



# afternoon menu

## share food

<b>marinated olives</b> & semi dried tomatoes (v) (gf) (nf)	10
<b>marinated octopus &amp; squid</b> yallingup wood fired bread (nf)	12
<b>yallingup wood fired bread</b> served with your choice, nicoise butter or olive oil & chilli dukkah	14
<b>garlic, tahini &amp; roast beetroot dip</b> whipped feta & toasted pitta breads (nf) (v)	14
<b>duck liver pate</b> yallingup wood fired bread, crostini, beetroot relish	16
<b>stokes point smoked cheddar (tas) margaret river camembert (wa)</b> served with apricot, apple & cashew chutney, sesame & spent grain lavosh	22

## side dishes

<b>garden salad with roast carrots</b> sunflower seeds and house dressing (v) (gf) (nf)	10
<b>chips</b> with garlic mayonnaise (v) (gf) (nf)	10
<b>brocollini,</b> apricot, almonds & wild rice salad, rocket pesto (gf) (v)	10

## mains

<b>carrot &amp; coriander falafel</b> spiced eggplant, cucumber salad (v+) (gf) (nf)	22
<b>beer battered fish tacos</b> pico di gallo, avocado crema & chips	28
<b>beef burger with bacon</b> mature cheddar, red onion, lettuce smokey tomato relish, beer mustard mayo house made pickles & chips (nf)	25
<b>beer battered fish &amp; chips</b> with tartare sauce (nf)	28

## pizzas

<b>garlic</b> sunflower seed & green herbs (v)	16
<b>roast broccoli &amp; blue cheese</b> walnut & pickled pear (v)	22
<b>margarita roma tomato</b> smoked mozzarella, fresh herbs (v) (nf)	22
<b>sopressa salami</b> mushroom, red onion & rocket (nf)	22
<b>pulled beef brisket</b> pickled onion, taleggio & jalapenos	24
<b>teriyaki chicken</b> snow pea sprouts, nori, wasabi & pickled ginger aioli	24

## desserts

<b>apple &amp; rhubarb oat crumble tart</b> with vanilla labne (nf)	10
<b>chocolate, stout &amp; hazelnut brownie</b> with vanilla icecream (gf)	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
<b>kolsch</b> (4.7%)	6	11.5
<b>lager</b> (4.9%)	6	11.5
<b>mid-strength amber ale</b> (3.5%)	5.5	10.5
<b>pale ale</b> (5.1%)	6	11.5
<b>brewers series cacao stout</b> (5.4%)	6	11.5
<b>black IPA</b> (5.5%)	6	11.5
<b>cider</b> (4.4%)	6	11.5

## wine



	glass	bottle
<b>mulled wine</b>	12	
<b>bubbles blanc</b>	10	36
<b>bubbles rose</b>	10	36
<b>ssb (semillon sauvignon blanc) 2017</b>	8.5	28
<b>semillon 2011</b>	8.5	28
<b>chardonnay 2017</b>	9.5	34
<b>rose 2017</b>	8.5	28
<b>cabernet merlot 2017</b>	8.5	28
<b>shiraz 2016</b>	9.5	34
<b>cabernet sauvignon 2016</b>	9.5	34
<b>reserve cabernet sauvignon 2010</b>		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)	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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