

EATS

ENTREES/SHARE

Oysters Natural (gf) \$5 Each

with lemon dressing

Oysters Kilpatrick (gf) \$6 Each

Crispy bacon with worcestershire sauce

Garlic & Herb Ciabatta (v) \$10

With garlic butter, add cheese is recommended! \$3

Bowl of chips (vgo) (gf) \$13

with aioli

Salt & Pepper Squid (gf) \$22

Furikake, kewpie mayo

Sticky Finger Pork Ribs (gf) \$24

Charred corn salsa, bourbon BBQ sauce

Sizzling Skull Island Tiger Prawns (gfo) \$28

Chilli, garlic, EVOO, grilled lemon and ciabatta

Galician Style Fremantle Octopus (gf) \$27

Mediterranean salad, goat cheese

WA Half Shell Scallops (5 per serve) (gf) \$29

Cauliflower purée, duck floss

gf – Gluten Free

v – Vegetarian

vg – Vegan

df – Dairy Free

We aim to accommodate everyone so please advise staff of any dietary requirements or special requests.

**15% surcharge on public holidays*

MAINS

Prawn Chorizo Linguine \$34

Wild caught Australian banana prawns, chilli, garlic, rocket, EVOO, pangratatto

Chilli Mussels \$36

Chilli, gourmet tomato, white wine, fennel, grilled ciabatta

Battered Sweet Lip Snapper & Chips \$32

2-Piece battered snapper, mescaline salad, chips, tartare

Crispy Skin WA Cone Bay Barramundi (gf) \$39

Zesty warm potato salad, crispy Prosciutto, Spanish onion, chives, labneh, lemon

Chicken Parmigiana \$32

Napolitana sauce, topped with prosciutto, mozzarella, mescaline salad, chips

Spaghetti Bolognese \$29

Classic Italian flavour, ground simmered beef, aromatic herbs & spices, grana padano

Angus Scotch Fillet 300g (gf) \$49

Duck fat chat potatoes, grilled broccolini, confit garlic, smoked blistered cherry tomato

Your choice of sauce (Creamy Pepper, Mushroom, Red Wine Jus, Truffle Butter)

Roast Veg Linguine (vgo) \$28

Gourmet tomato, eggplant, onion, olives, spinach, napolitana, grana padano

Classic Steak Sandwich \$34

150g scotch fillet, Swiss cheese, lettuce, tomato, onion jam, tomato sauce, aioli, ciabatta loaf, chips

The Deck Cheeseburger \$29

200g angus beef patty, bacon, Swiss cheese, lettuce, tomato, chipotle, brioche bun, chips

SALADS

Spiced Cauliflower Chickpea Salad (vg)(gf) \$24

with rocket and almond cream

Mediterranean Salad (v)(gf) \$23

Cherry tomato, Lebanese cucumber, red onion, balsamic dressing, goat cheese

Caesar Salad (gfo) \$25

Baby cos, prosciutto, croutons, grana padano, white anchovy, Caesar dressing, egg

Add any of the following to our salads: Grilled Chicken (df, gf) \$9, Squid \$8, Smoked Salmon \$10

SENIORS

Spaghetti Bolognese \$22

classic Italian flavour, ground simmered beef, aromatic herbs & spices, grana padano

Chicken Tenders (3) (gf) \$22

Grilled tenders with zesty warm potato salad, crispy prosciutto, Spanish onion, chives, labneh, lemon

Battered Sweet Lip Snapper + Chips \$22

1-piece battered snapper, mesclun salad, chips, tartare, lemon

KIDS

Steak & Chips (gf) \$25

150g scotch fillet and chips with tomato sauce, salad

Chicken Tenders & Chips (gf) \$18

2 Grilled Tenders, chips, tomato sauce and salad

Battered Sweet Lip Snapper & Chips \$18

1-Piece battered snapper and chips with tomato sauce, salad

Spaghetti Bolognese \$18

with Parmesan

Chips & Nuggets \$18

with tomato sauce, salad

SIDES

Spiced Cauliflower Chickpea Salad (vg)(gf) \$13

with rocket and almond Cream

Mediterranean Salad (v)(gf) \$11

Cherry tomato, lebanese cucumber, red onion, balsamic dressing, goat cheese

Roasted King Mushroom (vg)(gf) \$13

Rocket, garlic oil

Grilled Broccoli (vg)(gf) \$13

with roasted almond and balsamic glaze

Roasted Duck Fat Chat Potatoes (vg)(gfo) \$13

with herb and confit garlic

DESSERTS

Ice-cream (3 Scoops of Vanilla) \$9

Your choice of topping and/or 100s & 1000s

Sticky Date Pudding \$16

with brandy butterscotch sauce and vanilla ice-cream

Chocolate Lava Cake \$16

Raspberry coulis, vanilla ice-cream, hazelnut

Lemon Vanilla Curd Tart \$16

with double King Island cream and pistachio praline

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