

## SPARKLING

Innocent Bystander Pink Moscato 275ml	15
Tatachilla Brut, McLaren Vale, SA	10 45
Da Luca Prosecco, Veneto, ITA	12 55
Bandini Prosecco Rose, Veneto, ITA	65
House of Arras Blanc de Blanc, Tamar Valley, TAS	17 85
GH Mumm Grand Cordon, Reims, FRA	120
Veuve Clicquot Brut, Reims, FRA	27 135
GH Mumm Grand Cordon Rose, Reims, FRA	130
Perrier Jouet Grand Brut, Epernay, FRA	150
Perrier Jouet Blason Rose, Reims, FRA	165
Perrier Jouet Belle Epoque, Epernay, FRA	399
RSRV Mumm Blanc de Noirs, Reims, FRA	410

### MAGNUMS

Pol Roger Brut Vintage 2015, Champagne, FRA	580
---	-----

## WHITE

House White, Margaret River, WA	11 50
Sandalford ER SBS, Margaret River, WA	12 55
Paul Nelson Riesling, Denmark, WA	12 55
Salatin Pinot Grigio, Veneto, ITA	12 55
Maris Sol Chenin Blanc, Ferguson Valley, WA	12 55
Flowstone Moonmilk Viognier, Pinot Gris, Gewurtz, Sauv Blend, Margaret River, WA	12 55
Sandalford ER Chardonnay, Margaret River, WA	13 60
Villaggio Sauvignon Blanc Blend, Witchcliffe, WA	13 60
San Marzano Timo Vermentino, Puglia, ITA	13 60
Main & Cherry Fiano, Adelaide Hills, SA	14 65
Rustenberg Chardonnay, Stellenbosch, S.Africa	16 75
Inama Soave Classico, Veneto, ITA	75
Forest Hill Block 2 Riesling, Denmark, WA	75
Glenarty Road Fume Blanc, Karridale, WA	80
Terzini Pecorino, Abruzzo, ITA	85
Prinsi Tre Fichi Langhe Chardonnay, Piemonte, ITA	105
Prendiville Chardonnay, Margaret River, WA	120
Lowestoft Chardonnay, Tamar Valley, TAS	145

## ROSÉ/CHILLED REDS

1840 Rose, Swan Valley, WA	11 50
Rameau d'Or Rose, Provence, FRA	13 60
Duo Syrah Nouveau, Margaret River, WA (Chilled Red)	13 60
Les Pivoines Gamay, Beaujolais, FRA (Chilled Red)	15 70
Mazzei Belguardo Rosé, Tuscany, ITA	85

## RED

House Red, Margaret River, WA	11 50
Sandalford ER Shiraz, Margaret River, WA	12 55
Arlewood Cabernet Merlot, Witchcliffe, WA	12 55
Big Buffalo Pinot Noir, California, USA	12 55
Vamos Tempranillo, Geographe, WA	55
Ironcloud Grenache Shiraz Mouvedre, Frankland River, WA	13 60
Forest Hill Malbec, Denmark, WA	70
The Next Hundred Years Shiraz, Great Southern, WA	75
Sandalford ER Cabernet Sauvignon, Margaret River, WA	15 75
St Hallet Butchers Cart Shiraz, Barossa Valley, SA	80
Tenuta Orsumella Chianti Classico, Toscana, ITA	80
Tar & Roses Pinot Noir, Mornington, VIC	85
Rocche Di Castiglione Nebbiolo DOC, Piemonte, ITA	90
Grace Farm Cabernet Sauvignon Malbec, Margaret River, WA	95
L' Aura Chianti Classico, Tuscany, ITA	95
Bernard Metrat Chiroubles Constance, Beaujolais, FRA	99
Sevenhill Thatch & Clay Touriga, Clare Valley, SA	105
Two Paddocks Est. Pinot Noir, Central Otago, NZ	125
Prendiville Rsv Cabernet Sauvignon, Margaret River, WA	140
Prendiville Rsv Shiraz, Margaret River, WA	140

### MAGNUMS

2010 Roberto Sarotto Audace Barolo Nebbiolo, Neviglie, ITA	550
--	-----

## COCKTAILS

<b>Limoncello Spritz</b>	<b>19</b>
Zoncello limoncello, prosecco	
<b>Patio Pounder Spritz</b>	<b>19</b>
Republic of Freo Aromatic Gin, grapefruit, Granny Smith apple, Umeshu (plum), verjus	
<b>Sun Beams Spritz</b>	<b>19</b>
Republic of Freo Signature Vodka, blueberry, lavender, double lemon	
<b>Aperol Spritz</b>	<b>20</b>
Aperol, prosecco, soda	
<b>Negroni Classico</b>	<b>21</b>
Republic of Freo Full Bodied Gin, Campari, Vermouth blend, wattle seed, cascarra	

## LOW & NO-ALCOHOL

<b>Crodino</b>	<b>15</b>
Non-Alcoholic Aperitivo spritz	
<b>Blushing Melon</b>	<b>15</b>
Watermelon, Strawberry, lime, soda	
<b>Strawberry No-jito</b>	<b>15</b>
Strawberry, lime, mint, soda	
Heineken 0.0%	9
Yeah Buoy XPA Less than 0.5%	9

## SNACKS

Local marinated olives <sup>VG/GF</sup>	10
Oysters, mignonette, lemon <sup>GF</sup>	4.5ea
Chips, rosemary salt, aioli <sup>GF/VEO</sup>	12
Woodfired flatbread	10
add cauliflower skordalia <sup>VG</sup>	+ 7
add ashed chevre & San Daniele prosciutto	+ 9
Herb & chickpea sausage rolls, tomato chutney <sup>VG</sup>	18
Freo swordfish fingers, taramasalata, parsley and pickled shallot salad	19
Panko crumbed prawn bites, chilli salt, yuzu aioli	22
Beef carpaccio, witlof, pine nuts, parmesan, potato crisps <sup>GF</sup>	24
West Coast rock lobster toasts, lemon, jalapeno (3)	27
Cheese plate, honeycomb, lavosh <sup>V/GFO</sup>	32

## PIZZA

*Our pizza dough is naturally fermented for 48 hours, hand-stretched and fired in our Marana Forni pizza oven.*

Margherita - La Delizia fior di latte, San Marzano tomato, basil <sup>VG0</sup>	22
Prosciutto - La Delizia burrata, San Daniele prosciutto, San Marzano tomato, rocket	30
Funghi - Mushroom Guys oyster mushrooms, crème fraîche, parmesan, truffle <sup>V</sup>	27
Gamberi - local prawns, mascarpone, zucchini, gremolata, chilli	28
Americano - hot salami, Kalamata olives, anchovies, San Marzano tomato	28
Gluten free base	+5
Vegan cheese	+4
Local Prawns	+6
San Daniele prosciutto	+7
Kalamata Olives	+3
Anchovies	+6



## WOODFIRE GRILL & ROTISSERIE

Chargrilled 1/2 free range chicken, smoked paprika, yoghurt dressing <sup>GF</sup>	33
Wood rotisserie lamb shoulder, lemon, fennel, cucumber, green olive & chilli <sup>GF</sup>	34
O'Connor grain-fed sirloin 250g, cos salad, red wine jus, chips <sup>GF</sup>	46
Pork tomahawk, black pepper, lemon <sup>GF</sup> (for two or more)	60
O'Connor grain-fed rib-eye on the bone 500g, potato galette, cos salad, red wine jus <sup>GF</sup>	68

## LARGE PLATES

Taglierini vongole, chilli, white wine, garlic, parsley	35
Beer battered fish and chips, tartare, cos salad, lemon	27
Fish of the day, tomato, white beans, marinated zucchini <sup>GF</sup> M.P	

GF-Gluten Free | GFO-Gluten Free Option  
V-Vegetarian | VG-Vegan | VEO-Vegan Option

Please make your server aware of any dietary requirements before ordering. While all care is taken to safely handle food that may potentially contain allergens, cross-contamination may occur. Not all ingredients are listed.

15% surcharge applies on Public Holidays.

## BURGERS

Stirling Ranges cheeseburger, lettuce, tomato, pickles, chips	27
Spiced pumpkin burger, lettuce, tomato, pickles, vegan mayo, chips <sup>VG</sup>	26
West Australian fish burger, slaw, house tartare sauce, chips	27

## SALADS

Grilled zucchini, butter lettuce, white beans, Persian feta, pistachio <sup>VE0</sup>	18
Wood-grilled squid, chickpea, tomato, olive, capers <sup>GF</sup>	29
Asparagus, lentil, sugar snap, stracciatella <sup>V, VEO, GF</sup>	27
Wood roasted broccoli, grains, pea tendrils <sup>VG</sup>	25

## DESSERTS

Chocolate torte, rhubarb, vanilla ice cream <sup>V/GF</sup>	16
Vanilla panna cotta, poached peaches, almond crumble <sup>V/GF</sup>	17

# THE COTT QUIZ

## LIVE ON THE VERANDAH

Live music every week in the Verandah Bar

WEEKLY PRIZES  
THURSDAY FROM 7PM

Gather the crew, settle in with food and frothies for a fun night.

WEDNESDAY 6.30PM - 9.30PM  
SUNDAY 3.30PM - 6.30PM

Stop by the Verandah Bar and listen to soft acoustic sounds of local artists.

EAT & DRINK -  
THE BEACH CLUB, TERRACE & VERANDAH BAR  
SLEEP - 13 BOUTIQUE ROOMS  
CELEBRATE - 5 FUNCTION SPACES

