

# MENU

## SHARING BITES

<b>CHIPS</b> - salt, aioli, tomato sauce (gf)	12
<b>PAN FRIED CHORIZO</b> - Balsamic glaze, herbs, garlic bread (2) (gfo)	20
<b>POPCORN CAULIFLOWER</b> - hot honey, sesame seeds (v)	18
<b>SMASHED CUCUMBER SALAD</b> - roasted sesame, shallots, garlic yoghurt (vg) (gfo)	14
<b>BBQ PORK RIBS</b> - sweet & sour sauce, cumin onion crunch	28
<b>GARLIC BREAD</b> - with shaved parmesan cheese (x4) (v)	15
<b>TUNA POKE BOWL</b> - tuna, rice, seaweed, sesame, beans, cucumber, radish, ponzu dressing (gf)	25
<b>FRIED CHICKEN WINGS</b> - spicy or BBQ Sauce (add chips +6)	18

## BIG BITES

<b>CHICKEN SCHNITZEL</b> - chips, caper parsley butter, house salad - <b>Make it a parmy for \$5</b> with mushroom or peppercorn sauce \$3	30
<b>FISH &amp; CHIPS</b> - barramundi, tartare sauce, lemon, house salad (gfo)	30
<b>GRILLED SCOTCH FILLET (300G)</b> - chips, house salad (gf) Choice mushroom or peppercorn sauce	44
<b>PUMPKIN &amp; CHICKPEA CURRY</b> - butter curry sauce, green capsicum, onion, rice, papadums. (gf) (v)	26
<b>THAI PRAWN SALAD</b> - pawpaw, cucumber, mint, basil, cherry tomato, chilli, peanut, fried noodles & nam jim dressing - <b>VEG OPTION \$28</b> with popcorn cauliflower	30
<b>STEAK SANDWICH</b> - rump steak, aioli, rocket, sliced beetroot, swiss cheese, smokey BBQ sauce, crispy bacon, chips (gfo-burger bun)	30
<b>HALF ROAST CHICKEN</b> - Moroccan chicken, green beans, puy lentils, yoghurt dressing, herb salad (gf)	34
<b>OVEN BAKED GOLDBAND SNAPPER</b> - cous cous, sundried tomato & pumpkin spinach salsa, rocket, garlic sauce - <b>VEG OPTION \$32</b> with roasted portobello mushroom (vgo)	38

## PIZZAS

GLUTEN FREE BASE \$4.5 / VEGAN CHEESE \$3

<b>MARGHERITA</b> - tomato sauce, fresh basil, mozzarella cheese (vgo)	26
<b>MUSHROOM TRUFFLE</b> - mushrooms, mozzarella, rocket, parmesan, truffle oil (vgo)	28
<b>PEPPERONI</b> - pepperoni, ham, chilli, mozzarella, hot honey	32
<b>PRAWN</b> - prawns, courgetti, chilli, tomato mozzarella	34

## KIDS MENU

<b>PENNE PASTA</b> - napoli sauce, mozzarella (vgo) (v)	15
<b>FISH &amp; CHIPS</b> - ketchup (gfo)	15
<b>CHEESEBURGER</b> - chips, ketchup (gfo)	15
<b>CHICKEN TENDERS</b> - chips, ketchup (gfo)	15
<b>HOUSE MADE SAUSAGE ROLL</b> - chips, ketchup	15

## DESSERTS

<b>BELGIAN WAFFLE</b> - vanilla ice-cream and berry compote (v)	14
<b>CHOCOLATE FONDANT</b> - vanilla ice-cream and berry compote (v)	17
<b>AFFOGATO</b> - Two scoops vanilla ice-cream, crushed almonds, espresso (v) Extra scoop \$1 - Add Frangelico/Amaretto \$8.5 - Extra coffee shot \$3	9
<b>KIDS ICE CREAM</b> - vanilla ice-cream and chocolate sauce (v)	7

May contain traces of peanuts and/or tree nuts, shellfish, milk, egg, wheat and sesame.

v - vegetarian | vo - vegetarian option available | vg - vegan | vgo - vegan option available | gf - gluten free | gfo - gluten free option available

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# DRINKS

## BEERS

### AUSSIE IPA (6.8%)

Lower in bitterness and ABV than some American versions to better suit our Aussie pace of drinking. Hints of passionfruit, guava, mango, grape, red currant and citrus.

### GRINGO CERVEZA (4.3%)

A light-bodied, easy drinking Mexican Lager with a hint of Tequila. Low bitterness with dry crisp finish that keeps it refreshing and easy to enjoy.

### DRAUGHT (4.6%)

This classic draught lager is a straightforward and uncomplicated beer, making it easy to drink. Perfect for those who appreciate a clean and simple beer without the dominating bitterness of hops.

### GINGER BEER (4.0%)

Our new recipe Ginger Beer is low in sugar, gluten-free and has a crisp ginger kick with just a hint of chilli heat that builds up. A touch of natural sweetness balances it all out, making it super refreshing and easy to enjoy!

### HAZY IPA (5.8%)

Aromas of tropical fruit, citrus and stone fruit. This beer has a smooth mouthfeel without any bitterness. This 'juicy' brew boasts prominent hop flavours with a strong fruity aroma.

### PALE ALE (4.8%)

A popular style of beer that's hop-forward and packed with malty flavours. With a golden amber finish and a moderate strength, this one's got something for everyone.

### RED ALE (5.2%)

Classic American Red Ale. It's our Brewer's favourite, with perfectly balanced hoppy flavours and aromas. This brew is complex with a strong malty backbone.

### SESSION ALE (3.5%)

Low in alcohol but high in flavour, our Mid has a delicate balance of hops and malt leaving you perfectly satisfied!

### SUNSET HAZE (4.2%)

Crisp, medium bodied with a tantalising blend of tropic fruit aromas. With light malt and subtle hops flavours with a hint of bitterness.

### FIRE FIXATION (4.6%)

A smoked lager brewed in collaboration with the Dunsborough Volunteer Bush Fire Brigade. **All proceeds will be donated to our local firefighters.**

### TASTING PADDLE (360ML)

Pick a choice of 4 beers.

## NON ALCOHOLIC

### SOFT DRINK

	<b>REG/JUG</b>
Coke, Coke Zero, Sprite, Fanta, Dry Ginger Ale.....	5.5/14
Lemon/Soda Lime and Bitters.....	6.5/15.5
Margaret River Beverage Co.	
Ginger beer, Triple G, Citron press, Berry fusion .....	6.5
Capi Sparkling Mineral Water 500ml.....	6.5

### JUICES

	<b>KIDS/REG/JUG</b>
Fresh cold-pressed Orange or Apple.....	5.5/8.5/18

### MILKSHAKES

Ice cream, milk & whipped cream  
Strawberry, Chocolate or Vanilla. ....8.5

### COFFEE

Cappuccino, Flat White, Latte, Long black.....	5/6.5
Long mac.....	5.5/6.5
Chai latte, hot chocolate.....	5.5/6
Extra Shot.....	0.7
Add Soy, Oat, Almond milk or syrup vanilla, caramel, hazelnut.....	1

### TEA

Served in a teapot for one - English breakfast, earl grey, lemongrass & ginger, green, peppermint

5

## MID/SCH/PINT

7/10

9/12/15

8/12/14

9/12/15

9/12/15

8/12/14

9/12/14

7/10/12

8/12/14

8/12/14

14

## WINES

## 150ML GLASS/BOTTLE

### SPARKLING

Da Luca Prosecco (Italy).....	11/52
West Cape Howe Sparkling (Mt Barker, WA).....	12/54

### WHITE WINE

Alkoomi Sauv Blanc (Frankland River, WA).....	12/48
Spear tree, Alkoomi SSB (Margaret River, WA).....	11/44
Warner Glenn Chard (Margaret River, WA).....	12/48
Domaine Nat. Floris Chard (Margaret River, WA).....	14/65
Flametree Pinot Grigio (Margaret River, WA).....	13/57

### ROSÉ & CHILLED RED

<b>SWEET</b> West Cape Howe Moscato (Mt Barker, WA).....	12/45
Marchand & Burch Rose, (Margaret River, WA).....	13/55
Deep Woods Estate Rosé (Margaret River, WA).....	/68
<b>RED</b> Yangarra 'Field Blend' (Mclaren Vale, SA) .....	14/56

### RED

Castelli Estate Pinot Noir (Great Southern, WA)....	13/57
Juniper Cab Merlot (Margaret River, WA).....	11/44
Amelia Park Trellis Shiraz (Margaret River, WA).....	13/56
Risky Business Cab Sauv (Margaret River, WA).....	12/48
Juniper Cornerstone Cab Sauv (Margaret River, WA)..	125

## COCKTAILS

### PASSION PINEAPPLE VODKA

Vodka, pineapple juice, lemon juice, passionfruit

**COCONUT & PINEAPPLE DAIQUIRI** 19

White Rum, Coconut Liquor, Pineapple Syrup, Lime Juice

**SPICY LEMON MARGARITA** 19

Chilli infused tequila, lemon juice, cointreau

**LYCHEE & ELDERFLOWER FIZZ** 19

GIN, Elderflower Liquor, Lychee Syrup, Lemon Juice

**MICHELADA** 19

Tabasco, english sauce, lime juice, tomato juice & Gringo Cerveza

## SPRITZ

### LIMONCELLO SPRITZ

The Chillo limoncello, prosecco, soda, fresh lemon & mint

**BLOOD ORANGE SPRITZ** 16/56

Tivo Blood Orange spritz, soda, fresh mint

## SPIRITS

A range of local and international premium craft spirits available House Spirits.....11.5  
Premium Spirits..... from 13

## MOCKTAIL

### MANGO COOLER

Mango nectar, lemon juice, passion fruit,, soda

13

**KEEP UP TO  
DATE WITH  
WHAT'S ON!**



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