



afternoon menu

share food

soy chilli cashews & peanuts	(v+) (v) (gf)	6
marinated olives & semi dried tomatoes	(v) (gf) (nf)	8
yallingup wood fired bread, roast pumpkin oil, pecorino & sunflower seed picada	(v)	10
marinated octopus, mussels & squid, yallingup wood fired bread	(nf)	12
toasted eagle bay turkish bread, almond skordalia, green olive & sundried tomato salata	(v+) (v)	16
duck liver pate, yallingup wood fired bread, crostini, beetroot relish		16
stokes point smoked cheddar (vic) margaret river camembert (wa) served with apricot, apple & cashew chutney, sesame & spent grain lavosh		16
1 cheese		16
2 cheese		
cured beef, beetroot, apple & red cabbage coleslaw, pickles, honey mustard, cajun treacle cured salmon, potato & corn salad, peach chilli jam, yallingup woodfired bread		28

side dishes

garden salad, house dressing	(v) (gf) (nf)	10
baby cos lettuce with buttermilk dressing, smoked cheddar, bacon, spring onion	(gf)	12
chips with garlic mayonnaise	(v) (gf) (nf)	10

mains

carrot & coriander falafel		
beetroot harissa, kosheri rice salad, pickles	(v+) (nf) (gf)	24
beer battered fish burger		
with lettuce, red onion, tartare sauce & 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)	22
italian pork coppa		
artichoke, rocket, shaved parmesan	(nf)	24
roast pumpkin & zucchini		
goats cheese, mint salsa verde	(v) (nf)	24
tunisian lamb		
with sumac, eggplant, feta, lemon & honey molasses	(nf)	24
lemon rosemary chicken		
nasturtium pesto, grape tomatoes		24
<i>add olives \$2, anchovies \$2, chilli \$1</i>		

desserts

green tea & white chocolate ganache cake, spiced peach compote	(gf) (nf)	10
chocolate & cream cheese brownie, orange curd	(gf) (nf)	10
raspberry mousse cake, honey comb	(nf)	10

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*15% surcharge applies on public holidays

(gf) gluten free
(nf) nut free
(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. 

	 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 IPL (5.8%)	6	11.5
black IPA (5.5%)	6	11.5
cider (4.4%)	6	11.5

wine

 glass  bottle

aperol spritz	12	
bubbles blanc	10	36
bubbles rose	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
locally pressed orchard juice (285ml)	6
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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