

SPARKLING

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| 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

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| 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

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| 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

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| 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

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| Temata Gamay Noir, Hawkes Bay NZ | 14 65 |
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COCKTAILS

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| 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

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| 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

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| Local marinated olives thyme, rosemary, chilli, lemon VG GF DF | 9 |
| SA Coffin Bay Pacific oyster mignonette, lemon ea GF DF A | 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 A | 28 |
| Flash-fried squid ancho chilli sauce, beansprout & coriander salad GF I | 25 |
| Grilled Halloumi buffalo milk cheese, lemon, honey, ouzo V | 23 |
| 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.

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| Margherita La Delizia fior di latte, basil, Italian tomato VGO | 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 A | 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.

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| Angus pure grain-fed sirloin 250g fries, watercress salad choice of sauce: café de Paris butter, chimichurri, red wine jus GF | 52 |
| add a second sauce | +5 |
| Woodfired savoy cabbage honey-miso marinated, green tahini, chick pea crisps VG GF | 31 |

ROTISSERIE

Served from 1pm

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| Half free range chicken miso & chilli marinade GF DF | 42 |
| Lamb shoulder rosemary & parsley GF | 42 |
| Both the half chicken & lamb shoulder GF | 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
Seafood Origin: A-Australian Hmported M-Mixed

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

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| Market fish of the day café de Paris beurre blanc, wilted autumn greens GF DF A | MP |
| Chilli mussels steamed Boston Bay mussels, tomato-nduja butter, parsley, lemon, woodfired flatbread GFO A | 32 |
| Autumn salad pumpkin, kale, radicchio, chickpeas, giant cous cous, feta, pomegranate dressing VG | 25 |
| add woodfired rotisserie shredded chicken | +7 |
| Tuna Niçoise salad wood-grilled rare tuna, slow-cooked egg, endive, kipfler potatoes, olives, cherry tomato, green beans GF I | 32 |
| Rigatoni pasta tossed with classic pork sausage & tomato ragu & parmesan GFO | 33 |
| Fish & chips beer battered house tartare, salad, lemon DF A | 29 |
| 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

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| 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

