

BAR MENU

WED - SUN 3PM - 5.30PM

SUNDOWNERS

Wed, Thu, Fri 3.00pm - 5.30pm

\$15 Cocktails | \$12 Hommus

\$15 Fish Bites

Local Marinated Olives VG DF GF

\$11

Chips V DF GF

Chips + confit garlic aioli

\$13

Roast Carrot Hommus + Charred Sourdough VG DF GFO

Roast carrot hommus, pistachio dukkah, chilli oil + charred sourdough

\$16

Mussels on Toast (2pc) DFO GFO

House-smoked Jervis Bay mussels, toasted brioche, confit tomatoes, ricotta, olive tapenade + white balsamic

\$18 extra piece +\$9

Fish Bites DF GF

Beer-battered fish, pickled onion, chilli, lemon aioli + lime

\$22

Lobster Roll (2pc)

WA lobster, prawns, saffron aioli, brioche roll + crispy potato

\$26 extra piece +\$13

Vannella Burrata V GFO

Vannella burrata, grapefruit, mandarin, bush honey, macadamia, wattle seeds + house-made lavosh

\$27

Swordfish Crudo DF GFO

Swordfish, salmon roe, yuzu kosho, coriander, lime, olive oil + citrus vinaigrette

\$30

Cheese V GFO

Local farm-house cheeses - hard, soft + blue with condiments, charred sourdough + crackers

\$36

Prawns DFO GFO

Tiger prawns (half kilo), lemon, The Imperial sauce + charred sourdough

\$40

Antipasto DFO GFO

Papandrea cured meats, local farm-house cheeses, roast carrot hommus, olives + charred sourdough

\$59

V Vegetarian | VG Vegan | DF Dairy free | DFO Dairy free option | GF Gluten free | GFO Gluten free option +\$3

*A surcharge of 10% will apply on Sundays and 15% on public holidays.

Most of our menu items can be adjusted to suit your dietary requirements. Some of our ingredients are processed on equipment that also processes nuts, sesame and gluten. Please ask our friendly team about our flexible options and further dietary information when placing your order.

No alterations to menu items. Additional charges may apply for any changes.