Vintage Ale Cheese, served with house chutney and spent grain sour dough GF	
SQUID	\$16
Flash fried squid, dusted with salt, pepper and served with a Viet inspired Nouc Cham sauce GF	
MEATBALLS	\$17
Pork and beef in a nap sauce served with char-grilled house sour dough	
ONION BHAJI'S	\$14
Indian spiced deep fried fritters drizzled with mint yoghurt V DFO VEO GF	
TIGER PRAWNS + CHORIZO	\$21
Shark Bay Tiger Prawns and chorizo cooked with chilli and oil, finished with garlic butter and flat leaf parsley and spiced mayonnaise GF	
PORK	\$21
Thai-inspired hot and sour glazed pork cuts served with a cleansing mint and bean shoot salad with a side of freshly ripped lettuce cups DF	
FRIED CHICKEN	\$19
Sesame double-fried boneless chicken chunks tossed with Asian-style chilli red sauce served with steamed house-made monk milk buns	
ENVY	MP
A monster share dish suited for feast-like indulgence / ask us what it is today	

STAPLES

HARVEST SALAD	\$21
Beetroot, ricotta and rocket salad with crushed walnuts and balsamic dressing V VE GF	
POTATO SALAD	\$22
Baby Potatoes served with roast capsicum, kalamatta olives, parsley and capers all tossed together with a herbed aioli dressing / add chicken \$27	
FISH + CHIPS	\$26
UK-style Beer battered fillets served with tartar sauce, green salad and chips	
BURGER	\$22
American-style cheese burger with fresh tomato, lettuce, house pickle, ketchup, traditional mustard and fries / double it \$27 / Bhaji Burger option	
PHILLY STEAK ROLL	\$24
Inspired by short-order cooks in Philadelphia / Long white steamed bread roll loaded with sliced meats, fried onion and capsicum, layered with cheese, topped with crispy fried onions, served with fries / add kim chee \$24	

SWEETS

BROWNIE	\$14
Rich Chocolate Brownie served with mixed berries and double cream	
APPLE PIE	\$14
Deep fried pie pocket sitting in thick and creamy IPA custard, topped with vanilla ice cream	
POPSICLES	\$6
Delish Ice Pops / Crafted by local girl Katie Earl / ask us about flavours GF	

