

MADE TO SHARE

FRIED SQUID	19
salt and pepper, chilli vinaigrette, aioli, lemon	
HULI HULI CHICKEN WINGS	19
spicy pineapple BBQ sauce, spring onions	
GOCHUJANG PORK RIBS	21
roasted peanuts, spring onions	
SCALLOPS WITH PORK	25
oven baked half shell Abrolhols scallops with pork belly, herb butter, pangrattato	
MAPO TOFU ^{V+}	19
fried tofu, granny smith apple, sweet & sour sauce, peanuts, coriander, chilli	
SESAME COATED YELLOW FIN TUNA	24
yuzu, edamame, sesame soy dressing, crispy shallots	
CHILLI MUSSELS ^{GFO}	27
coriander, chilli, lemon, baguette	
GRILLED PRAWNS	27
half shelled, fermented capsicum burnt butter, almonds	
PRAWN KATSU	22
milk bun, cabbage, yuzu mayo	
STICKY EGGPLANT ^{V+}	19
red vinegar, sesame	
SWEET POTATO WEDGES ^V	14
chive & lime sour cream	
CHIPS ^V	12
spiced salt, aioli	

V - Vegetarian / V+ - Vegan

GF - Gluten free / GFO - Gluten free option

We can't guarantee the absence of nuts in any of our dishes

MAINS

CAJUN SEAFOOD BOIL ^{GF}	69
lobster tail, WA tiger prawns, mussels, blue swimmer crab, smoked sausage, sweet corn, potato, cajun butter	
CRISPY SKIN BARRAMUNDI ^{GF}	39
mussel chowder, sweet corn, chermoula	
BEER BATTERED FISH AND CHIPS	29
mixed leaves, tartare, lemon	
GRASS FED BEEF CHEESEBURGER	27
brioche bun, cheddar melt, tomato, baby gem, red onion, pickles, mustard, chips, tomato sauce	
BEEF SHORT RIB ^{GF}	42
pear & parsnip mash, roasted vegetables, rich jus	
GRILLED CHICKEN BREAST ^{GF}	38
koji marinate, leek, ginger oil, smoked soy green beans, garlic	

SALADS AND BOWLS

MIXED LEAVES ^{V+}	14
tomato, cucumber, green goddess	
ICEBERG & WOMBOK SALAD	29
poached chicken, carrot, capsicum, crushed wasabi pea, yuzu ranch	
BEEF & MUSHROOM BIBIMBAP	29
shiitake, carrot, spinach, fried egg, Japanese short grain rice	
PRAWN POKE BOWL ^{GF}	29
avocado, edamame, cucumber, jalapeno, pickled ginger, spring onion, sriracha mayo, sushi rice	
HONEY SOY DUCK BREAST	33
roquette, watercress, grape tomato, sushi rice	
HEALTH BOWL ^{V+}	27
quinoa, avocado, sticky eggplant, edamame, carrot, capsicum, green goddess	

PIZZAS

MARGHERITA ^V	23
buffalo mozzarella, sugo, fresh basil, EVOO	
SPICED LAMB MINCE	26
roasted eggplant, zucchini, feta, almond dukkha, mint yoghurt	
CHORIZO	26
meredith goat cheese, roasted grape tomatoes	
PROSCIUTTO	27
roquette, mozzarella, reggiano, chilli oil	
FUNGI ^V	25
Swiss brown mushrooms, garlic cream fraiche, taleggio, fried sage	
GAMBERI	27
WA tiger prawns, bianca sauce, confit grape tomato, garlic	
DIAVOLA	26
calabrese ventricina salami, roasted red capsicum, gorgonzola	
CHARRED SUMMER VEGETABLES ^V	25
zucchini, eggplant, capsicum, mushroom, onion, olives	

gluten free bases available \$3

vegan cheese available \$5

KIDS

FISH AND CHIPS	14
tomato sauce	
POTATO GNOCCHI ^V	14
napoli, reggiano	
SMALL MARGHERITA PIZZA ^V	14

DESSERTS

DORAYAKI ^V	16
chocolate cream, koji caramel, roasted peanuts	
PUMPKIN & HAZELNUT CHEESECAKE ^V	16
chocolate drizzle	