

SMALLS

Halloumi Fries v
spiced yoghurt, pomegranate, fresh mint
loaded with chorizo and jalapeño mix

	\$12
	\$18

Falafel GFO VGO
beetroot hummus, pita, pistachio

	\$8
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Fries GFO VGO
garlic aioli

	\$9
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Pickled WA Octopus GFO
confit lemon, rocket

	\$16
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Zucchini Bhajis VGO GFO
served with mint chutney

	\$8
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Oysters
natural GF | yuzu GF | kilpatrick

single	\$4
½ dozen	\$20
dozen	\$30

Venison Chorizo GFO
Margaret River venison, rocket, lemon

	\$16
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Duck Pancakes
spinach pancakes, hoisin sauce, spring onion,
chilli, cucumber

each	\$4.50
five	\$20

Baked Camembert v
manuka honey chunks, lavosh, apricot, fig jam

	\$16
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ALL DAY BREAKFAST

Smashed Avo VGO or GFO
broad beans, peas, mint, feta, seeds, rocket,
sourdough, eggs your way

	\$19
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Beetroot Salmon Gravlax Bagel House Cured GFO
crispy capers, sundried tomato, cornichons,
dill cream cheese, rocket, dill oil, sea salt & caraway bagel

	\$20
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Eggs on Fire GFO
eggs your way, bacon, harissa, avo, chorizo chilli jam,
coriander potato cake, sourdough

	\$24
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BOARDS - serves 2

Wild Board vgo vo
chef's selection of goodies
perfectly paired with our 'Frothy Flight'

	\$24
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Cheese v
choice of 2 local cheeses (brie, blue, cheddar), fig jam,
pickled grapes, fruit, lavosh

	\$18
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SALAD

Moroccan Spiced Chickpea vgo GF
pumpkin, charred baby eggplant, artichoke, sun blushed
tomato, confit garlic, curried eggplant dip, rocket
add halloumi

	\$24
	\$26

Pear & Walnut vgo GF
asparagus, blue cheese, mixed greens, cranberries,
balsamic & honey dressing

	\$19
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FIGGIN' BIG

Lamb Cous Cous
pulled lamb shoulder, pearl cous cous, cherry tomato, red onion
Persian feta, beetroot tzatziki, mint

	\$26
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Beef Gnocchi
braised beef shin, mushroom, truffle pecorino

	\$30
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Seafood Ravioli
stuffed with minced prawn & scallop, spinach, sun blushed
tomatoes, capers, white wine sauce

	\$28
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Vegan Pasta vg
eggplant - lentil - walnut ragu, sun blushed tomatoes, spinach

	\$24
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Venison Rack GF served medium
Margaret River venison, roast potatoes, sautéed broccolini, heritage
carrots, native Illawarra plum chutney, red wine jus

	\$45
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Pitch Black Angus Eye Fillet GF
200g pitch black angus beef, shallot cream,
duck fat potatoes, asparagus, red wine jus

	\$42
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Roast Chicken GF
half chicken, roasted Jerusalem artichoke,
sautéed kale, toasted pine nuts, red wine jus

	\$28
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Fish of the Day GF
crushed kipfler potatoes, sautéed broccolini, lemon, sun blushed
tomato, your choice of lemon caper sauce or sauce vierge

	\$MP
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WILD FAVS

Pork Belly Burger
Loafers Artisan® milk bun, sweet pickled slaw,
celeriac remoulade, aioli, chips

	\$26
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Fish & Chips GFO
mushy peas, tartare, lemon

	\$26
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Vegan BBQ Burger vg
Pulled BBQ jackfruit, Asian slaw, chips, cashew aioli

	\$24
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Gourmet Angus Steak Sandwich GFO
Loafers Artisan® milk bun, house-made beetroot hummus,
caramelised onion, rocket, dijonnaise, chips

	\$26
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Kimchi Fried Rice
pork belly, capsicum, spring onion, coriander,
chilli paste, fried egg

	\$22
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