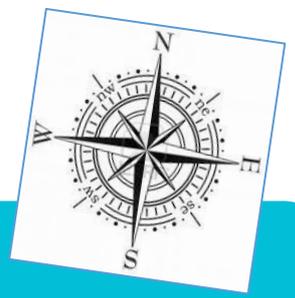


Menu



STARTERS

Bread Garlic \$7.50 or chorizo and cheese \$8.50

Bruschetta Fresh tomato, basil, Danish feta, Spanish onion and olives on garlic and pesto bread drizzled with local olive oil and balsamic glaze (v) \$15

Prawns Australian Prawns in a creamy garlic and lemon myrtle sauce on a bed of rice (gf available) \$21.50 main size \$40

Salt and Pepper Squid Tender squid dusted in seasoned salt and pepper with garlic aioli sauce (gf option available) \$16.50 (mains served with chips \$29.50)

Oysters / Scallops Fresh Natural oysters or southern kilpatrick (grilled bacon, balsamic, garlic)

Oysters / Scallops served with a wedge of lemon (GF) 1/2 dozen \$21 1 dozen \$40 each \$3.80

Steamed Dumplings Asian pork and chive steamed dumplings with dipping sauce \$13.50



SIDES

Mediterranean salad \$9.50
Rice \$7 Chips \$7.50



GF = Gluten Free, V = Vegetarian Please note: dishes on this menu may contain substances which could have implications for individuals with food related health conditions, allergies or food intolerances

FROM THE OCEAN

Fish & Chips Crisp beer battered made with our own ale, WA selected fresh fish served with fries, salad and tartar sauce. (Grilled option available) \$24

Seafood Frenzi A combination of grilled local fish, Australian prawns, oysters kilpatrick, grilled shell scallops and salt & pepper squid, smoked salmon served on a platter with a timbale of saffron rice, salad garnish & fries

Platter for #1 person \$44 or Platter for #2 People to share \$88



From the Paddock

Turkish Burger Tender cut of **Black Angus** fillet steak served with our own beer & mustard seed onion relish, tomato, lettuce & aioli in a lightly toasted Turkish bread with fries **or** **Marinated Chicken** with beetroot relish \$23.50

Scotsdale Chicken Breast of Mount Barker Chicken pocketed with baby spinach, Danish feta, dressed with our brewed ginger beer, bush pepper berry cream sauce on a bed of roasted beetroot and sweet potato (gf) \$36

Mount Shadforth Lamb Tender Margaret River lamb pocketed with our own fresh rosemary and herb seasoning, served on roast root vegetables with Gilberts Shiraz and plum sauce \$39

Southern End Steak Tender Black Angus Scotch fillet steak served with chips & salad or mash & greens with a choice of: Pink peppercorn sauce **or** our specialty, roast garlic and mushroom cream sauce \$39

Add some prawns and scallops with hollandaise cream sauce \$9.50

Curry of the Day Ever changing styles of curry, our Chef's specialty served with rice mango chutney and yoghurt (gluten free and vegetarian option available) \$24



From the Vege Patch

Vegetarian Strudel A parcel of a delightful mix of mushroom sweet potato, baby spinach and toasted pine nuts, feta cheese, sitting on a lightly spiced romesco sauce \$28

Warm Roast Beetroot and Sweet Potato Salad (optional Chicken) A light mixture of fresh mixed salad tossed through with small wedges of roasted beetroot and sweet potato, in a light, citrus dressing and topped with crumbled Danish feta cheese and roasted pine nuts (GF) \$24 or with chicken \$29