### **BREAKFAST DELIGHTS**

Available 6:00am - 11:00am

POACHED EGGS & AVOCADO (V) Poached eggs, potato rosti, roasted tomato, guacamole, dukkah, seasonal leaves, lemon wedge, sourdough	24
<b>FARM EGGS YOUR WAY</b> Two farm eggs cooked your way served with sourdough toast, bacon, potato rosti, chorizo or chicken chipolata, tomato, mushrooms	25
THREE EGGS CHEESE OMELETTE(V) Farm cheese, arugula, mushrooms, tomato, potato rosti	24
<b>STEAK AND EGG</b> Grilled sirloin steak, egg sunny-side up, fries, hollandaise sauce	24
<b>EGGS BENEDICT</b> Danish ham or smoked salmon, toasted english muffin,Yuzu hollandaise sauce, spinach, potato rosti, tomato, mushrooms	26
BAKED EGGS (V) Creamed spinach and mushroom, gruyere cheese, quinoa gremolata, toasted sourdough	24
BRIOCHE FRENCH TOAST (V) Poached pears, maple syrup, vanilla mascarpone, hazelnut crumble	17
BUTTERMILK PANCAKES (V) Choice of blueberry or banana, seasonal fruit compote, soft cream, maple syrup	17
ACAI - SMOOTHIE BOWL (V) Toasted granola, strawberry, greek style yoghurt, shredded coconut, banana	15
SEASONAL FRUIT PLATE (V, GF, DF)	15
YOGHURT (V) Mixed nuts, honeycomb	9
BREAKFAST SIDES	
One egg your way	2.50
Bacon rasher	4
Smoked salmon Chorizo chipolata	6 5
Chicken chipolata	4
Potato rosti	3
Mushrooms	4
Half an avocado	5
Note: GF = Gluten Free, V = Vegetarian, NF = Nut Free, DF = Dairy Free	

Please advise of any dietary requirements as our team are happy to assist. All eggs and chicken are free range.

### **BREAKFAST DELIGHTS**

Available 6:00am - 11:00am

<b>ENERGISE YOUR DAY</b> Enjoy a variety of fresh fruit and vegetables perfectly blended into juices and smoothies	14
<b>LEAN GREEN (V, GF, DF)</b> Apple, celery, cucumber, spinach, parsley, lemon	
ANTIOXIDANT (V, GF, DF) Carrot, pear, orange, cayenne	
ENERGISER (V, GF, DF) Kale, pineapple, banana, mango	
FRUIT JUICE Orange, Apple, Cranberry, Tomato, Pineapple	8
SPECIALITY JUICES Organic ginger tonic kombucha 330 ml Tropical fruit V8 300 ml Vegetable V8 300 ml	9
FRESHLY SQUEEZED JUICE Orange, Watermelon, Apple, Pineapple	12
SMOOTHIES Banana, Strawberry, Blueberry	10
<b>COFFEE</b> Latte, Cappuccino, Espresso, Flat White, Long Black, Macchiato, Mocha, Chai Latte	6
<b>SELECTION OF LOOSE LEAF TEAS</b> Chinese Jasmine, Darjeeling, English Breakfast, Irish Breakfast, Oolong, Chamomile, Earl Grey, Peppermint	7
HOT CHOCOLATE ICED CHOCOLATE ICED COFFEE	8 8 8

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Available 11:30am - 10:00pm

SMALL PLATES	
CAJUN PARMESAN FRIES Grated parmesan, Tabasco mayonnaise	9
MARINATED ORGANIC KALAMATA OLIVES Garlic, roasted peppers, oregano, sourdough	8
NACHOS Corn chips, tomato salsa, guacamole, sour cream	12
CRISPY SQUID Aoli, lemon, parsley	9
TEMPURA PRAWNS Soy sauce	14
<b>FREMANTLE CHARRED OCTOPUS</b> Pomegranate molasses, Espelette chilli-pepper, fried new season potatoes, lemon	14
POPCORN CHICKEN Blue cheese-buttermilk dressing	12
CHICKEN TIKKA Mint-yoghurt dip, charred lemon, chat masala	12
GRILLED SMOKY CHILLI CHICKEN Charred corn, avocado, coriander	12
<b>PORK SLIDER</b> Twice cooked pulled pork, slaw, brioche bun	10
PORK RIBS Nashi slaw, kimchi	14
PULLED LAMB TACOS Mint youghurt, cucumber, fetta, caper sauce	10
CHARCUTERIE Bresaola - mild and hot, salami venticina, prosciutto - cured for 24 months, duck parfait, grain mustard, house pickles, grilled bread	18
AUSTRALIAN FARMHOUSE CHEESE Double brie, maffra cheddar, blue cheese accompanied with homemade sea-salt seeded crackers, fruit loaf, quince purée	20

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Available 11:30am - 10:00pm

SOUP	
CREAMY CELERIAC SOUP (V)	15
Apple, hazelnut, chives, toasted sourdough	
SOUP OF THE DAY	15
Sourdough	
FROM THE MARKET	
GREEN AND GRAIN (V)	15
Quinoa, kale, sugar snap peas, avocado, ricotta, toasted pumpkin seeds, herb dressing	
FARM BROCCOLINI (V)	16
Charred tender stem broccolini, avocado, spinach, crispy bacon, fetta, citrus dressing	
WEDGE SALAD (V, NF, GF)	16
Iceberg, cherry tomato, buttermilk - blue cheese dressing, crispy shallot	
HARVEST (V, NF, GF)	16
Market picked vegetables roasted and raw, cannellini bean spread, radicchio, black rice flakes	
CAESAR OUR WAY	19
Cos hearts, croutons, bacon, parmesan cheese, anchovy caesar dressing, poached egg	
ADD ONS	
Poached egg	2.50
Bocconcini	3
Poached chicken Local prawns	4
Smoked salmon	6
FISH	
SUSTAINABLE GOLD BAND SNAPPER Coconut- curry broth, avocado, quinoa, coriander	40
MARKEY FISH OF THE DAY (GF) Cone Bay barramundi or Tasmanian salmon, red peppers and thyme, cucumber, herb oil	39
FISH AND CHIPS Local market fish, fries, tartare sauce, lemon	25
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Available 11:30am - 10:00pm

FROM THE GRILL AND OVEN Choice of one sauce: Red wine, mushroom, peppercorn, horseradish crème fraîche	
280 GM ANGUS SCOTCH FILLET - BUTTERFEILD WA King oyster mushroom, artichoke, charred spring onion, broccoli purée	40
<b>200 GM BEEF FILLET - TREETON FARM, MARGARET RIVER WA</b> King oyster mushroom, artichoke, charred spring onion, broccoli purée	43
RACK OF ROAST LAMB - AMELIA PARK WA Charred lettuce, harissa-yoghurt, eggplant and tomato kasundi	44
280 GM FREE RANGE CHICKEN BREAST - LILYDALE WA Broccoli, gem lettuce, preserved lemon, crushed potato	35
<b>CRISPY PORK BELLY</b> Lemongrass-chilli rub, pea shoots, roasted pineapple, chorizo mayonnaise	32
<b>FROM THE GRILL TO SHARE PLEASE ALLOW A MINIMUM OF 45 MINS TO COOK</b> <b>Choice of one sauce:</b> Red wine, mushroom, horseradish crème fraîche, bearnaise <b>Choice of one butter:</b> Great Southern truffle, garlic and herb All share items served with quinoa-gourmet leaf salad	
1.2 KG BRAZILIAN MARINATED TOMAHAWK RIB EYE - BUTTERFEILD WA 600 GM NEW YORK STYLE STRIPLOIN WITH HOUSE DRY RUB - BUTTERFEILD WA 500 GM HICKORY SMOKED ANGUS RUMP CAP – BUTTERFEILD WA CHIMICHURRI MARINATED WHOLE ROASTED SPATCHCOCK- MAHOGANY CREEK, WA WA GRILLED SEAFOOD - banana prawns, scallops in the shell, octopus, barramundi	150 74 48 36 80
SIDESClassic whipped potatoes, crème fraîche (V, GF)Grilled asparagus, sunflower seeds, ricotta (V, GF)Oyster mushrooms, garlic, white wine, herbs (V, GF)Charred tender broccolini stems, lemon juice (V, GF)Roasted baby carrots, dill yoghurt, local honey (V, GF)Fries, aioli (V)Spiced potato wedges (V)Crispy onion (V)Hand-picked salad leaves, lemon vinaigrette (V, GF, NF)Garlic bread (V)	10
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Available 11:30am - 10:00pm

SLOW COOKED	36
All slow cooked items served with saffron risotto, honey-roast garlic, watercress, pan jus Choice of : LAMB SHANKS (GF) EIGHT HOUR LAMB SHOULDER (GF) BEEF SHORT RIBS (GF)	
PASTA	
FETTUCCINE Pulled pork and sausage ragu, kale, parmesan	26
POTATO GNOCCHI Creamy mushrooms, grana padano	26
<b>GREEN ASPARAGUS RISOTTO (GF, NF)</b> Farm asparagus, parmesan, parsley	26
BEEF TORTELLINI Fresh ricotta, spicy arrabbiata sauce, parsley	26
PIZZA	
<b>MUSHROOM WITH FRIED FARM EGG</b> Mixed seasonal mushrooms, garlic oil, parsley, parmesan, gouda, ricotta, tomato, chilli flakes	23
DIAVOLA Chorizo, tomato, black olives, basil, mozzarella	23
CHICKEN SHAWARMA Shawarma spiced shredded chicken, red onion, fresh mint, coriander, yoghurt, tomato	23
LAMB Pulled lamb, zucchini, tomato sauce, mozzarella, ricotta	23
<b>PRAWN AND BACON</b> Prawns, bacon, pineapple, jalapenos, mozzarella, tomato	23
EXTRA TOPPINGS	3

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Available 11:30am - 10:00pm

### **OUR SIGNATURES** ON BREAD

Choice of sides: Fries or petite market leaf salad	
<b>BEEF AND BACON BURGER</b> Beef patty, bacon, Red Leicester cheese, cos hearts, pickle, onion, tomato, paprika gribiche, brioche bun	24
<b>STEAK SANDWICH</b> Sirloin steak, marinated artichoke, mustard mayonnaise, sautéed onion, arugula, melted brie, sourdough	26
BEEF SHORT RIB Glazed short rib, spiced mayonnaise, slaw, dill pickle, brioche bun	23
<b>FRIED CHICKEN BURGER</b> Buttermilk marinated chicken, pickled slaw, mango-lime chutney, house special spicy sauce, black charcoal bun	22
<b>CHICKPEA BURGER (V)</b> Panko crumbed chickpea and potato, grilled peppers, avocado, cucumber, harissa mayonnaise, brioche bun	20
<b>CONSERVATORY CLUB</b> Poached chicken, mustard mayonnaise, tomatoes, fried egg, cos, bacon, white bread	25
SWEET TREATS	
TRIO OF ICE CREAM Vanilla, chocolate, strawberry	9
APPLE PIE Vanilla, Ice cream, crème anglaise	15
STICKY DATE PUDDING Toffee sauce, poached apricot, soft cream	15
CHOCOLATE FONDANT Salted caramel sauce, vanilla bean ice cream	15
SPICED BRULÉE Palm sugar glaze	15
LEMON CURD TART Bruléed meringue, crème fraîche	15
SEASONAL SLICED FRUIT PLATE	15
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### FOR OUR JUNIOR GUESTS

Available 11:30am - 10:00pm

PORK CHIPOLATA Served with mashed potato and gravy	14
CHEESE AND TOMATO TOASTIE Served with fries	16
CRISPY FRIED CHICKEN TENDERS Served with tomato sauce and fries	16
SPAGHETTI Served with a choice of tomato or bolognaise sauce	16
BATTERED FISH Served with fries	18
PIZZA MARGARITA Tomato sauce, mozzarella, basil	21
<b>JUNIOR BUGER</b> Beef patty, cheddar cheese, tomato, onion, lettuce, mayonnaise served on a brioche bun	24
SWEET TREATS	
<b>MILKSHAKES</b> Caramel, chocolate, strawberry, vanilla, banana	9
<b>TRIO OF ICE CREAM</b> Vanilla, chocolate, strawberry	9
SEASONAL SLICED FRUIT PLATE	15
BEVERAGES	
<b>SOFT DRINK</b> Coke, diet coke, coke no sugar, soda water, dry ginger ale, tonic water	5.50
FRUIT JUICE Orange, apple, pineapple	9

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Available 8:00am - 10:00pm

Non -Alcoholic	
<b>COFFEE</b> Latte, Cappuccino, Espresso, Vienna, Flat White, Long Black, Macchiato (long or short), Mocha, Decaffeinated	5
<b>SELECTION OF LOOSE LEAF TEAS</b> Chinese Jasmine, Darjeeling, English Breakfast, Irish Breakfast, Oolong, Chamomile, Earl Grey, Peppermint	7
HOT CHOCOLATE	8
<b>SOFT DRINK</b> Coke, Diet Coke, Coke No Sugar, Sprite, Soda Water, Dry Ginger Ale, Tonic Water	5.50
<b>STILL WATER</b> Evian Still 330 ml, Apani 750 ml	6
SPARKLING WATER Evian Still 330 ml, Apani 750 ml	6
FRUIT JUICE Orange, Apple, Tomato, Pineapple	8
<b>SPECIALITY JUICES</b> Organic ginger tonic kombucha 330 ml, Tropical fruit V8 300 ml, Vegetable V8 300 ml	9
<b>FRESHLY SQUEEZED</b> Orange, Grapefruit, Watermelon, Apple, Pineapple	12
SMOOTHIES Banana, Strawberry, Blueberry	10
MILKSHAKES Caramel, Chocolate, Strawberry, Vanilla, Banana	10
ICED CHOCOLATE ICED COFFEE ICED LEMON TEA	8 8 8
Mocktails	
SUBLIME Strawberries, lime cordial, sugar syrup, fresh lime	8
<b>FRUIT BASKET</b> Orange juice, pineapple juice, apple juice, grenadine	8
LYCHEE LUST Lychees, strawberried, lime cordial, lychee syrup, grenadine	8



#### **TWG Loose Leaf Teas**

#### **ENGLISH BREAKFAST**

This classic was originally blended as an accompaniment to the traditional English breakfast. Very strong and full-bodied with light floral undertones, this broken-leaf black tea is perfect with morning toast and marmalade.

#### **FRENCH EARL GREY**

A fragrant variation of the great classic, this black tea has been delicately infused with citrus fruits and French blue cornflowers.

#### **BLACK CHAI**

This robust chai black tea blend reveals a remarkable union of rare and aromatic Indian spices. A warm yet soothing TWG Tea, delicious alone or with a dash of milk.

#### **SENCHA PRESTIGE**

These high-grade, emerald-green leaves are hand-rolled into needles and produce a soothing cup with a light seaweed-like flavour. A TWG Tea to savour all day long.

#### **MOROCCAN MINT**

A great favourite, this fine green tea is perfectly blended with suave and strong Sahara mint. A timeless classic.

#### **SILVER MOON**

A blend of green teas accented with a grand berry and vanilla bouquet. Suave, with just a hint of spice. A tea for that special moment.

#### **VANILLA BOURBON**

Red tea from South Africa blended with sweet vanilla. Enveloping, this theine-free tea can be served warm or iced at any time of the day, and is perfect for children as well.

Available 8:00am - 10:00pm

WINE	GLASS	BOTTLE
SPARKLING WINES Craigmoor NV. NSW	9	45
Chandon Brut NV, VIC Brown Brothers King Valley Prosecco, VIC	12 12	55 55
CHAMPAGNE		
Moet & Chandon NV, France Pipper- Heidseick Brut, France	22 22	110 140
<b>CHARDONNAY</b> Rockclifee 'Third Reef' 2017, WA	10	45
RIESLING ndigo Seven Hill 2017, SA	14	58
SAUVIGNON BLANC Rosily 2017, WA	10	55
WHITE VARIETAL Chalkhill Moscato 2017, SA	9	38
erngrove 'Symbols' Sauvignon Blanc Semillon 2017, WA Argento Pinot Grigio 2016, Argentina	10 11	40 44
ROSE Rusden 'Poco Loco' 2016, SA	12	55
CABERNET SAUVIGNON	10	58
Snake and Herring 2016, WA Rockcliffe 2017, SA	12 10	58 45
<b>PINOT NOIR</b> Shadowfax 'Macedon' Pinot Noir 2015, VIC	16	75
SHIRAZ		
Battle of Bosworth 'Puritan' Shiraz 2017, SA Rockbare 2016, SA	12 13	50 62
<b>RED VARIETAL</b> Vasse Felix Cabernet Sauvignon Merlot 2016, WA	NA	50
DESSERT WINE		
Vasse Felix Cane Cut Semillon 375 ml We are proud to suppor the Western Austrralian wine industry and believe each wine reflects		55

We are proud to suppor the Western Austrralian wine industry and believe each wine reflects the outstanding quality and variety being produced in this region

Available 8:00am - 10:00pm

### COCKTAILS

<b>CUBANO'S PASSION</b> White rum, frangelico, blackcurrant liquor, fresh lime, mint	20
<b>JACK SPARROW</b> Vodka, malibu, peach purèe, fresh lime, passionfruit	20
PINA PICANTE Tequila, malibu, spiced syrup, lemon juice	20
CUCUMBER AND GINGER FIX Hendricks gin, cucumber, ginger, fresh lime	22
APPLES FOR APES Monkey shoulder whiskey, spiced syrup, freshly squeezed apple juice	22
GINGER JERRY Sailor Jerry rum, ginger, lime, spiced syrup	22
TRADITIONAL CLASSICS Please let our bartenders know if you would like any of your old favourites	18
WINTER 75 Hennessy Champagne, lemon, sparkling wine	20
CHAMPAGNE COCKTAIL Grand marnier, brandy, champagne, white sugar, bitters	22
MOCKTAILS	
SUBLIME Strawberries, lime cordial, sugar syrup, fresh lime	8
FRUIT BASKET Orange juice, pineapple juice, apple juice, grenadine	8
<b>LYCHEE LUST</b> Lychees, strawberried, lime cordial, lychee syrup, grenadine	8

Available 8:00am - 10:00pm

#### **BEERS**

Grand Marnier Kahlua

#### WESTERN AUSTRALIAN

WESTERN AUSTRALIAN Little Creatures Pale Ale, Fremantle	11
AUSTRALIAN Cascade Premium Light, Tasmania Carlton Mid Strength, Victoria Victoria Bitter, Victoria James Boag's Premium Lager, Tasmania Pure Blonde, Victoria Crown Lager, Victoria Redback, Victoria Cooper's Pale Ale, South Australia	8.5 9 10 10 11 11 11
IMPORTED Asahi, Japan Corona, Mexico Grolsch, Netherlands Heineken, Holland Peroni, Italy Stella Artois, Belgium Guinness, Ireland Rekordeling Pear Cider, Sweden Rekordeling Strawberry and Lime Cider, Sweden	11 11 11 11 11 13 13.5 13.5
CRAFT 4 Pines Pale Ale 4 Pines Kolsch Gage Roads Atomic American Pale Ale Colonial Pale Ale Goose Island Sessions IPA LIQUEURS	11 11 13 13
Amaretto Tia Maria Cointreau Baileys Benedictine Drambruie Frangelico	12 12 12.5 12.5 12.5 12.5 12.5

1**2.5** 

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Available 8:00am - 10:00pm

#### **WHISKY**

#### **BLENDED WHISKY**

Canadian Club	10.5
Southern Comfort	10.5
Johnnie Walker Black Label	11
Johnnie Walker Red Rye	12
Crazy Uncle Moonshine	12
Crazy Uncle Moonshine Barrel Aged	12
Chivas Regal	12.5
Monkey Shoulder	12.5
Upshot Whisky	14

#### AMERICAN WHISKY

Builleit	1
Wild Turkey	1
Jack Daniels	1
Makers Mark	13
Gentleman Jack	13
Booker's	14.5

#### IRISH WHISKY

SINGLE MALT WHISKY	
Tullamore Dew	12.5
Jameson	12.5
Bushmills	12.5

#### Glenmorangie Original, 10yrs 10.5 Ardbeg - Islay, 10yrs 14 Talisker - Carbost, 10yrs 14.5 Ardbeg Uigeadail, 10yrs 18 Glenfiddich - Banffshire, 12yrs 12.5 Craggenmore - Spreyside, 12yrs 14.5 Glenmorangie - The Lasanta, 12yrs 16 Glenmorangie - The Quinta Ruben, 12yrs 16 Glenkinchie - Lowland, 12yrs 16 Highland Park - Orkney Islands, 12yrs 18.5 Oban - Coastal Highlands, 14yrs 16.5 Glenfiddich - Banffshire, 15yrs 16.5 Lagavulin - Islay, 16yrs 22.5 Glenfiddich - Banffshire, 18yrs 22.5

Available 8:00am - 10:00pm

### **SPIRITS**

#### VODKA

Ketel One Hippocampus Belvedere Grey Goose Ciroc	11 12 12.5 14.5 14.5
GIN Tanqueray Bombay Sapphire Hippocampus Henrick's Blind Tiger	11 12 12 13 13
TEQUILA Jose Cuervo Patron Silver	9.5 15.5
RUM Pampero Blanco Pampero Anejo Especial Captain Morgan Spiced Sailor Jerry	11 11 11
COGNAC Remy Martin VSOP Hennessy VSOP Martell Cordon Bleu Remy Martin XO Hennessy XO Hennessy Paradis	22 22 28 29 36 50
PORT Penfold Club Penfold Grandfather Penfold Great Grandfather	8 18 55