

# MENU

## STARTERS

- Garlic and herb flatbread | 12
  - Grilled sourdough | 12
- \* All breads come with balsamic & olive oil \*  
\* GF option | 3 \*

## TO ADD

- Chorizo 200g & lemon | 8
- San Danielle Prosciutto 50g & Cornichons | 9
- Soppressa Salami 50g & Cornichons | 9
- Marinated Olives 60g | 4
- Marinated Fetta 50g | 4
- Spicy Capsicum & Carrot dip | 3

## ENTREES

**Local grilled prawns**, chilli & garlic butter, capers, dill & vincotto | 19 GF

**Crumbed and fried triple cream brie**, spiced chutney & fresh pear | 15 V

**Lamb ribs**, salsa verde, lemon & cumin yoghurt | 16 GF

**Chicken & Pork Dumplings**, Chinese broth, Asian greens & crispy shallots | 15

**Arancini**, mushroom & sweetcorn with pesto aioli | 14

**Black salt and prickly ash squid**, crispy garlic, shallots and chilli, soy caramel, aioli | 16

*\*Please inform our wait staff if you have any food allergies prior to ordering\**

## MAINS

**Pan seared duck breast**, potato dauphinoise, caponata, charred courgette & asparagus | 35

**Hamlet Farm Pork Plate**, Loin chop, cabbage & pancetta, crispy skin belly, roasted baby beets, petite apples, apple cider puree, crackling & jus | 36 CBGF

**Cobblers Chicken**, garlic puree, potato dauphinoise, asparagus, crispy prosciutto, local prawns, baby king oyster mushroom & chive beurre blanc | 35 GF

**Spaghetti**, Shark Bay crab, cherry tomatoes, capers, lemon, spinach & chilli EVOO | 32

**Fish of the day** - see today's fresh selection | MP CBGF

**House made ricotta gnocchi**, baked in sugo, bocconcini, Grana Padano, chilli pangrattato & rocket salad | 26 V  
Add Chicken | 6

**Our 'Fish and Chips'**, tempura Shark Bay Whiting, fennel, radish, cucumber & rocket salad, chips, tartare, malt vinegar | 29

**Thai beef salad**, crispy noodles, slaw, mixed herbs, chilli, cashews & sesame seeds | 23

**Moroccan Chicken salad**, freekah, almonds, sunflower seeds, currants, cranberries, pumpkin, fetta, rocket & vincotto | 23  
*Vegan option* | 17

**Braised Lamb shank**, mash potato, broccolini & roasted baby carrots | 32

**Stirling Ranges Steak**, with confit potatoes, Greek salad, café de Paris butter & your choice of sauce

**300gm Sirloin** | 34

**300gm Rump** | 29

GF=gluten free    V=vegetarian    CBGF=can be GF \$3 surcharge  
15% surcharge applies on meals on public holidays

# MENU

Steamed Greens | 9 GF V

Confit potatoes, rosemary salt  
| 7 GF V

Chips, house salt, aioli | 9 GF V

Greek salad, vinaigrette | 9 GF  
V

Sweet potato wedges, chipotle  
aioli | 11 GF

Asparagus with chilli pangrattato  
& lemon | 9

Jus | 2.5 GF

Wild mushroom cream  
| 2.5

Green peppercorn | 2.5

Garlic cream | 2.5 GF

Reef | 9 GF  
(4 prawns, creamy garlic  
sauce )

Add grilled local prawns  
| 3 each

## DESSERTS | 13.5

**Lemon & Lime Curd Tart**, crème fraiche, meringue,  
strawberries & mango sorbet

**Sticky Date Pudding**, butterscotch sauce & vanilla ice cream

**Apple Crumble**, Rhubarb & custard gelato

**Chocolate & Hazelnut Brulee**, biscotti & salted caramel gelato

**Cobblers Affogato** | 8 [add Baileys or Frangelico] | 14.5

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## TEA & COFFEE

Espresso | 3  
Long black | 3.5  
Flat White | 4  
Cappuccino | 4  
Macchiato | 3.5  
Latte | 4  
Hot Chocolate | 4  
Mocha | 4  
Mug | 4.5

Ceylon  
Earl Grey  
English Breakfast  
Green  
Peppermint  
Lemon & Ginger  
  
Chai Vanilla Latte | 4.5  
Chai Matcha Latte | 4.5

## SPECIALITY TEA + COFFEES

**Amaretto Coffee** | Espresso, cream | 9.5

**Café Nelson** | Espresso, Frangelico, Baileys | 10

**Butterscotch Espresso Martini** | Espresso, Vanilla Vodka, Kahlua, Butterscotch Liqueur | 14

**Hot Shot** | Espresso, Patron XO, Baileys | 11

**Irish Coffee** | Espresso, Jameson Whiskey, cream | 9.5

**Panda Espresso** - Espresso, Crème de menthe, White Sambuca | 10

**Snow Cap** - Espresso, Vanilla Vodka, Frangelico, cream | 10

**Hot Toddy** - Tea, Glenmorangie, lemon, honey, cinnamon | 12

## DESSERT + FORTIFIED

EMPIRICA 'iced wine' VIOGNIER | 7 (45ml)

BARROS 20yr TAWNY port | 17 (45ml)

WARRES RESERVE port | 6 (45ml)