



Dinner

DINNER

Entrées

Truffle Focaccia

Warm focaccia, truffle, shaved parmesan
Silky aioli

V | \$16.00

Crab Arancini Bites

Crispy arancini with sweet WA crab filling
Smoky pimiento purée, parmesan

A | \$18.00

Sticky Char Siu Bao

Sticky glazed Barker's Creek Pork,
crunchy vegetables Soft steamed bao

\$20.00

Soy-Calamansi Chicken Skewers

Grilled soy and calamansi chicken
Light sesame glaze

\$18.00

Zesty Grilled Calamari

Tender grilled calamari
Fresh chimichurri, Seasonal citrus and tomato Salad

I | \$22.00

Vegetarian Haloumi Salad

Variations of Grains and Brown Rice, Moroccan Dried
fruits and roasted nuts in Light Vinaigrette

V | \$20.00

Flamed Grilled Angus Rump Warm Salad

Beetroot and Feta Salad tossed in Balsamic Vinaigrette,
cherry tomato Chimichurri Salsa

\$24.00

V = vegetarian | VE = vegan | GF = gluten free

A = Australian Seafood | I = Imported Seafood | M = Mixed Seafood

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients.

Please note: before placing your order, please inform a member of the team if anyone in your party has a food allergy

MAINS

Prime Angus Sirloin (300g)

Grilled, juicy cut served with mushroom sauce
Golden beurre noisette potatoes

\$45.00

Stuffed Chicken Ballotine

Mushroom and walnut stuffing
Creamy risotto, smooth demi-glace

\$34.00

Slow-Cooked Lamb Massaman

Slow-cooked, fall-apart lamb
Fragrant massaman curry, fluffy basmati rice

\$38.00

Humpty Doo Barramundi Classic

Pan-seared barramundi
Silky pommes purée, greens, mustard hollandaise

A | \$36.00

Creamy Pesto Linguini

(Basil pesto, sun-dried tomatoes
Creamy fresh ricotta)

V | \$28.00

Eggplant Katsu

Caramelised pumpkin puree,
Seasonal Fresh Leaf, fresh salsa Verde,
pickled capers, and crunchy pepitas

V | \$30.00

Ultimate Mixed Grill

Picanha steak, grilled calamari, Humpty Doo barramundi,
pork scotch steak, Chimichurri, mushroom sauce, feta
and beetroot salad

\$65.00

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A LITTLE BIT OF THIS

Glazed Beef Tallow Potatoes

\$12.00

Fresh Apple Walnut and celery Salad

\$12.00

Golden Chips & Aioli

\$10.00

Seasonal Grilled Vegetables

\$12.00

SWEETS

Mango Crème Brûlée

Silky custard, caramelised top

Fresh mango

\$16.00

Pistachio Affogato

Fior di latte ice cream, pistachio cream

Hot coffee, white chocolate & lime zest crunch

\$18.00

Decadent Sunday Brownie

Rich brownie, caramel, chocolate streusel

Vanilla ice cream, toasted almonds

\$20.00

**All dessert has been made in house
by our Pastry Chef**

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