



ENTREES/SHARE

Oysters Natural (gf) (df) \$6 Each With Coconut Lime Dressing

Oysters Kilpatrick (gf) (df) \$7 Each With Crispy Bacon with Worcestershire & bbq Sauce

Garlic and Herbs Ciabatta (3)(v) \$11 With Garlic Butter

Add Cheese \$3

Bowl of chips (vgo) (gf) (df) \$13 Served with Aioli

Salt & Pepper Squid (gf) (df) \$23 Seasoned with Furikake, side of Kewpie Mayo

Char Grilled Fremantle Octopus (gfo) \$27
Galician Style Octopus, Pickled Red Onion, Fetta, Kalamata Olives & Rocket, Chilli Oil, Served with Grill Ciabatta

Sizzling Jumbo Skull Island Tiger Prawns (4) \$32
Chilli, Garlic, EVO, Parsley, Prawn Oil, Butter, Served with Grilled Lemon and Grill Ciabatta

PIZZA

Margarita \$25 (v) Napolitan Sauce, Trio Cheese, Semi Dried Tomatoes and Basil

Vegetarian (v) \$27 Napolitan Sauce, Trio Cheese, Pumpkin, Kalamata Olives, Red Onion, jalapeños

Chorizo and Bacon \$32 Napolitan Sauce, Smokey Barbecue Sauce, Chorizo, Bacon, Trio Cheese and Mixed Herbs

Prawn and Chilli \$32 Napolitan Sauce, Trio Cheese, Prawn, Chilli, Fetta, Rocket, Sour Cream Dressing

MAINS

The Deck Burger \$32

200g Angus Beef Patty, Bacon, Cheddar Cheese, Cos, American Pickles, Aioli, Tomato and Mustard Sauce served in a Brioche Bun, Side of Chips

Steak Sandwich \$35

150g Scotch fillet, Swiss Cheese, Cos, Tomato, Onion Jam, Chipotle Aioli served in a Panini Bun, Side of Chips

Battered Goldband Snapper & Chips (df) \$32

2-Piece Battered Snapper, Slaw, chips and side of Tartare

Main Calamari & Chips (df) \$33

Salt & Pepper Squid, chips, Slaw & Furikake, side of kewpie mayo.

Chicken Parmigiana \$35

Napolitana Sauce, topped with Prosciutto, Trio Cheese, Slaw, and a side of Chips

Prawn and Chorizo Linguine (df) \$36

Wild caught Australian Prawns, Chorizo, Chilli, Garlic, Rocket, EVO, Pangratatto and Lemon

Chilli Mussels (gfo) \$36

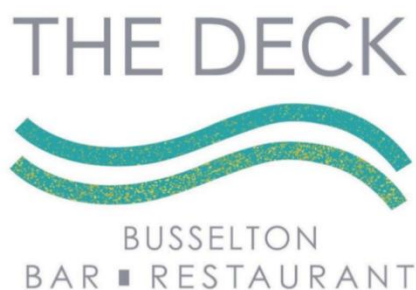
Chilli & Garlic, Gourmet Tomato, White Wine, Shaved Fennel, Grilled Ciabatta and Lemon

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

Cauliflower Puree', Roasted Sweet Potato and Fennel, Salsa Verde and Lemon

Braised Red Wine Beef Cheek (gf)(df) \$44

Smashed Potatoes, Confit Garlic, Smoked Cherry Tomato and Broccoli, with Beetroot Relish and Jus



SENIORS

Steak & Chips (df)(gf) \$26

150g Scotch Fillet and Chips with Tartare & Slaw

Battered Goldband Snapper & Chips (df) \$24

1-Piece Battered Snapper, Slaw, chips and side of Tartare

Chicken Tenders (3)(gf) \$24

Roasted Pumpkin, King Mushroom, Peppers, Quinoa, Balsamic Dressing, Served with Hummus

SIDES

Chilli Broccoli & Roasted Chat Potatoes (gf)(vg) (df) \$13 With Broccoli and Chilli Oil

Roasted King Mushroom & Butternut Pumpkin (gf)(vgo) \$13 Served with Sour Cream Dressing on a bed on Rocket

Loaded Fries (gf) \$18 Seasoned Chips, Trio Cheese, Crispy Prosciutto, Jalapeno, Served with Chiptole Sauce

KIDS

Battered Goldband Snapper & Chips (df) \$18

1-Piece Battered Snapper, Slaw with Chips, side of Tomato Sauce

Chips & Nuggets (df) \$18 With Tomato Sauce

Bacon and Cheese Pizza \$18 With Napolitan Sauce

Steak & Chips (df)(gf) \$26 150g Scotch Fillet and Chips with Tomato sauce & Slaw

SALADS

Poke Bowl (vg) \$23

Steamed Coconut Jasmine Rice, Furikake, Broccoli, Red Cabbage, Sweet Potato, Edamame, Almond Flakes with Sweet Chilli Soy Orange Dressing.

Roasted Veg Bowl (vg) \$26

King Mushroom, Roasted Pumpkin, Broccoli, Peppers, Quinoa, Pepitas, Balsamic Dressing, Served with Hummus

Cesar Salad (gfo) \$25

Baby Cos, Prosciutto, Croutons, Grana Padano, White Anchovies, Caesar Dressing, Soft Boiled Egg

Add any of the following to our salads:

\$8 Grilled Chicken (3) (df)(gf),

\$7 Squid (4) (gf)

\$8 Cold Prawns (4) (gf)

\$3 Boiled Egg

DESSERTS

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

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

Sticky Date \$16 Sticky Date Pudding, Brandy Butterscotch Sauce, Pistachio Praline, Ice-Cream

Warm Chocolate Lava Cake \$16 Raspberry Coulis, Mascarpone, Shaved White Chocolate Shards

Maple Waffle Crumble \$16 Apple & Rasin Compote, Ice-Cream, Maple Syrup

gf – Gluten Free

gfo – Gluten Free Option

v – Vegetarian

vg – Vegan

vgo – Vegan Option

df – Dairy Free

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

*15% surcharge on public holidays