

ALL DAY MENU

11:00AM – 9:30PM

ENTREES & SHARERS

<p>SWEET CORN FRITTERS [V] Three sweet corn fritters served with chilli caramel</p> <p>JALAPENO POPPERS [V] Three poppers, served with lime zest sour cream</p> <p>CAJUN BUTTERMILK POPCORN CHICKEN Served with blue cheese ranch</p> <p>LAMB KOFTA SKEWERS [GF] Three skewers seasoned with harissa and served with lime yoghurt dip</p>	<p>11</p> <p>12</p> <p>13</p> <p>14</p>	<p>CHORIZO & OLIVES [GFO] [DF] Grazing plate served with flat bread, burnt lime, evoo and garden herbs</p> <p>BACON, MAC & 3 CHEESE CROQUETTES Four croquettes, filled with American, Mozzarella & Parmesan cheese, bacon and macaroni</p> <p>NORTH WEST COCONUT PRAWNS Served with green pawpaw</p> <p>CHERRY COLA SHORT RIB TACOS Serving of three tacos on soft tortilla</p>	<p>14</p> <p>15</p> <p>18</p> <p>18</p>
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MAINS

<p>CROQUE MONSIEUR [GFO] Shaved smoked ham, French triple cream and Dijon mustard, Toasted on white, rye or grain</p> <p>MARGARET RIVER MSA STEAK SANDWICH [GFO] Onion Jam, buttercrunch, Swiss Cheese, Truffle aioli & fries</p> <p>BUTTERMILK CHICKEN BURGER Crispy chicken burger with pineapple slaw and served with fries</p> <p>CRISPY SKIN PORK BELLY [DF] [GF] Served with green papaya and apple slaw</p> <p>WAGYU BURGER [GFO] MSA grade wagyu beef, streaky bacon, buttercrunch, Swiss cheese and onion rings, served with a side of fries</p>	<p>16</p> <p>24</p> <p>25</p> <p>26</p> <p>27</p>	<p>ROAST PUMPKIN & GRAPE TOMATO PAPPERDELLE [GFO] [V] Mixed with garden basil pesto, evoo, rocket & pecorino</p> <p>BEEF SHORT RIBS [DF] Cherry cola and bourbon short rib, cooked overnight and served with slaw</p> <p>SNAPPER AND CHIPS Tempura battered sweet lips Snapper with fries, mushy peas and lime</p> <p>250g KERRIGAN VALLEY PORTERHOUSE [GFO] [DF] Porterhouse steak served with a side of fries and your choice of red wine jus or green peppercorn sauce</p> <p>375g KERRIGAN VALLEY RIB EYE [GFO] [DF] MSA Beef ribeye steak served with a side of fries and your choice of red wine jus or green peppercorn sauce</p>	<p>27</p> <p>28</p> <p>28</p> <p>30</p> <p>44</p>
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SIDES

<p>GARLIC BREAD [GFO] [V] Three slices of sourdough garlic bread</p> <p>POMME FRITES [GFO] [V] Served with southern ranch Add Truffle Aioli</p>	<p>8</p> <p>9</p> <p>1</p>	<p>SCORCHED BROCCOLI & ALMOND SALAD [GF, VE] Butternut squash, broad beans, dukkha, kale crisps, herbs</p> <p>ONION RINGS [V] Served with lime sour cream</p>	<p>9</p> <p>9</p>
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