

## SPARKLING

Tatachilla Sparkling, McLaren Vale, SA	10	45
Da Luca Prosecco , Veneto, ITA	12	55
Chandon Blanc de Blancs, Yarra Valley, VIC	18	85
Chandon NV Rose, Yarra Valley, VIC		70
Veuve Clicquot Champagne, Reims, FRA	27	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
Thistledown Grenache Blanc, McLaren Vale SA	13	60
Forest Hill Riesling, Denmark, WA	14	65
Sandalford ER Chardonnay, Margaret River, WA	14	65
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
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
Chateau Esclans Whispering Angel Rosé, Provence FRA	23	110

## 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
Small Victories Grenache Barossa Valley SA	14	65
Sandalford Estate Reserve Cabernet Sauvignon, Margaret River, WA	16	75
Stray Society Pinot Noir, Margaret River, WA	16	75
Next Hundred Years Syrah, Great Southern, WA		75
Roberto Sarotto Langhe Nebbiolo Piemonte Italy		115
Two Paddocks Estate Pinot Noir, Central Otago, NZ		135
Prendiville Reserve Cabernet Sauvignon, Margaret River, WA		140
Prendiville Reserve Shiraz, Margaret River, WA		140

## 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

<b>Local marinated olives</b>   vg gf df	11
<b>Albany rock oyster</b> , mignonette, lemon   gf df	6 ea
<b>Chips</b> , paprika salt, preserved lemon aioli   gf veo df	12
<b>Woodfired flatbread</b>	11
add macadamia & fetta dip, squash relish   v	+9
add ashed chevre, San Daniele prosciutto	+11
add oven baked camembert, honeycomb   gfo v	+13
<b>Chicken wings</b> , honey garlic glaze, parmesan, roasted almond gf dfo	23
<b>Salt &amp; pepper squid</b> , green goddess sauce, pink peppercorn capsicum slaw	25
<b>WA local crayfish and tiger prawn roll</b> , brioche bun, iceberg, preserved lemon	21
<b>Angus rump skewers</b> (3), nam jim, chilli, asian herb salad   gf df	26
<b>West coast fish ceviche</b> , nduja, white balsamic vinaigrette, orange, oregano	27

## PIZZERIA

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

<b>Margherita</b> - La Delizia fior di latte, Italian tomato, basil   vgo	23
<b>Prosciutto</b> – La Delizia stracciatella, San Daniele prosciutto, Italian tomato, rocket	31
<b>Diavolo</b> – Mondo’s ventricina, roasted red capsicum, provolone, Italian tomato chilli	29
<b>Gamberi</b> – Local tiger prawns, bocconcini, chilli, gremolata, Italian tomato	31
<b>Ortolana</b> – zucchini, pumpkin, pinenuts, pesto base   vgo	26
<b>Porchetta</b> - Rotisserie pork, caramelised onion, burnt lemon	28
<b>Pizza add-ons:</b>	
Gluten free base	+5
Vegan cheese	+4
Shredded rotisserie chicken	+6
Queensland tiger prawns	+6
San Daniele prosciutto	+7
Kalamata olives	+3
Anchovies	+6



## WOODFIRED GRILL

*Our grill & rotisserie dishes are cooked over West Australian jarrah  
hardwoods and charcoal to impart a unique flavour and char.*

<b>Angus Pure grain-fed sirloin 250g</b> , fries, watercress salad   gf choice of sauce: café de Paris butter, chimichurri, red wine jus add a second sauce	52 +5
<b>Slow cooked pressed lamb shoulder</b> , caramelized honey, smoked cumin yoghurt, pickled zucchini, chickpeas   gf	42
<b>Char grilled cauliflower</b> , curry hummus, hazelnut, parsley   v	31

## ROTISSERIE

*Served from 1pm*

<b>Half chicken</b> , marinated with coriander cumin yoghurt   gf	42
<b>Crispy pork belly</b> , soy & dark sugar brine   gf df	52
<b>Both the half chicken &amp; crispy pork belly</b>   gf	78
<b>Rotisserie add-on:</b> add serving of chips	+6

*All rotisserie boards are served with  
Heirloom tomato, bocconcini and basil salad  
Char grilled broccoli with lemon dressing & parmesan cheese  
House chimichurri, romesco sauce, and burnt honey jus*

## HOUSE SALADS

<b>Charred lettuce</b> , radicchio, baby cos, endive, candied walnut, pancetta   veo df gf	25
<b>Quinoa salad</b> , roasted sweet potato, radicchio, tea soaked raisin, lemon vinaigrette   vg df gf	23
<b>Soba noodle salad</b> , grilled salmon, buckwheat, pepitas   df nf option - change out salmon for fried tofu   vg	27
<b>Salad add-on:</b> add shredded rotisserie chicken	+6

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

Food prepared in our kitchen may contain or come into contact with major allergens including  
milk, eggs, peanuts, tree nuts, wheat, fish, shellfish and soy.  
Please inform your server of any allergies before ordering.

Not all ingredients are listed.

Separate kids menu is available

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

## LARGE

<b>Beef burger</b> , South West grass fed beef patty, cheese melt, lettuce, tomato, house pickles, chips	28
<b>Spiced pumpkin burger</b> , lettuce, tomato, pickles, vegan mayo, chips   vg	27
<b>Fried chicken burger</b> , sweet & spicy gochujang sauce Asian slaw, kimchi mayonnaise, chips	28
<b>Burger add-ons:</b>	
add gluten free bun	+5
add preserved lemon aioli dipping sauce	+3
<b>Beer battered fish and chips</b> , tartare, salad, lemon   df	29
<b>Market fish of day</b> , romesco, panzanella salad   gf df	M.P.
<b>Goat cheese &amp; sage tortelloni</b> , spring vegetables, asparagus butter, hazelnut crumbs   v	33

## DESSERTS

<b>La Delizia ricotta tart</b> , sour cherries, berry compote, blood orange sorbet   v	19
<b>Vanilla semifreddo</b> , honeycomb, dark chocolate	18
<b>Nutella calzone</b> , caramelised banana, strawberries, vanilla gelato   dfo v	19

**THE  
COTT  
QUIZ**

**WEEKLY PRIZES  
THURSDAY FROM 7PM**

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

**LIVE ON THE  
VERANDAH**

**WEDNESDAY & SUNDAY  
3.30PM-6.30PM**

Live music every week in  
the Verandah Bar

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**

