



### BITS TO START OR SHARE

Pacific oyster, mignonette <sup>GF</sup>	4ea
Mount Zero organic Ligurian olives <sup>GF</sup>	7.5
Woodfired flat bread, rosemary salt, EVOO, walnut romesco	9
Salt & pepper prawns (200g), black bean, chilli, garlic, coriander	22
Shark bay crab toast, charred corn salsa, malguetta pepper <sup>GFO</sup>	16.5
Halloumi, burnt honey dressing, oregano <sup>GF</sup>	14.5
Fried squid, Japanese seven spice, sriracha yoghurt <sup>GF</sup>	15.5
WA octopus, wakame and cucumber, Japanese dressing, black sesame seeds <sup>GF</sup>	16.5

### SALADS

Heirloom pumpkin, tahini, pomegranate, saltbush, Aleppo pepper <sup>GF</sup>	9 / 18
Forbidden organic rice salad, jalapenos, organic yogurt <sup>GF</sup>	9 / 18
Courgette, cucumber + radish salad, coconut yoghurt, dill + mint <sup>GF</sup>	9 / 18
Quinoa tabouleh salad, roasted pineapple, mango + chilli dressing <sup>GF</sup>	9 / 18
Cabbage & turmeric slaw, cashew, curry leaf <sup>GF</sup>	9 / 18
<i>add Churrasco</i>	9

### SEASONAL MAINS

Sweet pea risotto, Torbay asparagus, buffalo mozzarella, mint	23
Linguine, Carnarvon prawns, chilli, tomato, basil	29
Sustainable beer battered fish, rustic chips, capers + roquette, tartare	25
Market fish, turnip, capers, olives and dill	30
Cott cheeseburger, 100% WA black Angus, rustic chips, house pickle, smoked ketchup (lettuce, tomato, red onion)	19
<i>add bacon</i>	3

**PLEASE TAKE NOTE OF  
YOUR TABLE NUMBER BEFORE  
ORDERING AT THE BAR**

GF - Gluten Free / GFO - Gluten Free Option

### CHURRASCO

**Marinated chicken, pork, beef, chorizo and pineapple sliced tableside or plated with flatbread, sauces, salad & chips GF**

All you can eat sliced tableside (for the complete table)	39pp
Churrasco platter	39
Individual serve	9

### WOOD-FIRED

180gr Stirling Ranges NY strip, rustic chips, chimichuri <sup>GF</sup>	27
250g Stirling Ranges scotch fillet, rustic chips, salsa <sup>GF</sup>	32

### SIDES

Rustic chips, house aioli	8
Duck fat potatoes, roasted garlic <sup>GF</sup>	9

### PIZZAS

Margherita - buffalo mozzarella, fresh basil	19
Pranzo - bacon, potatoes, rosemary, creme fraiche	23
Sharky - Shark Bay prawn, roasted capsicum, garlic, gremolata	25
Burn the Barn - marinated chicken, n'duja, zucchini, chilli	23
Garden - swiss brown mushroom, roasted eggplant, feta	21
Apple Crumble - apple crumble, French vanilla custard	21
<i>add gelato</i>	5

### GELATO BY GELATINO

Vanilla, chocolate, caramel, raspberry sorbet, pandan coconut served with a waffle cone or bowl <sup>GF</sup>	5
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