

Sparkling & Champagnes

		S	B
Giesen Estate 0% NV	Marlborough, NZ	11	49
Craigmoor Cuvée Brut	Mudgee, NSW	11	49
Peterson House Gateway	NSW	13	58
Mio Cappello Prosecco	King Valley, Vic	13	58
La Gioiosa Millesimato Asolo	Veneto, Italy		65
Prosecco Superiore D.O.C.G.			
Moët & Chandon Impérial Brut*	Champagne, France	20	99
Piper-Heidsieck Cuvée Brut*	Champagne, France		99
Charles Heidsieck Brut Reserve	Champagne, France		219

Rosés

		S	L	B
First Creek	Hunter Valley, NSW	14	21	63
Marquis de Pennautier	Languedoc, France	14	21	63
Château du Rouët le Côtes	Provence, France			89

Whites

		S	L	B
Tyrrell’s Sémillon	Hunter Valley, NSW	12	18	54
First Creek Sémillon	Hunter Valley, NSW	14	21	63
Majella Riesling	Coonawarra, SA	12	18	54
Schloss Johannisberg Gelblack	Rheingau, Germany			135
Trocken Riesling				
Monopolio Pinot Grigio	Veneto, Italy	14	21	63
Leogate Estate Pinot Gris	Hunter Valley, NSW	13	20	58
Tyrrell’s Verdelho	Hunter Valley, NSW	11	17	49
Hinton’s Hundred Sauv. Blanc	Coonawarra, SA	11	17	49
Wild Oats Sauv. Blanc	Western Australia	12	18	54
Giesen Estate 0% Sauv. Blanc	Marlborough, NZ	11	17	49
Isabel Estate Sauv. Blanc	Marlborough, NZ	14	21	63
La Chablisienne La Pierrelée	Burgundy, France			109
Chablis				
Quilty & Gransden Chardonnay	Central Ranges, NSW	11	17	49
Tyrrell’s Chardonnay	Hunter Valley, NSW	12	18	54
Scarborough Yellow Label	Hunter Valley, NSW	14	21	63
Chardonnay				
Young Poets Moscato	Australia	11	17	49

Reds

		S	L	B
Yering Station Elevations Pinot Noir	Yarra Valley, Vic	12	18	54
Josef Chromy Pinot Noir	Tamar Valley, Tas			119
Wild Oats Merlot	Mudgee, NSW	12	18	54
Hinton’s Hundred Shiraz	Coonawarra, SA	11	17	49
First Creek Shiraz	Hunter Valley, NSW	14	21	63
Four in Hand Shiraz	Barossa Valley, SA			70
Hentley Farm ‘The Beast’ Shiraz	Barossa Valley, SA			180
Leogate S, CS, M Blend	Central Ranges, NSW	11	17	49
Hinton’s Hundred Cab. Sauv.	Coonawarra, SA	11	17	49
Leogate Estate Arrowfield Cab. Sauv.	Central Ranges, NSW	13	20	58
Barone Ricasoli Chianti D.O.C.G.	Tuscany, Italy			72
Albert Bichot Moulin-à-Vent Beaujolais	Beaujolais, France			109
Col d’Orcia Rosso di Montalcino	Tuscany, Italy			135
Domaine de Beaufrenard	Rhône Valley, France			219
Châteauneuf-du-Pape				

*Promotional price for members & non-members

Summer Cocktails

Amalfi Lemoncello Spritz Earp Limoncello, Prosecco, soda, lemon, mint	20
Sorrento Spritz Earp Orangecello, Prosecco, soda, orange	20
Riviera Bloom Spritz French rosé, elderflower liqueur, cranberry, soda, mint	20
Viola Spritz Ink gin, lavender sugar syrup, lemon, soda	20
Pepóni Fizz Watermelon, Bacardi, mint, lime, sugar syrup	22
Saint-Tropez Martini Gin, elderflower liqueur, cucumber, basil, lemon, sugar syrup	22
Mykonos Melon Tequila, Bacardi, guava, watermelon, lime, sugar syrup	22
Capri Passion Sour Passionfruit, passionfruit liqueur, lemon, aquafaba, bitters	22
Costa Rosa Tequila, lime, grapefruit, sugar syrup, soda	22
Mediterranean Highball Tequila, lime, orange bitters, orange, soda	22
Aperol Spritz Aperol, Prosecco, soda, orange	20
Margarita Tequila, Cointreau, lime, salted rim	22
Chilli Margarita Tequila, Cointreau, lime, Inspired Chilli Bitters, chilli salted rim	22
Espresso Martini Coffee liqueur, vodka, espresso, sugar syrup	22
French Martini Vodka, Chambord, pineapple	22
Cosmopolitan Vodka, Cointreau, lime, cranberry	22
Old Fashioned Maker’s Mark, brown sugar syrup, Inspired Aromatic Bitters	22
Amaretto Sour Disaronno, aquafaba, lemon, Inspired Aromatic Bitters	22

Beers

See our range of 20 tap beers, all available in a middy, schooner, and pint.



Shares

	M.	N.M.
Portobello Mushroom, Feta, & Thyme Arancini Truffle mayonnaise, grana padano (GFA) (V)	20.7	23
Half Dozen W.A. Half-Shell Scallops (Au) Chorizo & parmesan crumb	38.7	43
Rock Oysters (Au) Half dozen oysters of your choice: - Natural with citrus mignonette (GFA) (DFA) - Kilpatrick (GFA) (DFA)	32.4 36	36 40
Spiced Crispy Buttermilk Squid (Au) Citrus aioli, pickled chilli (GFA)	25.2	28
Local Seafood Plate (Au) Natural oysters, grilled king prawns, grilled W.A. octopus, W.A. half-shell scallops with chorizo & parmesan crust	43.2	48

Pizzas

	M.	N.M.
Cheesy Garlic Baked Sourdough Provolone, rosemary, confit garlic (GFA) (V)	19.8	22
Hot Honey Pepperoni Pepperoni, roasted capsicum, Spanish onion, fior di latte, tomato sugo, Steve’s hot honey	26.1	29
Beetroot & Goat Cheese Goat cheese, beetroot, fior di latte, tomato sugo, rocket, candied walnuts (V)	26.1	29
Lamb & Rosemary Slow-cooked lamb, rosemary, potatoes, Manchego, tomato sugo	28.8	32
Burrata & Prosciutto Burratina, basil, San Daniele prosciutto, fior di latte, tomato sugo	28.8	32
Duck & Plum Roasted duck, plum sauce, shallots, pickles, baby spinach, fior di latte	28.8	32
Capocollo Piccante (Au) Capocollo, white anchovies, olives, fior di latte, garlic cream, chilli oil	26.1	29
Prawn Bianca (Au) Banana prawns, cherry tomatoes, fior di latte, garlic cream, rocket	28.8	32
Smoked Salmon (Au) House-smoked salmon, cream cheese, capers, baby spinach, free-range egg, fior di latte	28.8	32
Rossosapore gluten-free base Vegan cheese available	+4.5	+5

Mains

	M.	N.M.
Tandoori Roast Pumpkin Red lentils, spinach, coriander yoghurt (GFA) (V) (VA)	27.9	31
Grilled Pork Cutlet ’Nduja potatoes, sweet potato purée, capsicum relish (GFA)	35.1	39
Mussel, Prawn, & Clam Linguini (Au/NZ) Saffron nage, chilli, parsley, garlic (GFA) (DFA)	35.1	39
Andy’s Seafood Chowder (Au/NZ) Smoked ling, mussels, prawns, squid, grilled sourdough	35.1	39
Confit Duck Leg Sticky rice, bok choy, wood ear mushrooms, yakiniku sauce (GFA) (DFA)	36.9	41
Herb-Crusted Grilled Chicken Breast Grilled zucchini, confit cherry tomatoes, Persian feta, salsa verde (GFA)	37.8	42
Pan-Roasted Etty Bay Barramundi (Au) Roasted cauliflower, potatoes, yellow curry, gai lan, peanuts (GFA) (DFA)	37.8	42
Grilled Market Fish (Au) Avocado, prawns, cucumber, lime, dill, fennel (GFA) (DFA)	MP	MP
Steak Frites Sir Thomas Black angus scotch fillet, smoked bone marrow butter, roasted field mushroom, shoestring fries, red wine jus (GFA)	50.4	56

Salads

	M.	N.M.
Grilled W.A. Octopus à la Grecque (Au) Greek salad, lemon & oregano vinaigrette (GFA)	34.2	38
Caesar Salad House dressing, cos, parmesan, sourdough croutons, soft boiled egg, pancetta Add: - Grilled chicken breast - Smoke-roasted salmon (Au) - Grilled king prawns (Au)	25.2 6.3 6.3 8.1	28 +7 +7 +9

V - Vegetarian
VA - Vegan Available
GFA - Gluten Free Available
DFA - Dairy Free Available

Seafood Country of Origin
Au - Australia
NZ - New Zealand/Aotearoa

Classics

	M.	N.M.
Angus Beef Burger Bacon, cheese, lettuce, tomato, pickles, caramelised onions, dijonnaise (GFA)	25.2	28
Jerk Spiced Chicken Burger Pineapple salsa, lettuce, tomato, lime mayonnaise (GFA) (DFA)	25.2	28
Crumbed Market Fish Burger (Au) Tartare, green oak, tomato (GFA)	26.1	29
Panko Crumbed Eggplant Burger Tonkatsu, slaw, pickled radish (GFA) (V) (VA)	21.6	24
Hand-Crumbed Chicken Schnitzel Locally crumbed chicken schnitzel, cos salad, with your choice of: - Roast chicken gravy - Tomato sugo, ham, mozzarella, basil	26.1	29
Eggplant Parmigiana Tomato sugo, mozzarella, basil, cos salad (GFA) (V) (VA)	23.4	26
Beer-Battered Fish & Chips (Au/NZ) Cos salad, lemon, tartare	27	30
All classics are served with fries Gluten-free burger buns available	+2.7	+3

Sides & Sauces

	M.	N.M.
Fries with aioli (GFA) (DFA)	10.8	12
Crushed chat potatoes with garlic & herb butter (GFA)	12.6	14
Green vegetables with beurre noisette & aged balsamic (GFA)	12.6	14
House salad (V)	16.2	18
Aioli (GFA) (DFA)	1.8	2
Roast chicken gravy (GFA)	4.5	5

Dessert

	M.	N.M.
Steamed Sticky Date Pudding Butterscotch sauce, honeycomb ice cream	14.4	16
<i>Please see cake display for additional desserts</i>		
See our friendly staff for our daily specials & kids menu. Please quote your table number to staff when ordering.		