

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 panini, 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**

Great Southern Tennessee style roast beef, smoked local stracciatella, heirloom tomato compote, home made onion crisps, hot mustard sauce, LHB's fresh Panini, thin cut spiced chips

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

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

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.

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 **\$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, feta, roquette

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