



## LIGHT BITES

GREAT SOUTHERN MARINATED OLIVES V	8
FICUS SPICED MIXED NUTS V	8
GARLIC BREAD V garlic oil, sea salt, herbs	8
TURKISH BREAD & DIP V, GFO extra bread \$2, extra GF bread \$3	8
LOCAL HARVEY BEEF LASAGNE fresh garden salad	9.5
PUMPKIN & FETA QUICHE V fresh garden salad	9.5
FARINATA VE/GF Chickpea & quinoa pancake with cherry tomatoes, garlic, onion, basil, olives, grilled eggplant and balsamic reduction	12
CURED MEATS San Daniele prosciutto, mortadella & coppa // Add garlic focaccia \$6	17
CHARGRILLED FREMANTLE OCTOPUS with red pepper sauce	22

## SALADS

GARDEN SALAD V/GF Lettuce, cherry tomato, cucumber, red onion, capsicum, marinated feta, lemon honey dressing	8
AVOCADO SALAD V/GF Lettuce, avocado, shaved fennel, quinoa, radish, cucumber, lemon honey dressing	12
ROAST PUMPKIN SALAD baby spinach, spiced roast pumpkin, pine nut, red onion, cherry tomato & goat cheese	18

Add grilled chicken \$6 Add garlic prawns \$9

## SIDES

STEAMED ASPARAGUS V/GF	8
STEAMED BROCCOLINI V/GF	8
FRIES V/GF w aioli, bbq or tomato sauce	8
PARIS MASH V/GF	8

## MAINS

LOCAL SEAFOOD POT PIE fresh garden salad	14
GARLIC & HERB MARINATED GRILLED CHICKEN BURGER lettuce, tomato, avocado, aioli & fries choice of dipping sauce - bbq, tomato or aioli	14
WAGYU BEEF BURGER wagyu beef patty, cheese, lettuce, tomato, aioli, bbq sauce & fries choice of dipping sauce - bbq, tomato or aioli	14
FREE RANGE CHICKEN PARMIGIANA ham, cheese, parmigiana sauce, fresh garden salad & fries	16
PAN-FRIED GNOCCHI VE (gluten free available) sautéed mushroom, cherry tomato, red onion, fresh herbs add parmesan cheese \$2	22
16 HOUR SLOW COOKED BEEF CHEEK mushroom ragout, paris mash, buttered carrots & green beans	26
PLANTAGENET PORK CUTLETS 300g cassoulet beans, caramelized apple, grilled prawns, red wine jus	28
SEAFOOD RISOTTO king prawns, white fish, mussels, baby squid, cherry tomatoes, basil, tomato base	28
GRILLED SALMON caramelised cauliflower puree, grilled asparagus & zucchini	28

## GRILL

GRASS FED RUMP STEAK 200g GFO fries, salad + choice of sauce	18
GARLIC & HERB MARINATED LAMB RUMP 250g GF With rosemary salt potato, carrot puree, salsa verde & jus	28
HARVEY BEEF FILLET 250g GF w baby carrots, paris mash + choice of sauce	36
100 DAY GRAIN FED SCOTCH FILLET 300g GFO fries, salad + choice of sauce	36

Available sauces - red wine jus, pepper, or mushroom

**V - Vegetarian VE - Vegan GF - Gluten Free GFO - Gluten free option available**



## DESSERT

HOT FUDGE BROWNIE w chocolate sauce	9
WARM CARROT CAKE w caramel sauce	9
WARM STICKY DATE PUDDING w butterscotch sauce	9
PASSIONFRUIT CHEESECAKE	9
LEMON & LIME CHEESECAKE	9
COCONUT VEGAN ICE CREAM w chocolate oreos	9
add cream or vanilla ice cream	1
add vegan ice cream	2

## TEA & COFFEE \$4.50

All tea loose leaf - English Breakfast, Earl Grey, Chamomile, Green, Peppermint, Jasmine, Lemon Grass & Ginger, Summerfruit Blossom

Coffee by Leftfield Coffee Roasters (decaf available)

Hot Chocolate & Chai Latte  
Almond or soy milk \$1

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# Fresh. Local. Value