

# MENU

## BEER BITES

**Prawn crackers**  
**Toasted nuts, zesty spice**  
**Corn chips, guacamole**  
**Mixed olives (GF)**

\$5 Each

## TO START

SEE OUR SUGGESTED COCKTAIL PAIRING SELECTION BELOW - \$25 EACH

**Charred Turkish bread, marinated olives, beetroot hummus (V, GF option available)** **\$13**

Paired with **Cosmopolitan** - Four Pillar Olive Leaf Gin (Yarra Valley, Melbourne), Cointreau, Lime Juice, Cranberries Juice.

**Chicken fritters, chilli lime glaze** **\$13**

Paired with **Milky Way with Chocolate & Fairy Floss** - 666 Butter Vodka (Cape Grim, TAS), Marie Chocolat Royal, Milk, Caramel Syrup

**Falafels, olives, hummus, grilled pita (V, GF option)** **\$13**

Paired with **Botanical Garden Martini** - Giniversity Botanical Gin (Margaret River, WA), Lychee, Lime, Cucumber, Simple Syrup.

**Risotto stuffed jalapenos** **\$13**

Paired with **DoubleTree Martini** - Old Youngs Pavlova Vodka (Swan Valley, WA), Vanilla Syrup, Orange, Passion Fruit, Lemon Juice.

**Squid tentacles, chipotle aioli** **\$13**

Paired with **Rose Margarita with Sour Lollies & Popping Candies** - Patron Anejo Agave (Mexico), Cointreau, Lime Juice, Simple Syrup, Pomegranate & Cranberry Juice

**Franks angry bird wings, buffalo glaze** **Half - \$13**

**Full - \$23**

Paired with **French Martini** - Gin Fusion Blood Orange with Japanese Yuzu Gin, Original Spirits Dry Gin (VIC), Pineapple & Apple Juice.

**Malaysian style chicken skewers, homemade satay sauce** **3pcs - \$13**

**6pcs - \$23**

Paired with **Gin Spritz** - Malfy Pink Grape Fruit Gin (Italy), Sparkling Wine, Simple Syrups, Grape Fruit Juice, Soda, Lemonade.

**Grilled watermelon, creamy fetta, prosciutto, walnuts, balsamic reduction (GF, V option available)** **\$17**

Paired with **Strawberry Fields** - Malfy Gin Rosa (Italy), Lychee, Lemon, Strawberry, Cranberries.

**Burrata cheese, tomato two ways, sourdough, pesto, basil (V)** **\$23**

Paired with **Side Car** - Original Spirit EXQ Harvest Blend (VIC), Cointreau, Lemon Juice, Simple Syrups.

**Thin cut chips, zesty spice, aioli** **\$10**

Paired with **Swizzle** - Gunnery Rum (Adelaide Hills), Lime, Pineapple, Orange, Passion Fruits, Bitter.

## COMFORT

SEE OUR SUGGESTED BEER PAIRING SELECTION BELOW

**Chicken burger** **\$24**

Marinated chicken tenders, pickles, lettuce, tomato, chipotle aioli, leaves, brioche bun, thin cut chips

Paired with **Eagle Bay Citrus West Coast IPA** 6.7% - \$14.75 pint

**Fish 'n' chips** **\$26**

Tempura battered fish fillet, lemon, tartare, thin cut chips

Paired with **German Oktoberfest Festbier beer** 5.8% - \$14 stein 500 ml

**James Street Sanga** **\$26**

Chargrilled steak, port wine reduced onions, homemade pickle, leaves, chipotle aioli, fresh tomato, fetta crumble, Turkish bread, thin cut chips

Paired with **James St Lager** 4.7% (locally brewed beer) - \$11 pint

(V) = Vegetarian (Vegan) = Vegan (GF) = Gluten Free

## SUBSTANTIAL

SEE OUR SUGGESTED WINE PAIRING SELECTION BELOW

(available from 5pm onwards)

**Pasta (V, Vegan option available)** **\$28**

Homemade triangle pumpkin pasta, pomodoro sauce olives, roquette, walnuts, sage, fetta

Paired with **John Kosovich Cabernet Rose 2020** (Swan Valley, WA) - \$14 glass / \$62 bottle

**Cauliflower (Vegan)** **\$28**

Mediterranean spiced cauliflower, hummus, chimichurri, chilli chickpeas, cous cous

Paired with **Castelli Estate Chardonnay 2021**, Pemberton, WA - \$16 glass / \$75 bottle

**Fish** **\$33**

Market fish - ask us for today's creation.

Paired with **Robert Oatley Signature Series Sauvignon Blanc 2021**, Margaret River, WA - \$15 glass / \$63 bottle

**Duck (GF)** **\$33**

Sous vide duck breast, lentil ragout, fennel puree

Paired with **Robert Oatley Signature Series Shiraz**, McLaren Vale, SA - \$15 glass / \$62 bottle

**Lamb Williams, WA (GF)** **\$36**

Twice cooked chargrilled lamb rump, crushed sweet potato, charred broccolini, chimichurri

Paired With **John Kosovich Pinot Noir 2021**, Pemberton, WA - \$17 glass / \$80 bottle

**Beef YG, MSA certified**

**300gm Rump Grain Fed (GF)** **\$38**

**250gm Sirloin Grain Fed (GF)** **\$45**

**450gm Rib Eye on the bone Grass Fed (GF)** **\$60**

All steaks are chargrilled. Comes with duck fat tossed potatoes, charred broccolini, jus

Paired with **John Kosovich Cabernet Sauvignon 2017**, Swan Valley, WA - \$15 glass / \$68 bottle

## SWEETER NOTES

SEE OUR SUGGESTED WINE PAIRING SELECTION BELOW

**Chocolate** **\$19**

Salted chocolate tart, fresh fruits, gold nuggets, DoubleTree Cookie crumble

**Cheesecake (GF)** **\$20**

Burnt cheesecake, berry compote, fresh fruits, Persian floss

**Brûlée (GF)** **\$19**

Citrus crème brulee, dehydrated and fresh fruits

Paired your dessert with **John Kosovich Autumn Harvest Semillon 2018**, Swan Valley, WA - \$16 glass

**\$13 LUNCH SPECIAL**

Available 11am to 2pm  
**from Monday to Friday**  
 (Except Public Holiday)

**Chicken burger**

Marinated chicken tenders, pickles, lettuce, tomato, chipotle aioli, leaves, brioche bun, thin cut chips

**Fish 'n' chips**

Tempura battered fish fillet, lemon, tartare, thin cut chips

**Chicken and pumpkin salad (GF)**

Grilled chicken, maple roasted pumpkin, cherry tomato, capsicum, toasted walnuts, house dressing

**Spaghetti Pomodoro (V)**

Spaghetti pasta, pomodoro sauce, olives, fetta, roquette

Please be advised that our products either contain/or are produced in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soy, milk (or other dairy), egg, sesame, wheat (gluten), lupin and sulphite preservatives. We cannot guarantee any of our products are 100% allergen free.

We accept all credit cards (except Diners) 1.5% surcharge applies.  
 A surcharge of 15% applies on public holidays