

SPARKLING

Tatachilla Sparkling, McLaren Vale, SA	10 45
Da Luca Prosecco , Veneto, ITA	12 55
Chandon Blanc de Blancs, Yarra Valley, VIC	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
Island Brook Verdelho, Semillon, Chardonnay, Margaret River, WA	60
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 Classic Dry, Margaret River, WA	12 55
Sandalford Estate Reserve Shiraz, Margaret River, WA	14 65
Chaos Valley Tempranillo, Margaret River, WA	14 65
1840 Cabernet Shiraz, 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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COCKTAILS

Chandon Garden Spritz	17
Aperol Spritz	20
Limoncello Spritz - Zoncello limoncello spritz	19
Negroni Classico - Republic of Freo full bodied Gin, Campari, vermouth blend, wattle seed, cascarra	20

LOW & NO-ALCOHOL

	15
Blushing Melon - watermelon, strawberry, lime, soda	15
Strawberry No-jito - strawberry, lime, mint, soda	15
Peroni 0.0%	9
Yeah Buoy XPA Less than 0.5%	9
Hiatus Pacific Ale 0%	10

GRAZING

Local marinated olives thyme, rosemary, chilli, lemon vg gf df	9
SA Coffin Bay Pacific oyster mignonette, lemon ea gf df	6
Chips paprika salt, preserved lemon aioli gf veo df	12
Woodfired flatbread	12
add macadamia & fetta dip, squash relish v	+9
add Bookara Persian Feta, San Daniele prosciutto	+12
Woodfired Fremantle octopus whipped feta, red pepper jam & nduja crumb	28
Crispy chicken wings tossed in lime-harissa hot sauce gf	23
Flash-fried squid ancho chilli sauce, beansprout & coriander salad gf	25
Saganaki grilled Kefalograviera cheese, lemon, ouzo v	25
Woodfired Angus rump skewers paprika & rosemary marinated, romesco sauce, pickled red onion (3) gf df	27

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, basil, Italian tomato vg	24
Prosciutto La Delizia stracciatella, San Daniele prosciutto, rocket, Italian tomato	31
Diavolo Mondo's ventricina, roasted red capsicum, provolone, chilli, Italian tomato	29
Gamberi Queensland tiger prawns, bocconcini, chilli, gremolata, Italian tomato	31
Fungi mushroom ragu, kipfer potato, smoked scamorza, rosemary v	28
Pizza add-ons	
gluten free base	+5
vegan cheese	+4
queensland tiger prawns	+7
san Daniele prosciutto	+7
woodfired rotisserie shredded chicken	+7



WOODFIRED GRILL

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

Angus pure grain-fed sirloin 250g fries, watercress salad	52
choice of sauce: café de Paris butter, chimichurri, red wine jus gf	
add a second sauce	+5
Slow roasted pressed lamb shoulder , caramelized honey, smoked cumin yoghurt, pickled zucchini & chickpeas gf	42
Woodfired savoy cabbage honey-miso marinated, green tahini, chick pea crisps vg gf	31

ROTISSERIE

Served from 1pm

Half free range chicken miso & chilli marinade gf df	42
Porchetta crispy pork belly, rosemary & parsley gf df	52
Both the half chicken & porchetta gf df	78
Rotisserie add-on serving of chips	+7

All rotisserie boards are served with char grilled broccoli watercress salad, house chimichurri & romesco sauce

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

Market fish of the day café de Paris beurre blanc, wilted autumn greens gf df	MP
Chilli mussels steamed Boston Bay mussels, tomato-nduja butter, parsley, lemon, woodfired flatbread gfo	36
Autumn salad pumpkin, kale, radicchio, chickpeas, giant cous cous, feta, pomegranate dressing vg	25
add woodfired rotisserie shredded chicken	+7
Rigatoni pasta tossed with classic pork sausage & tomato ragu & parmesan gfo	33
Fish & chips beer battered house tartare, salad, lemon df	29
Tuna Niçoise salad wood-grilled rare tuna, slow-cooked egg, endive, kipfler potatoes, olives, cherry tomato, green beans gf	32
Beef burger South West grass fed beef patty, cheese melt, lettuce, tomato, house pickles, chips	28
Spiced pumpkin burger lettuce, tomato, pickles, vegan mayo, chips vg	27
Burger add-ons	
gluten-free bun	+5
preserved lemon aioli dipping sauce	+3

DESSERT

Orange polenta cake allspice, whipped cream & caramel ice cream gf v	18
Cott choc top Jersey vanilla ice-cream rippled with strawberry and Davidson plum, waffle cone, dipped in Belgian chocolate v	11

EAT & DRINK -

THE BEACH CLUB, TERRACE & VERANDAH BAR

SLEEP - 13 BOUTIQUE ROOMS

CELEBRATE - 4 FUNCTION SPACES

