



*Perk Up Your  
Dinner Palate*

## ENTRÉES

### Garlic herb ciabatta (V, D) 14

Marinated feta and dip of the day

### Vietnamese poached tiger prawn roll (S, GF) 16

Rice paper, fresh sprout salad, Vietnamese mint and nuoc cham dressing

### Pork belly bao 18

Crispy pork belly, cucumber and chilli salad, fresh herbs, hoisin sauce, bao buns

### Zucchini flat bread (V, D) 15

Grilled zucchini, beetroot hummus, kalamata olives, flat bread, rocket and marinated feta



### Rogan Josh slow braised beef ribs (GF, D) 16

Crispy curry leaf, rice salad and yoghurt dressing



### Honey roasted pumpkin soup with warm brioche (V) 12

### Beans and farro soup (V) 14

Slow simmered beans and farro with vegetables, crushed tomatoes and herbs, served with warm brioche.

## MAINS

### Prawn chorizo linguini (S, D) 32

Smoked chorizo, tiger prawns, olives, cherry tomatoes, parsley, chilli, white wine, garlic, and parmesan flakes

### Crispy skin salmon (S, N) 38

Freekeh, chickpea, cauliflower, goat cheese, tahini dressing and herbs



### 200 Grams grain fed beef tenderloin (P, D) 42

Beef cheek croquet, potato puree, green asparagus and red wine jus

### Spinach ricotta ravioli (D, E, V) 26

Garlic cream, pumpkin, green peas, roasted pepper salsa and parmesan flakes

### Buttermilk crumbed free range chicken schnitzel (D) 30

| Add tiger prawns (S) (3pcs) 38

Topped with bbq chipotle sauce, cheese, served with crunchy chips and mixed garden salad

### Malaysian beef rendang (D) 28

Beef simmered in a spicy aromatic rendang paste and coconut milk, served with jasmine rice, roti bread, sambal and cucumber salad



V - vegetarian

E - contains eggs

D - contains dairy

P - contains peanuts

N - contains nuts

S - contains seafood

GF - gluten free



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

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.



**GRILL**

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** (omega 3 | low fat) 40

*"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** (high protein) 44

*"Fed on WA grains and monitored from 'paddock-to-plate' ensuring the veal is of the highest quality"*

**300g Black Angus beef sirloin steak** (high protein) 42

*"Tender beef from deep south, grain fed, MSA grade beef"*

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

*"Locally farmed lamb from the South West region of WA"*

*Everything off the grill is gluten free.*

**SIDES**

**ADD TO YOUR GRILL:**

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

**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+