
Dinner

5:30pm

to start

house made garlic ciabatta bread 7

fries 9

pistachio falafel hummus, pita (vg gf) 8

zucchini bhajis mint chutney (vg) 8

crumbed parsnip herb labneh, dukkah, rocket (v) 9

duck pancakes spinach pancakes, hoi sin sauce, spring onion & cucumber 4.5 each or 5 for 20

halloumi fries spiced yoghurt, pomegranate, fresh mint (v) 12

(loaded with chorizo and jalapeño mix 18)

arancini of the day see daily specials 12

warm marinated olives & pan-fried spicy chorizo w toasted ciabatta (gfo) 13

lamb ribs w asian slaw, spiced miso dip (gfo) 16

coffin bay oysters natural | soy, ginger & chilli - single 4 | ½ dozen 20 | dozen 30

shark bay chilli & garlic king prawns w rocket, lemon, ciabatta (gfo) 19

the wild board chef's selection of starters (vo) 24

Mains

chicken maryland boneless, stuffed w goats cheese & tapenade, wrapped in prosciutto, served w roasted kipfler potato, sautéed red onions, baby carrots slow cooked w stock & tarragon (gf) 29

seared gnocchi, braised lamb shoulder, roasted hazelnuts, white wine sauce, spinach 28

200g pitch black angus eye fillet shallot cream, duck fat roast chat potatoes, asparagus, red wine jus (gf) 42

pork medallions w carrot three ways, charred pickling onions, charcuterie sauce (gf) 30

crispy skin humpty doo barramundi w thai spiced pumpkin puree, wilted greens, bean shoots, coconut gel, ponzu jus (gf) 34

fish & chips w hand cut chips, mushy peas, garden salad (gfo) 28

wild mushroom & truffle risotto mushroom bark, shaved parmesan (vgo, gf) 24 (+ chorizo 26)

raw pad thai zoodles & vegetables in chilli, lime, tamari dressing, peanuts (vg, gf) 25 (+ confit duck 32)

moroccan spiced chickpea salad w roasted pumpkin, charred eggplant, artichoke, sun-dried tomato, confit garlic, eggplant dip, rocket, halloumi (gf, vgo) 26