

## START, SNACK OR SHARE

**Charred Sourdough** V GFO  
Charred sourdough + pepe saya cultured butter  
**\$8**

**Local Marinated Olives** VG DF GF  
**\$11**

**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**

**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**

**Chips + Guac** VG DF GFO  
DIY guacamole, pico de gallo, coriander,  
chilli, lime + seasoned tortilla chips  
**\$28**

**Swordfish Crudo** DF GFO  
Swordfish, salmon roe, yuzu kosho, coriander,  
lime, olive oil + citrus vinaigrette  
**\$30**

**Grilled Octopus** DFO GF  
Grilled octopus, salami crumb, grilled radicchio, lemon  
aioli, mixed herbs, saffron oil + smoked paprika  
**\$33**

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.

**Oysters** DF GF  
Natural oysters, green apple  
vinaigrette + lemon  
half dozen **\$34** dozen **\$55**

**Prawns** DFO GFO  
Tiger prawns (half kilo), lemon, The Imperial sauce  
+ charred sourdough  
**\$40**

**Cheese** V GFO  
Local farm-house cheeses - hard, soft + blue with  
condiments, charred sourdough + crackers  
**\$36**

**Cured Meats + Charred Sourdough** DF GFO  
Papandrea cured meats + charred sourdough  
**\$55**

**Antipasto** DFO GFO  
Papandrea cured meats, local farm-house cheeses,  
roast carrot hommus, olives + charred sourdough  
**\$59**

## KIDS

**\$16**

**Cheeseburger + Chips**

**Chicken Tender + Chips** DF

**Fish + Chips** DF GF

**Pasta + Homemade Tomato Sauce** V DF GFO

**Ice Cream** V  
Two scoops of vanilla ice cream  
+ chocolate, caramel or strawberry topping  
**\$8**

## MAINS

**Butternut Burger** VG DF GFO  
Butternut burger patty, carrot, coconut, coriander, legumes,  
lettuce, white onion, gourmet tomato, vegan aioli + chips  
**\$27**

**The Imperial Burger** GFO  
Wagyu patty, american cheese, lettuce, tomato, onion,  
pickles, The Imperial sauce + chips  
**\$28**

**Heirloom Beetroot Salad** VG DF GFO  
Roasted beetroots, pine nuts, baby cos, romesco,  
miso crumb + preserved lemon dressing  
**\$28**

**Chicken Schnitzel** DFO  
Chicken schnitzel, roast chat potatoes, jalapeno  
buttermilk ranch slaw + chicken gravy  
**\$30**

**Beer-Battered Fish + Chips** DFO GF  
Beer-battered local snapper, chips, mushy peas + tartare  
**\$32**

**Steak Sandwich** GFO  
Grilled angus steak, rocket, parmigiano, sweet potato crisps,  
aioli, house-made bbq sauce + chips  
**\$32**

**Fettucine + Jervis Bay Mussels** DFO GFO  
Jervis Bay mussels, nduja sugo, chimichurri + bread crumb  
**\$34**

**Pork Belly** DFO GF  
Pork Belly, fried enoki mushroom, miso butter, smoked  
chestnut, roast cherry tomatoes + pomegranate molasses  
**\$43**

**Grilled Local Snapper** DF GF  
Grilled local snapper, whipped polenta, carrots, braised  
leek, salmon roe, lime + rhubarb salt  
**\$42**

**Riverina Eye Fillet** GFO  
200g eye fillet, charred onion, roast parsnip, onion soubise  
+ port wine jus  
**\$49**

**Seafood Feast For Two**  
Hot - half WA lobster mornay, octopus, beer-battered fish  
Chilled - oysters, tiger prawns, swordfish crudo, lobster  
rolls, smoked salmon with lemon, condiments, chips +  
charred sourdough  
**\$149**

## SIDES

**Chips** VG DF GF  
Chips + confit garlic aioli  
**\$13**

**Charred Baby Cos** V DFO GF  
Baby cos, green goddess dressing + parmigiano  
**\$15**

**Grilled Broccolini + Zucchini** V GF  
Grilled broccolini, pickled zucchini, goats curd,  
toasted pepita seeds + lemon dressing  
**\$15**

**Roast Seasonal Vegetables** V DFO GF  
Roast seasonal vegetables, white balsamic + miso butter  
**\$16**

## DESSERTS

**The GG** GF  
Matcha ice cream, white chocolate,  
meringue, strawberry coulis, caramelised  
macadamia + matcha soil  
**\$19**

**Settler's Apple Crumble** VG  
Warm apple crumble + blood orange sorbet  
**\$19**

**Choc + Cherry Mousse** GF  
Dark chocolate mousse, cherry compote,  
whipped cream + chocolate crumb  
**\$19**

**Affogato** V GF  
Vanilla ice cream + double shot of espresso  
**\$12 Add liqueur \$17**

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 to any changes.