

# SUNDOWNER FOOD

KITCHEN CLOSSES 6PM

You can order food through your QR code or remember your table number and head to the bar.

## SHARES

### CHIPS \$12

Served with garlic aioli (gf) (nf)

### BEER NUTS \$10

### OLIVES \$12

Marinated olives with semi dried tomatoes (v+) (gf) (nf)

### GARDEN SALAD \$12

Garden salad with roast pear (v+) (gf) (nf)  
add feta +\$3

### BREAD & OIL \$13

Yallingup wood-fired bread, olive oil,  
nectarine vinegar, spiced lentil & almond  
dukkah (v+)

### DUCK PATE \$20

Duck pate with crostini, sourdough & beetroot  
relish

### CHEESE BOARD \$32

Margaret River camembert & mature  
cheddar, crostini, lavosh, apricot chutney,  
pickled pear, walnuts & celery

## KIDS MENU

### KIDS FISH & CHIPS \$13

Beer battered fish & chips with salad bits  
(gfo)

### KIDS PIZZA \$15

Ham & cheese pizza (nf)

### SIMMOS ICE CREAM \$8

Chocolate, cookies & cream, honeycomb,  
vanlla

Please be aware food will come out as it is  
ordered.

## PIZZA

### GARLIC \$20

Garlic & chilli pizza (v)

### MARGARITA \$24

Margarita pizza with fresh tomato, fior di  
late, fresh herbs (v) (nf)

### EGGPLANT & ZUCHINI \$25

Eggplant and zucchini pizza with goats  
cheese, sweet and sour sauce (v)

### SALAMI \$26

Salami & mortadella pizza with pickled  
fennel & dill

### TANDOORI CHICKEN \$26

Tandoori chicken pizza with cashews nuts,  
coriander, red onion and mango chutney  
yogurt

add chilli, anchovies or olives +\$2

add salami +\$4

## LARGE PLATES

### ROAST PUMPKIN SALAD \$26

Roast pumpkin salad with romesco, pickled  
grapes & crispy buckwheat (v+) (gf)  
add feta +\$3 / add chicken +\$5

### BEEF BURGER \$29

Beef burger with bacon, cheddar, red onion,  
lettuce, relish, mustard mayo & chips  
add house made pickles +\$1  
add aioli +\$1

### FISH & CHIPS \$32

Kolsch beer battered fish & chips with tartare  
sauce (nf) (gfo)  
add aioli +\$1

\*please inform our friendly team of any allergies \*15% surcharge on public holidays \* Credit card surcharges apply  
(gf) gluten free (nf) nut free (v) vegetarian (v+) vegan (gfo) gluten free option (df) dairy free

# DRINKS

## BEERS

	HALF	PINT
<b>KOLSCH 4.7%</b> light, bright, thirst quencher	\$7.00	\$13.00
<b>WHEATBELT LAGER 4.3%</b> local malt, crisp, Australian style	\$6.50	\$12.00
<b>XPA 3.5%</b> hazy, tropical, sunshine	\$6.50	\$12.00
<b>PALE ALE 5.1%</b> citrus, stone fruit, biscuity malt	\$7.00	\$13.50
<b>INDIA PALE LAGER 5.8%</b> tropical, pine, breadcrumb	\$7.00	\$13.50
<b>CACAO STOUT 5.5%</b> chocolate, espresso, rich	\$7.00	\$13.50
<b>GINGER BEER 3.8% (GF)</b> ginger, subtly spicy, sweet	\$7.00	\$13.50
<b>HIATUS PACIFIC ALE (non alc) 375ml Can</b> refreshing, tropical fruits, balanced biterness	\$9.00	

## SPIRITS

<b>GIN &amp; TONIC</b> Westwinds sabre gin, capi dry tonic & a slice of lime	\$13.00
<b>VODKA, LIME &amp; SODA</b> Westwinds vodka, capi soda water & slice of lime	\$13.00
<b>APEROL SPRITZ</b> Aperol, capi soda water, bubbles blanc & a slice of orange	\$15.00

## SOFT DRINKS & JUICE

<b>COKE   COKE NO SUGAR (330ml)</b>	\$5.50
<b>MARGARET RIVER BEVERAGES (330ml)</b> triple G, lemonade, berry fusion, lemon lime bitters	\$5.50
<b>NOAH'S 100% JUICE (260ml)</b> orange or apple	\$5.50
<b>CAPI (750ml)</b> sparkling water, soda water, tonic water	\$8.50

## WINES

	GLASS	BOTTLE
<b>SPARKLING</b>		
<b>BUBBLES BLANC</b> light and bright, prosecco style sparkling	\$15.00	\$50.00
<b>BUBBLES ROSE</b> pink sparkling, hints of fresh berries, dry finish	\$15.00	\$50.00
<b>WHITES</b>		
<b>SSB 2021</b> passionfruit with a hint of lime	\$13.00	\$35.00
<b>SAUVIGNON BLANC 2023</b> stone fruits, citrus & herbal notes	\$13.00	\$35.00
<b>CHARDONNAY 2021</b> delicate citrus, honey and oak	\$14.50	\$40.00
<b>ROSE/CHILLED REDS</b>		
<b>ROSE 2021</b> dry style rose, hints of raspberries	\$13.00	\$35.00
<b>ROGUE JUICE</b> our brewer went rogue and made a wine	\$14.00	\$33.00
<b>NOUVEAU 2022</b> a light red, served chilled	\$14.50	\$40.00
<b>REDS</b>		
<b>CABERNET MERLOT 2017</b> medium bodied blended red	\$13.00	\$35.00
<b>SHIRAZ 2021</b> blackberries and plum	\$14.50	\$40.00
<b>CABERNET SAUVIGNON 2017</b> ripe berries, chocolate, velvety tannins	\$14.50	\$40.00
<b>CABERNET (RESERVE) 2018</b> Bordeaux blend, Cabernet, Petit Verdot, Malbec		\$70.00

## COFFEE

Flat white, cappuccino, latte, hot chocolate, chai latte	\$5.00
Double espresso, long black, short macc	\$4.50
Iced Coffee, Iced Chocolate, Iced chai latte	\$6.00
Pot of tea (english breakfast, peppermint, earl grey, green)	\$4.50