



# Perk Up Your Dinner Palate

## ENTRÉES

**Brown lentils and vegetable soup** (V) 14  
Cumin simmered lentils and vegetables soup with spices and tomato served with ciabatta

**Garlic herb ciabatta** (V, G) 12  
Marinated feta and dip of the day

**Wasabi prawns** (S, G) 18  
Chilli mango salsa and wasabi mayo

**8 Hours braised beef short ribs** (D) 16  
Green apple, potato salad and green mix leaves

**Quinoa** (V) 14  
Balsamic stone fruits, marinated feta and honey pumpkin

## MAINS

**Tiger prawn spaghetti** (S, G) 30  
Tiger prawns cutlet, chorizo, olives, cherry tomatoes, white wine, parsley, chilli, garlic and parmesan flakes

**Crispy skin salmon** (S, N) 38  
Roasted cauliflower, almonds, kalamata olives, cherry tomatoes and black garlic labna

**Gnocchi** (G, D, E) 24  
Green peas, roasted pumpkin, baby spinach, bocconcini, chilli and parmesan flakes

**Crumbed free range chicken Schnitzel** (G, D) 32  
Topped with bbq chipotle sauce, cheese and served with crunchy chips and mixed garden salad

## SIDES

**Steamed seasonal vegetables 8 | Royal Blue mashed potatoes 8  
Crunchy chips 8 | Roasted vegetables 8 | Walnut and spinach salad 8**

## GRILL

### EVERYTHING OFF THE GRILL IS GLUTEN FREE.

All grill options served with Royal Blue potato mash, stringless beans and a choice of red wine jus, mushroom jus, green pepper jus or 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 Black Angus beef sirloin steak 41**  
(high protein)  
*"Tender beef from deep south, grain fed, MSA grade beef"*

**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"*

**200g Lamb rack frenched denuded 42**  
(high protein)  
*"Locally farmed lamb from the South West region of WA"*

**Add to your grill: Garlic tiger prawns with light cream 8 (3 pcs)**

## DESSERTS

**Caramelised lemon tart** (G, D) 14  
w/ fruit of forest sorbet and raspberry coulis

**Homemade sticky date pudding 14**  
w/ rum and raisin ice cream

**Warm chocolate fondant** (G, D) 14  
w/ vanilla gelato and chocolate flakes

**Trio of gelatino ice cream** (D) 12  
w/ raspberry couli

**Cheese plate** (G, D) 24  
Blue Cow 4 cheese plate. Heritage brie, vintage cheddar, edam, Gippsland blue, South Cape quince paste, dried fruit and cheese crackers

G - contains gluten    E - contains eggs    D - contains dairy    P - contains peanuts    N - contains nuts    S - contains seafood    V - vegetarian

**DINNER OPENING HOURS** ..... 5:30 pm - 10:00 pm | Please let us know of any special dietary or allergen requirements