



## SNACKS

Edamame **GF 6.5** - Truffled Popcorn **GF, V 9.5** – Marinated Olives **V, GF 6.5** - Garlic Bread **V 9** – Chips, Aioli **V 10**  
 Vat Platter – Olives, Pickled Veg, ‘Princis’ Small Goods, Beetroot Dip, ‘Orfas’ Turkish Bread **GFA 30**

### Small Plates To Share

Natural Oysters **GF 4** Oysters Kilpatrick **4.50**  
 Panko Crumbed Oysters, Wasabi Salsa **GF 4.5**  
 Baked Scallop, Peruvian Flavours, Parmesan **6**  
 Assorted Green Goodness, Almonds **V GF 12**

Vegan Tacos – Vegan Style Chilli Con Carne, Guacamole, Whipped Lime Tofu **V 16.5**

Vat Loaded Nachos – Corn Chips, Chilli Con Carne, Black Beans, BBQ Sauce, Sour Cream, Pico De Gallo, Avocado **GF 17.5**

Grilled Saganaki Cheese, Honey, Lemon, Oregano, Crusted Bread **V, GFA 17.5**

Warm Grilled Beet Salad, Baked Ricotta, Orange Cardamon Glaze, Witlof **V GF 17.5**

Roasted Berkshire Pork Belly, Miso Mustard **GF 18**

Grilled Chorizo Crusty Bread **GFA 18.5**

BBQ Lamb Ribs, Habanero Slaw, Fried Pickles **GF 18.5**

Braised Short Rib Pie, Potato Puree, Sugar Snap Peas, Jus **19**

Zucchini, Sweet Corn & Sweet Potato Fritters, Avocado Salsa **V GF 19.5**

Berkshire Pork Steamed Buns, Hoisin Sauce, Scallions, Pickled Cucumber **20**

Szechuan Duck Steamed Buns, Plum Sauce, Scallions, Cucumber **22.5**

Yuzu Pepper Squid, Jalapeno Dipper **GF 23**

Panko Crumbed Gulf Prawns, Creamy Spicy Mayo, Cucumber Kim Chee **28**

### Larger Plates

Soup Of The Day **MP**  
 Fish Of The Day **MP**

Linguine, Shark Bay Crab, Rocket, Chilli, Garlic **33**

Chicken Linguini, Mixed Mushrooms, House Cured Bacon, Slow Cooked Egg **29.5**

Braised Arkady Lamb Shoulder, Potato Gnocchi, Baby Carrots, Broccolini & Sourdough **33.5**

Masterstock Berkshire Crispy Pork Hock, Wok Fried Asian Greens, Herb Salad **GF 35**

Roasted Pork Belly, Granny Smith & Potato Gratin, Smoky Apple Sauce, Broccolini, Jus **GF 36.5**

Turkish Mixed Grill, Lamb Cutlet, Chicken Skewer, Beef Skewer, Kibbeh, Turkish Sausage, Roast Tomato, Turkish bread, 2 Dips **36**

Szechuan Duck, Hoisin Scallions, Mandarin Pancakes **39.5**

Panko Crumbed Augusta King George Whiting, Wakame, Chilli Shiso Salsa, Chips **41**

Cajun Spiced Margaret River Grade 4/5 Waygu Beef, Warm Potato & Bacon Salad, Buttermilk Mustard Sauce **41**

450grms Char Grilled Donnybrook Marron, Herb Butter, Garden Salad **GF 49.5**

Harvey Beef Sirloin, Braised Short Rib Pie, Pomme Puree, Roasted Parsnip, Broccolini **40**

### Desserts

Gingerbread Pudding, Caramelised Banana, Pistachio Ice Cream **15**  
 Quince & Custard Tart, Apple Crumble Ice Cream **15**  
 Soft Meringue, Rhubarb & Crème Anglaise, Sable & Rose **15**  
 Hazelnut Gelato Affogato **GF 9 - With Frangelico 15**

### Cheese Platter

Served With Quince, ‘Tasty Edibles’ Bread & Crackers, Please Ask Your Server For The Range Of Cheese

One Cheese	<b>20</b>
Two Cheese	<b>25</b>
Three Cheese	<b>30</b>

**GF** – Gluten Free **GFA** – Gluten Free Available **V** – Vegetarian

**\* 10% Public Holiday Surcharge \***