

LUNCH

AVAILABLE FROM 11.00AM
ONE MEAL PER PERSON

IF SEATED IN OUR AL FRESCO AREA PLEASE ORDER
AT THE COUNTER

Bread Board – Selection of dips, dukkah, olive oil, grissini & crusty bread 20.0

Deli Board – A selection of cured vegetables, salami, local smoked beef, house-made lavosh, dips, Coolbardie olives & crusty bread 32.0
Addon: \$6 per cheese

House made soup served with crusty bread 16.0

Adobo fried chicken burger, baby cos, enchilada salsa, fried egg on toasted Brioche served w/ steak fries & aioli dipping sauce 25.0

Orange spiced pulled duck w/beetroot chips, roasted pumpkin & green peppercorn sugar loaf slaw w/orange duck jus 28.0

House made pie served w/ mash potato & accompanying sides & sauce 25.0

Apple smoked pork belly, roasted sweet potato, olive, spinach & sun-dried tomato w/Ras El Hanout dressing 28.0

Taiwanese fried mushroom & halloumi salad w/rocket, roasted red onion & cherry tomato, Thai basil, aioli, soy & sake reduction 26.0V

Beer battered barramundi served w/ chips, mixed salad & tartare sauce 26.0

Coconut seafood laksa w/prawns, calamari & Barramundi served w/thick rice noodles 30.0 GF on request

Casarecce pasta, local smoked beef, Coolbardie smoked olives & baby spinach in a white wine tomato cream sauce w/garlic panini 24.0

250g Char-grilled Sirloin served w\ steak fries, garden salad & rosemary red wine jus 38.0



Bratwurst sausages w/mashed potato, braised cabbage, rhubarb & onion jam 24.0 *GF on request*

Cheese Board–Chef’s selection of Australian cheeses served w/ fruit & nuts, crackers, pear & rhubarb pate de fruit 30.0
(*GF option available*)

INDIVIDUAL PIZZAS

Mushroom Pizza– Mixture of mushrooms, leek, spinach & brie on a white wine garlic mascarpone base 22.0

Prawn Pizza – Vine ripened tomatoes, Spanish onion, fresh herbs, baby prawns, mozzarella & lemon herb crème fraiche drizzle 26.0

Calabrese/Nduja Salami Pizza- red onion, semi dried tomatoes, kalamata olives, feta cheese, mozzarella & fresh mixed herbs
(*medium heat*) 25.0

SENIORS SELECTION

A SMALLER PORTION FOR THOSE OVER 60

Apple smoked pork belly, roasted sweet potato, olive, spinach & sun-dried tomato w/ Ras El Hanout dressing 23.0 *GF on request*

Beer battered barramundi served w/ chips, salad & tartare sauce 20.0

Orange spiced pulled duck w/ beetroot chips, roast pumpkin, green peppercorn sugar loaf slaw w/orange duck jus 24.0

Bratwurst sausages w/mashed potato, braised cabbage, rhubarb & onion jam 20.0 *GF on request*

Casarecce pasta, local smoked beef, Coolbardie smoked olives & baby spinach in a white wine tomato cream sauce w/garlic panini 20.0

EXTRAS

Garden Salad 8.5

Bowl potato wedges 11.7 Bowl thick cut sweet pot chips 11.7

Bowl of chips 8.5

Sauces – Sour cream & sweet chilli, House made relish,
Hollandaise 2.0

Tomato, BBQ, Aioli, Sweet chilli 1.0