



*Perk Up Your  
Dinner Palate*

## ENTRÉES

**Garlic herb ciabatta** (V, G) 14  
Marinated feta and dip of the day

**Vietnamese poached tiger prawn roll** (S, GF) 16  
Rice paper, fresh sprout salad, Vietnamese mint, nuoc cham dressing

**8 Hours braised beef short ribs** (GF) 16  
Apple, fennel and gherkin salad, fresh herbs

**Pork belly** (GF) 18  
Apple sauce, pork skin puff, micro herbs and baby carrots



**Zucchini flat bread** (G, V, D) 15  
Grilled zucchini, beetroot hummus, kalamata olives, flat bread, rocket, marinated feta

## MAINS

**Tiger prawn spaghetti** (S, G, D) 32  
Smoked chorizo, tiger prawns, olives, cherry tomatoes, white wine, parsley, chilli, garlic and parmesan flakes

**Crispy skin salmon** (S, N, G) 38 *(As seen in Perth Food & Wine Expo)*  
Freekeh, chickpea, roasted cauliflower, goat cheese, tahini dressing and micro herbs



**180 Grams grain fed beef tenderloin** (P, D, G) 40  
Beef cheek croquet, potato puree, green asparagus and red wine jus

**3 Mushrooms gnocchi** (G, D, E, V) 26  
King oyster, enoki, button mushroom, feta, chilli, baby spinach and parmesan flakes

**Buttermilk Crumbed free range chicken Schnitzel** (G, D, S) 30  
| Add tiger prawns (4pcs) 38  
Topped with bbq chipotle sauce, mozzarella, served with crunchy chips and mixed garden salad

G - contains gluten  
N - contains nuts

E - contains eggs  
S - contains seafood

D - contains dairy  
V - vegetarian

P - contains peanuts  
GF - gluten free

Please let us know of any special dietary or allergen requirements.

A merchant service fee of 3% will apply to American Express, Diners & JCB card and 1.5% to all other credit card payments.



**SIGNATURE DISH** - by our own Executive Chef, Vikas Chandra



**GRILL**

**EVERYTHING OFF THE GRILL IS GLUTEN FREE.**

All grill options served with Royal Blue potato mash and stringless beans plus one sauce: red wine jus | mushroom jus | green pepper jus | béarnaise sauce

If you have any questions please ask your host.

**Humpty Doo 200g barramundi steak 40**  
(omega 3 | low fat)

*“This saltwater-grown barramundi is from the pristine waters of remote Northern Australia, which provides the delicate flavour and silver colour”*

**300g White Rock veal cutlet 44**  
(high protein)

*“Fed on WA grains and monitored from ‘paddock-to-plate’ ensuring the veal is of the highest quality”*

**300g Black Angus beef sirloin steak 41**  
(high protein)

*“Tender beef from deep south, grain fed, MSA grade beef”*

**200g Lamb rack frenched denuded 42**  
(high protein)

*“Locally farmed lamb from the South West region of WA”*

**ADD TO YOUR GRILL:**

**Tiger prawn cutlets in garlic cream 8 (3 pcs)**

**SIDES**

**Steamed seasonal vegetables 8**  
**Royal Blue mashed potatoes 8**  
**Candied walnut, green apple and spinach salad 8**  
**Crunchy chips 8 | Roasted vegetables 8**

**Reference for internal meat temperatures:**

Rare - 40 to 45°C | Medium rare - 45 to 50°C | Medium - 50 to 55°C  
Medium well - 60 to 65°C | Well done - 70°C+