

ENTRÉES

DIPS & OLIVES	20
Dips, Flatbreads, Marinated Olives, EVOO, Apple Balsamic (GFO)	
PARMESAN GARLIC BREAD (GFO)	10
SOURDOUGH BREAD, BUTTER (GFO)	5
CHEDDAR BEIGNETS, PLUM KETCHUP	15
BAKED BRIE	21
Garlic and Thyme Crumb, Smoked Apple Butter, Sourdough, Cornichon, Walnuts (GFO)	
QUINOA SALAD	16
Pickled Beetroot, Mustard Cress, Goats Cheese (VGO, GF)	
TEXAN FRIED CHICKEN	17
Ranch Dressing, Apple Waldorf Salad, Walnuts	
FREMANTLE OCTOPUS & PRAWN SALAD	21
Poached Prawn, Fennel & Pimento Salad, Pea Puree, Vermicelli Noodles	
TASTING BOARD	35
Octopus & Prawn Salad, Texan Chicken, Cured Meats, Cheese Duo, Beignets, Olives, Pickled Apples, Bread, Dips (GFO)	

SIDES

BROCCOLI SALAD	10
Dried Cranberries, Bacon Bits, Apple Mayo (GF, VO)	
FRIES & AIOLI	9
DUCK FAT POTATOES, ORANGE AIOLI	10

Gluten Free Option Additional \$2

GF – Gluten Free | GFO – Gluten Free Option
 V – Vegetarian | VO – Vegetarian Option | VG – Vegan
 VGO – Vegan Option

MAINS

GRILLED BARRAMUNDI	32
Shallot Crumb, Potato Salad, Lemon Caper Vinaigrette (GFO)	
ORECCHIETTE PASTA	26
Broccoli, Capers, Cherry Tomato, Spinach, Mushroom (VG)	
PORK DUO OF FILLET & BELLY	30
Crunchy Crackle, Pickled Cabbage, Broccoli, Apple Puree, Jus (GF)	
LAMB RUMP	29
Couscous, Raisins, Apricots, Fresh Herbs, Spiced Crunchy Chickpeas, Jus	
BEEF CHEEK	32
Garlic Mashed Potato, Green Beans, Slow Roast Tomato, Jus (GF)	
CHICKEN SALAD	25
Mixed Lettuce, Fresh Herbs, Carrot, Cucumber, Onion, Beetroot, Pickled Apple, House Dressing (VGO, VO, GFO)	

DESSERTS

SPICED APPLE FRANGIPANE TART	14
Salted Caramel Parfait, Crème Patissiere, Apple Gel (GFO)	
LEMON CHEESECAKE	14
Mixed Berries, Sumac Tuile (GF)	
FOUR CHEESES	26
Walnuts, Fruits, Lavosh, Crackers OMG Brie, Camembert, St Dukes Blue, and Appenzel (GFO)	

KIDS

CHEESE BURGER, CHIPS & SALAD (GFO)
FISH & CHIPS, SALAD
PENNE, TOMATO SAUCE, PARMESAN
\$20 with apple juice and scoop of ice-cream