



afternoon menu

share food

- roast cashew nuts** coconut, chilli & lime (gf) (v+) 6
- marinated olives** & semi dried tomatoes (v) (gf) (nf) 10

yallingup woodfired bread

extra virgin olive oil, nectarine vinegar, spiced lentil, almond, crispy chickpea dukkha (v+) 12

salmon & dill pate, pickled prawns and fennel toasted rye bread, pickled cucumber and beetroot salad (nf) 20

marinated octopus & squid yallingup wood fired bread (nf) 14

duck liver pate yallingup wood fired bread, crostini, beetroot relish (nf) 16

stokes point mature cheddar (tas) margaret river camembert (wa) apricot, apple + cashew chutney, sesame & spent grain lavosh | 22

side dishes

- 10
- chips**, garlic mayonnaise (v) (gf) (nf) 10
- baby cos salad** black beans, tomato, black corn chips, red onion & queso crema (v) (gf) 15

mains

- fried sweet potato & feta corn cake** sweetcorn & bean salsa, lime & chipotle sour cream (gf) (v) (nf) 22
- beef burger with bacon** mature cheddar, red onion, lettuce, smokey tomato relish, beer mustard mayo, house made pickles & chips (nf) 25
- beer battered fish burger** red onion, lettuce, tartare sauce & chips (nf) 28
- beer battered fish & chips** with tartare sauce (nf) 28

pizzas

- garlic** sunflower seed & green herbs (v) 16
- margarita roma tomato** smoked mozzarella, fresh herbs (v) (nf) 22
- three cheese & asparagus** broccolini & red wine vincotto (v)(nf) 25
- chorizo** pumpkin & cream cheese, pepitas, onion & coriander (nf) 24
- green harissa duck** olives, dates & marrakech green tomato sauce (nf) 25
- lemon chicken** cacciatore sausage, capers & rocket (nf) 24
- add chilli, anchovies, olives 2 ea

desserts

- white chocolate & rhubarb cheesecake** (gf) 7
- lemon & polenta cake** wine poached pears (gf)(nf) 7
- mexican chocolate + chilli brownie** orange creme fraiche (gf) 7

try all three for \$18

* 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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side dishes

- garden salad** beetroot, red onion, cucumber, house dressing (v) (gf) (nf) 10
- chips**, garlic mayonnaise (v) (gf) (nf) 10
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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%)	6.5	12
lager (4.9%)	6.5	12
mid-strength amber ale (3.5%)	6	11
pale ale (5.1%)	6.5	12
india pale lager (5.8%)	6.5	12
black IPA (5.5%)	6.5	12
cider (4.4%)	6.5	12

wine

	 glass	 bottle
aperol spritz	12	
bubbles blanc	10	36
bubbles rose	10	36
ssb (semillon sauvignon blanc) 2017	9	29
semillon 2011	9	29
chardonnay 2017	9.5	34
rose 2017	9	29
cabernet merlot 2017	9	29
shiraz 2016	9.5	34
cabernet sauvignon 2016	9.5	34
reserve cabernet sauvignon 2010		55

non-alcoholic

coke / diet coke (330ml)	4.5
margaret river beverages:	
triple G - ginger beer / lemonade / citron presse/ berry fusion (330ml)	4.5
noah's 100% orange juice / 100% apple juice (260ml)	4.5
kombucha (350ml)	4.5
capi sparkling water (750ml)	8
raw life (local, cold pressed) orchard juice (285 ml)	6

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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