

Sparkling

Tatachilla Sparkling, McLaren Vale, SA	10 50
Pizzini Brachetto Pink Moscato, King Valley, VIC	12 55
Da Luca Prosecco , Veneto, ITA	12 55
Ghost Rock Supernatural Pet Nat , Cradle Coast, TAS	70
Chandon NV Rose, Yarra Valley, VIC	70
Chandon Blanc de Blancs, Yarra Valley, VIC	18 85
Veuve Clicquot Champagne, Reims, FRA	29 140
Perrier-Jouet Grand Brut Champagne, Epernay, FRA	150
Perrier-Jouet Blason Rosé Champagne, Reims, FRA	165
Perrier-Jouet Belle Epoque Champagne, Epernay, FRA	399

White

Winemakers Selection Classic White, Margaret River, WA	12 55
Salatin Pinot Grigio, Veneto, ITA	12 55
Sandalford ER Sauv Blanc Sem, Margaret River, WA	13 60
Flowstone Moonmilk Viognier, PG, Gewürz, SBlanc, Margaret River, WA	60
Coughlan Estate Chenin Blanc, Geographe, WA	13 60
Forest Hill Riesling, Denmark, WA	14 65
Stray Society Fiano-Verdejo, Margaret River, WA	14 65
San Marzano Timo Vermentino, Puglia, ITA	14 65
Sandalford ER Chardonnay, Margaret River, WA	15 70
Coffele Castel Soave Classico, Veneto, ITA	75
Oates End Oaked Sauv Blanc Sem, Margaret River, WA	75
Rustenberg Chardonnay, Stellenbosch, South Africa	80
Prinsi Tre Fichi Langhe Chardonnay, Piemonte, ITA	105
Prendiville Reserve Chardonnay, Margaret River, WA	140

Rosé

1840 Rosé, Swan Valley, WA	12 55
Rameau d'Or Rosé, Provence, FRA	13 60
Whispering Angel Rosé, Provence, FRA	23 110
Rameau d'Or Rose Magnum, Provence, FRA	115
Whispering Angel Rosé Magnum, Provence, FRA	210

Red

Winemakers Selection Shiraz, Margaret River, WA	12 55
Willow Bridge Grenache Shiraz Mouvedre, Frankland River, WA	60
Big Buffalo Pinot Noir, California, USA	13 60
Sandalford Estate Reserve Shiraz, Margaret River, WA	14 65
Chaos Valley Tempranillo, Margaret River, WA	14 65
1840 Cabernet Merlot, Swan Valley, WA	14 65
Karman Tinto Tempranillo, Rioja, SPA	65
Forest Hill Malbec, Denmark, WA	70
Storm Bay Pinot Noir, Coal River, TAS	75
Sandalford ER Cabernet Sauvignon, Margaret River, WA	75
Tar & Roses Pinot Noir, Mornington, VIC	85
Bernard Chiroubles Constance Gamay, Beaujolais, FRA	90
Grace Farm Cabernet Sauvignon Malbec, Margaret River, WA	95
Two Paddocks Estate Pinot Noir, Central Otago, NZ	135
Prendiville Reserve Cabernet Sauvignon, Margaret River, WA	195
Prendiville Reserve Shiraz, Margaret River, WA	195
St. Hallet Old Block Shiraz, Barossa Valley, SA	380
MAGNUMS 1.5L	
Barolo Nebbiolo Roberto Sarotto Audace, Neviglie, ITA	499

Chilled Red

Arlewood Cabernet Franc Nebbiolo Field Blend , Witchcliffe, WA	13 60
South By Southwest Pinot Noir Chenin Blanc, Margaret River, WA	65

Low & No-Alcohol

Crodino - Non-Alcoholic aperitivo spritz	15
Blushing Melon - watermelon, strawberry, lime, soda	15
Strawberry No-jito - strawberry, lime, mint, soda	15
Heineken 0.0%	9
Yeah Buoy XPA Less than 0.5%	9
Hiatus Pacific Ale 0%	10

Grazing

Local marinated olives vg gf df	10
Albany rock oysters, Geraldton wax mignonette, lemon gf nf df 5.5 ea	
Chips, rosemary salt, aioli gf veo df	12
Woodfired flatbread	10
add macadamia & fetta dip, squash relish v	+8
add ashed chevre & San Daniele prosciutto	+9
add oven baked brie, honeycomb gfo v	+11
Bookara goat cheese and herb croquette, green chilli jam, pecorino cheese v	18
Fried squid, squid ink hummus, pickled cherry tomato, crispy chickpeas, mint gf df	24
Fremantle Octopus escabeche, shallot, olives, focaccia crouton, herbs gf nf df	26
Crispy fried prawns, spiced aioli, pickles, house focaccia df gfo	22
Angus rump skewers (3), nam jim, asian herb salad gf df	24

Pizzeria

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, Italian tomato, basil vgo	22
Prosciutto - La Delizia burrata, San Daniele prosciutto, Italian tomato, rocket	30
Funghi - Mushroom Guys mushrooms, crème fraîche, parmesan, truffle oil v	27
Gamberi - local tiger prawns, bocconcini, chilli, gremolata, Italian tomato	28
Pepperoni - Italian tomato, Mondo's ventricina, provolone	28
Lamb moussaka flatbread, tomato, bocconcini, eggplant, sumac & mint labneh gfo dfo nf	28

Pizza add ons:

Gluten free base	+5
Vegan cheese	+4
Local prawns	+6
San Daniele prosciutto	+7
Kalamata olives	+3
Anchovies	+6



Woodfire Grill & Rotisserie

Char grilled 1/2 free range chicken, chermoula, cabbage slaw, harissa buttermilk gf nf dfo	36
Wood fired Amelia Park lamb rump, spiced beetroot, sherry vinegar, fennel & fetta salad gf nf dfo	44
Char grilled pork cutlet, eggplant kasundi, pickled green papaya, radish and herbs gf df nf	36
Angus Pure grain-fed sirloin 250g, cos salad, red wine jus, chips gf	46
Angus Pure grain-fed rib eye 500g, potato galette, cos salad, red wine jus gf	68

Mains

Beer battered fish and chips, tartare, salad, lemon df	28
Market fish, roast butternut squash, saffron cous cous, semi dried tomato, basil gfo dfo	M.P.
Catalan seafood stew, fennel, saffron, fish, mussels, prawns, tomato, basil, chorizo butter, manchego flat bread gfo dfo nf	42
Sauteed and pickled mushrooms, miso chickpeas orange gremolata, puffed grains, soft herbs v gf df nf	34
Pan-fried potato gnocchi, zucchini pesto, parmesan, pine nuts, basil, pangrattato v nfo	30

gf gluten free | gfo gluten free option
v vegetarian | vg vegan | veo vegan option
df dairy free | dfo dairy free option
nf nut free | nfo nut free option

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

Seperate kids menus are also available

15% surcharge applies on Public Holidays. Transaction fees apply.

Burgers

Beef burger, South West grass fed beef patty, cheese melt, lettuce, tomato, mustard mayo, house pickles, chips	27
Spiced pumpkin burger, lettuce, tomato, pickles, vegan mayo, chips vg	26
Fishburger, lettuce, house tartare sauce, chips	27
add gluten free bun	+4
add aioli dipping sauce	+2

Salads

Fattoush salad, butter lettuce, cherry tomato, parsley, pita veo gfo df	18
Wood roasted broccoli, grains, shallot vinaigrette, pea tendrils, seeds vg df gf nf	25

Desserts

Chocolate brownie, berry compote, blood orange sorbet vg gf df nf	17
Butter squash panna cotta, short bread, miso caramel, candied pepitas gfo nf	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.

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 - 4 FUNCTION SPACES

