

Sparkling

Tatachilla Sparkling, McLaren Vale, SA	9 45
Da Luca Prosecco , Veneto, ITA	12 55
Chandon Blanc de Blancs, Yarra Valley, VIC	85
Veuve Clicquot Champagne, Reims, FRA	25 135
Perrier-Jouet Grand Brut Champagne, Epernay, FRA	150
Perrier-Jouet Blason Rosé Champagne, Reims, FRA	165

White

Winemakers Selection Classic White, Margaret River, WA	12 55
Sandalford ER Sauv Blanc Sem, Margaret River, WA	13 60
Forest Hill Riesling, Denmark, WA	13 65
Thistledown Grenache Blanc, McLaren Vale SA	13 60
Stray Society Fiano-Verdejo, Margaret River, WA	14 65
Pacha Mama Pinot Gris, Yarra Valley VIC	14 65
San Marzano Timo Vermentino, Puglia, ITA	14 65
Sandalford ER Chardonnay, Margaret River, WA	15 70
Glenarty Road Fume Blanc Karridale, WA	90
Rustenberg Chardonnay, Stellenbosch, South Africa	80
Prendiville Reserve Chardonnay, Margaret River, WA	140

Rosé

1840 Rosé, Swan Valley, WA	12 55
Rameau d’Or Rosé, Provence, FRA	13 60

Red

Winemakers Selection Shiraz, Margaret River, WA	12 55
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
Pike & Joyce Pinot Noir, Vue Du Nord Lenswood SA	16 75
Small Victories Grenache Barossa Valley SA	14 65
Sandalford ER Cabernet Sauvignon, Margaret River, WA	16 75
Nebbiolo Roberto Sarotto Langhe Piemonte Italy	115
Two Paddocks Estate Pinot Noir, Central Otago, NZ	135
Prendiville Reserve Cabernet Sauvignon, Margaret River, WA	195
Prendiville Reserve Shiraz, Margaret River, WA	195

Chilled Red

Temata Gamay Noir, Hawkes Bay NZ	14 65
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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
Franklin Harbour 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	16
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 Pide, 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
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, raspberry sorbet vg gf df nf	17
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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

