

MENU

BEER BITES

Toasted nuts, zesty spice (GF, DF, V, VE)

Mt. Zero **Olives** (GF, DF, V, VE)

TO START

Rosemary **focaccia**, whipped garlic butter (V) **\$8**

Crispy **white fish soft taco**, slaw, charred corn, lime aioli **\$8**

Thin cut **chips**, zesty spice, aioli (V) **\$8**

Crispy **squid tentacles**, aioli **\$13**

Japanese style crispy **chicken bites**, kewpie mayo **\$13**

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

Chickpea falafels, beetroot hummus, tabouleh (V, VE) **\$13**

Grilled **stone fruit salad**, prosciutto, local goats curd, smoked almonds, balsamic pearls (V) **\$15**

Half-a-kilo Bourbon and BBQ glazed **chicken wings** **\$15**

\$5 Each

SUBSTANTIAL

(available from 5pm onwards)

Pasta (V, VEO) **\$28**

Homemade stuffed pumpkin pasta, pomodoro sauce olives, roquette, walnuts, sage, local goat's curd

Fish **\$35**

Grilled fish of the week – ask us for this week's creation.

Lamb (GF, NF) **\$40**

Valley Spring lamb cutlets, dauphinoise, mint oil, textures of carrot, marrow jus

Pitch Black Angus Beef MSA certified (GF, NF)
300gm Rump **\$40**
450gm Rib Eye on the bone **\$60**

All steaks are chargrilled. Served with potato disc, charred broccolini, marrow jus

SWEETER NOTES

Chocolate pave, DoubleTree cookie crumbs, textures of citrus (GFO) **\$18**

Homemade cheesecake, fig compote (GF) **\$18**

WA double brie, stone fruit compote, charcoal crisps, smoked almonds (GF) **\$18**

\$13 LUNCH SPECIAL

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

Parma
200gm chicken schnitzel, gourmet shaved ham, Napoli sauce, gratinated cheese, mixed leaves, thin cut chips

Fish 'n' chips
Tempura battered fish fillet, lemon, tartare, mixed leaves salad, thin cut chips

Pasta (V)
Spaghetti tossed in pomodoro sauce, roquette, olives, feta

Salad (V, VE)
Roast maple pumpkin, sweet potato, kale, quinoa, fresh vegetables, smoked almonds, house dressing, balsamic pearls

(V) = Vegetarian (VE) = Vegan (VEO) = Vegetarian Option Available (GF) = Gluten Free (GFO) = Gluten Free Option Available (DF) = Dairy Free (NF) = Nut 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.

We accept all credit cards (except Diners) 2% surcharge applies. A surcharge of 15% applies on public holidays

COMFORT

Burgers

Angus beef patty, truffled onions, fresh tomato, home-made pickles, brioche bun, melted cheese, thin cut chips **\$28**

Carrot and chickpea patty, fresh tomato, homemade pickles, beetroot hummus, potato bun, thin cut chips (VE) **\$28**

Fish 'n' chips **\$28**

Tempura battered white fish fillet, lemon, tartare, mixed leaves, thin cut chips

Sanga **\$28**

Middle Eastern spiced pulled lamb, chickpea hummus, fetta, slaw, fresh Panini, thin cut spiced chips

Parma **\$28**

300gm chicken schnitzel, gourmet shaved ham, Napoli sauce, gratinated cheese, mixed leaves, thin cut chips

COMFORT FOOD to nourish the soul

Tuck into heartwarming flavors of cherished local traditions

James St Gourmet Pie **\$28**

Slow cooked MSA graded local beef with our house lager, served with buttered mash potato, seasonal vegetable and crisp puff pastry