



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, almond, lemon & chilli dukkah	(v)	10
marinated octopus , barramundi, prawns, mussels & squid, yallingup wood fired bread	(nf)	12
toasted eagle bay turkish bread , almond skordalia, eggplant imam bayildi	(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		
1 cheese		16
2 cheese		22
cured beef , cajun treacle cured salmon, potato & corn salad, beetroot, apple & red cabbage coleslaw, pickles, honey mustard, yallingup wood fired bread		27

side dishes

quinoa salad with fennel, cranberries, crispy lentils & mint dressing	(v) (v+) (gf)	12
garden salad with roast carrots and feta, house dressing	(v) (gf) (nf)	10
chips with garlic mayonnaise	(v) (gf) (nf)	10

mains

onion & sweet corn bhaji eggplant kasundi, raita	(v) (nf) (gf)	22
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
sopressa salami mushroom, red onion & rocket	(nf)	24
roasted pumpkin & zucchini goats cheese, mint salsa verde, garlic and chilli base	(v) (nf)	24
butter chicken apricot, cashew nuts & feta		24
boerewors sausage roasted capsicum, curried mango ketchup		24
add <i>olives</i> \$2, <i>anchovies</i> \$2, <i>chilli</i> \$1		

desserts

chocolate, toffee & rice crispy brownie	(gf) (nf)	6
pink sangria poached pear & white chocolate	(gf) (nf)	10
tart apple, rhubarb & raspberry eton mess	(gf) (nf)	10

* please inform our friendly staff of any allergies

*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.



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 nut brown (5.4%)	6	11.5
black IPA (5.5%)	6	11.5
cider (4.4%)	6	11.5

wine



aperol spritz	12	
bubbles blanc	10	36
bubbles rose	10	36
ssb (semillon sauvignon blanc) 2017	8.5	28
semillon 2011	8.5	28
chardonnay 2017	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
raw life locally cold pressed orchard juice (285ml)	6
capi sparkling water (750ml)	8

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, almond, 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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