

Entree

Garlic bread, sourdough generously coated in garlic butter with balsamic glaze and grilled	9.50
Trio of sliders	
Beef with tomato kasundi, cheese and tomato	16.00
Lamb with minted yoghurt and cucumber	
Crispy chicken with mayo and slaw	
Arancini balls, crispy crumbed with wild mushroom, mozzarella and truffle mayo	14.00
Satay chicken wings, crispy fried with sweet Thai chilli sour cream	16.00
Crispy pork belly salad, Vietnamese dressing, crispy noodles and grilled lime (gf)	16.00
Blue swimmer crab and Exmouth king prawn rice paper roll with tamarind dipping sauce (gf)	16.00
Fresh buffalo mozzarella and heirloom tomato salad with basil and balsamic glaze (gf)	16.00
Chicken Pate with fresh baguette and caramelised onion jam (gf)	15.50
Fresh South Australian oysters, natural with shallots, red wine vinegar (gf) or Kilpatrick, spiced tomato with bacon	6 12 21.00 39.00

Burgers

All served with hand cut fries

Beef burger, 200g char-grilled all beef patty, toasted bun, onion rings, dill pickle, aged cheddar, tomato, beetroot, lettuce, green tomato relish	23.00
Chicken parmigiana burger, fried crumbed chicken, Napoli sauce and grilled cheese, iceberg lettuce in a toasted bun	23.00
Steak sandwich, chargrilled scotch fillet with caramelised onions, beetroot, cheddar, tomato and crispy fried onions on sourdough	23.00

Main

Exmouth king prawns with clams tossed through saffron pappardelle in a light herb citrus and butter sauce, shaved parmesan	27.00
Handmade eggplant, baby mozzarella and pesto ravioli with a rich tomato sauce, shaved parmesan and baby spinach	23.00
Pork belly with braised red cabbage, roast sweet potato and almond green beans, jus	30.00
Chicken Caesar salad, grilled chicken, bacon and egg in a rich house made Caesar style dressing	21.00
Beer battered Kimberley Coast barramundi with hand cut fries, garden salad and house-made tartare	28.00
Whole grilled baby North Western WA snapper on wilted Asian greens, jasmine rice in a fragrant Thai green curry sauce	30.00
Chicken Maryland slow cooked in a Jamaican jerk sauce with dirty rice and beans, creamed greens	30.00
WA lamb cutlets with slow braised shoulder, garlic potato, beans and minted pea puree	38.00
Butter chicken curry with jasmine rice, raita and grilled roti flat bread	27.00
Pork spare ribs slow cooked in a sweet and sour BBQ sauce with hand cut fries and Firehouse slaw	38.00
Kangaroo loin, sticky Thai jam, fried bread, broccoli, macadamia and finger lime dressing	33.00

(gf) – Gluten Free – speak with one of our wait staff regarding other options

Please note that some dishes on this menu may contain ingredients which could have harmful implications for guests with any food allergies, conditions or intolerances.

All of our meat is WA grown

From the Grill

All steaks come with hand cut fries and garden salad topped with rosemary garlic butter

All our steaks are MSA graded premium West Australian

400gm Beef Ribeye, 100 day grain fed (gf)	44.00
500gm T-bone, grass fed (gf)	44.00
350gm Striploin, on the bone, Angus WA (gf)	44.00
Additional sauces – mushroom, garlic, pepper, béarnaise, rosemary garlic butter or assorted mustards	4.00

Sides

Hand cut fries with aioli (gf)	9.50
Garden salad (gf)	6.00
Salt roasted potatoes (gf)	6.00
Buttered seasonal vegetables (gf)	9.50
Steamed jasmine rice	4.00
Fried egg (1)	2.00

Dessert - Enjoy your dessert with a fortified wine or barista tea/coffee

Chocolate obsession, dark chocolate tart, chocolate mousse, chocolate and raspberry brownie	14.00
Butterscotch and strawberry waffle with vanilla ice cream and honeycomb	12.00
Ice cream sandwich, chocolate chip cookies with strawberry and vanilla ice cream, berry coulis and pistachio	14.00
Nutella and Oreo baked cheesecake with rich chocolate sauce and vanilla ice cream	14.00
Mango, kiwi and passionfruit pavlova whipped cream and lemon curd	14.00
Cheese plate, selection of market cheeses to include blue, brie and cheddar, fruit and crackers	22.00

(gf) – Gluten Free – speak with one of our wait staff regarding other options

Please note that some dishes on this menu may contain ingredients which could have harmful implications for guests with any food allergies, conditions or intolerances.

All of our meat is WA grown