



afternoon menu

share food

tokyo crisps	(v) (nf)	4
soy chilli cashews & peanuts		6
marinated olives and semi dried tomatoes	(v) (gf) (nf)	8
yallingup wood fired bread, roast tomato oil, pumpkin seed and chilli dukka	(v)	10
marinated octopus, mussels and squid, Yallingup wood fired bread	(nf)	12
duck liver pate, yallingup wood fired bread, crostini, beetroot relish		16
toasted jalapeno & olive focaccia, chilli cheese dip	(v) (nf)	16
stokes point smoked cheddar (vic) Margaret river camembert (wa) served with apricot, apple & cashew chutney, sesame & spent grain lavosh		16
1 cheese		22
2 cheese		
cured beef, cured duck breast, pickled plums, beetroot, apple & red cabbage coleslaw, pickles, honey mustard, yallingup wood fired bread	(nf)	27

side dishes

garden salad, house dressing	(v) (gf) (nf)	10
chips with garlic mayonnaise	(v) (gf) (nf)	10

mains

carrot & coriander falafel beetroot harissa, tabouleh, pickles	(v+) (nf) (gf)	24
beer battered fish burger with lettuce, red onion, tartare sauce and chips	(nf)	24
beef burger with bacon, mature cheddar, red onion, lettuce, smokey tomato relish, beer mustard mayo, house made pickles & chips	(nf)	25
beer battered fish & chips with tartare sauce	(nf)	28

pizzas

garlic & chilli three cheese	(v) (nf)	15
margarita roma tomato, smoked mozzarella, fresh herbs	(v) (nf)	24
honey & sesame chicken chinese sausage, red onion, snow pea sprouts		24
truffled mushroom tallegio, confit potato & rocket	(v)	24
jamaican jerk duck plum ketchup, black cabbage		24
italian pork coppa artichoke, rocket, shaved parmesan		25

desserts

passionfruit meringue pie, black berries & vanilla ice-cream		10
almond, chocolate & salted caramel slice, macerated banana	(gf)	10
white chocolate and raspberry brownie, raspberry sauce	(nf) (gf)	10

* please inform our friendly staff of any allergies (gf) gluten free (nf) nut free

* 15% surcharge applies on public holidays (v) vegetarian (v+) vegan



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drinks menu

beer & cider

beer tasting tray

introduce yourself to our six craft beers with a self-guided tasting. 100ml samples of each. 16



	1/2 pint	pint
kolsch (4.7%)	6	11.5
lager (4.9%)	6	11.5
mid-strength amber ale (3.5%)	5.5	10.5
pale ale (5.1%)	6	11.5
brewers series citrus IPA (5.1%)	6	11.5
black IPA (5.5%)	6	11.5
cider (4.4%)	6	11.5

wine

	glass	bottle
mimosa	11	
bubbles blanc	10	36
ssb (semillon sauvignon blanc) 2016	8.5	28
semillon 2011	8.5	28
chardonnay 2016	9.5	34
rose 2017	8.5	28
cabernet merlot 2017	8.5	28
shiraz 2016	9.5	34
cabernet sauvignon 2016	9.5	34
reserve cabernet sauvignon 2010		55

non-alcoholic

coke / diet coke (330ml)	4
margaret river beverages: triple G - ginger beer / lemonade / citron presse/ berry fusion (330ml)	4
noah's 100% orange juice / 100% apple juice (260ml)	4
capi sparkling water (750ml)	10

tea & coffee

espresso, short macchiato	3.5
flat white, cappuccino, latte, long black, double espresso	4
hot chocolate, mocha, long macchiato	4.5
affogato, iced coffee / iced chocolate (w ice cream)	5.5
baby chino	2
coffee options : soy milk, extra shot, take away	50c
mug upgrade	1
loose leaf tea: pot for one	4
english breakfast, earl grey, green tea, mint tea	



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