

SET MENU

TWO COURSE 52

Entrée & main OR main & dessert. Mains & Desserts to be alt drop

THREE COURSE 65

Entree, Mains & Dessert with Mains & Desserts to be Alt drop. Please select from the options

KIDS 22

ENTREE

SHARED ANTIPASTO BOARD

Chef's selection of cured meats, olives, pickled vegetables, marinated artichoke, roasted red capsicum, artisan cheeses, crackers (gfo)

MAINS

Please select 2 options

PLUM GLAZED DUCK LEG - Sweet potato & pear mash, broccolini & plum sauce (gf) (df)

WATTLE SEED CRUSTED SOUTH WEST BEEF BRISKET - Cauliflower mash, broccolini, blistered cherry tomatoes & red wine jus

CHERMOULA ROAST PUMPKIN - Warm farro salad, pepitas & noshing vegan cheese (vgn)

CONE BAY BARRAMUNDI - Diced potatoes, asparagus & cider beurre blanc (gf)

SOUS VIDE DARDANUP PORK SCOTCH - Roasted potatoes, bacon & brussel sprouts, apple sauce & red wine jus (gf)

LEMON MYRTLE & SALT BUSH LAMB SHOULDER - Risoni, tomato ciambotta, roquette salad & red wine jus (df)

SIDES

\$10 extra per side (1 x serving)

WARM SOURDOUGH - York evoo (df), (gfo)

MANJIMUP FRIES - aioli (df), (gf)

BROCCOLINI - York evoo, toasted almonds (gf), (df)

CORE SIDE SALAD - apple, rocket, walnuts, feta, cider vinaigrette (gf)

DESSERTS

Please select 2 options

DULCE DE LECHE TART - Double cream & candied walnuts (gf) (cn)

DECONSTRUCTED HONEY & YUZU CHEESECAKE - Pistachio nut soil & cider turkish delight (cn)

APPLE & BLUEBERRY CRUMBLE - with vanilla bean gelato (cn)

LEMON MYRTLE PANNA COTTA - Cinnamon poached apricots & berry perry jelly (gf)

CORE TRIO OF GELATO - apple pie, choc cookie, salted caramel (vgn) (gf)

KIDS

CRUMBED CHICKEN TENDERS - Fries & salad

FISH GOUJONS - Fries & salad

CRUMBED MAC 'N' CHEESE BITES - Fries & salad

kids meals include small apple juice & choice of apple pie, vanilla or choc cookie ice cream

All items are subject to seasonal availability.

Gluten Free (gf), Gluten Free Option (gfo), Vegetarian (v), Vegan (vgn), Dairy Free (df), Contains Nuts (cn)

SPARKLING CIDERS	ABV	MID PINT	TASTING NOTES
Sparkling Pear	3.5%	8 12	Lightly, dry & refreshing
Crisp Apple	5%	8 12	Soft and round with an off dry finish
Sparkling Ginger	8%	9 13	Complex with ginger, cinnamon, cloves & a slight tart finish
Berry Perry	8%	9 13	Light fairy floss notes, easy drinking
Seasonal Range (ask staff for latest)		9 13	

TASTING PADDLE

Sparkling Pear/Crisp Apple/Seasonal/Sparkling Ginger/Berry Perry 20

PREMIUM CIDER	ABV	GLS BTL	TASTING NOTES
CoreRupted (apple)	8.5%	12 48	Baked apple, cinnamon & oak with a delicate vanilla finish
Harvest Moon (Kingston Black)	8.5%	52	Muscat, lychee, fresh & clean with a true pear finish Tart lemon, grapefruit pith with a delicate oak & shortbread finish

TAP BEER	ABV	MID PINT	WINES	GLS BTL
Gage Roads Single Fin	4.5%	9 13	Core Sparkling Chardonnay	10 45
PACKAGED BEERS	ABV		Rare Earth Chardonnay	10 45
Gage Roads Side Track	3.5%	11	Rare Earth SSB	10 45
Alby Crisp	3.5%	10	Core Cabernet Merlot	10 45
Gage Roads Pipe Dreams	4.7%	12	Rare Earth Shiraz	10 45
Keepers Brewing Session Ale	4%	10	Rare Earth Rose	10 45
Keepers Brewing SW IPA	5%	10	Core Durif	48
Keepers Brewing Ginger Mead	4.5%	10		

SOFTIES	MID PINT		
Apple Juice	4 7	Sparkling Water	750ml 9
Coke, Coke Zero, Fanta, Lift, Sprite	375ml 5	Bottled Water	600ml 4
Lemon, Lime & Bitters, Ginger Beer	200ml 5		

SOMETHING TO TAKE HOME WITH YOU

CAN CIDERS	ABV	4 PACK CARTON	
Sparkling Pear	3.5%	20	70
Crisp Apple	5%	20	70
Rusty Ginger	8%	22	80
Berry Perry	8%	22	80
Mixed		24	85
Keepers Brewing Session Lager	4%	20	
Keepers Brewing SW IPA	5%	20	
Keepers Brewing Ginger Mead	4.5%	20	
PREMIUM CIDERS	ABV	750ml 2 PACK CARTON	
CoreRupted (apple)	8.5%	36	60 180
Harvest Moon (Kingston Black)	8.5%	42	70 210

FILL A SQUEALER (1L) OR GROWLER (2L) WITH YOUR FAVOURITE CIDER

SQUEALER | GROWLER
40 55

Additional \$5 for seasonals