



To Start

The Quattro	15
Marinated olives, EVOO, dukkah, and dip of the day served with a Gourmet Mini Loaf from the Gidgegannup Bakery	
Soup of the Day	8
Served with crusty bread	
Bowl of wedges	9
With sour cream and sweet chili sauce	

On the Rocks

All served with warm vegetable salad, smashed potatoes and dipping sauce

Scotch Fillet	30
Eye Fillet	28
Lamb	28
Atlantic Salmon	29
Chicken Breast – Lemon Pepper or Cajun style	28
King Prawns in a white wine and garlic marinade	24

Sauces: Hellish Relish, Caramelised Onion, Lime aioli, Sweet Chili, Char-Grilled Vegetable Relish, Smoky Barbeque, Tartare, Seafood sauce, Seeded Mustard, Horseradish, Hot English Mustard

Off the Rocks

Roast Pumpkin, Pine Nuts, Semi-dried Tomato and Fetta Salad	17
Add smoked salmon or chicken	22
Beef & Shiraz Pot Pie with wedges and salad	21

To Share

The Vineyard Platter	40
Marinated mediterranean vegetables, dolmades, cheeses, salt & pepper calamari, prosciutto to and smoked salmon served with a gourmet mini loaf of your choice:	
Greek – Spinach & Ricotta – Poppyseed & Walnut – Italian	
Charlotte’s Cheeseboard	23
A selection of fine cheeses served with dried fruit, nuts and crackers	

Dessert

Please ask your server for our dessert specials



Tea and Coffee

Tea Selection

English Breakfast, Earl Grey, Peppermint, Chamomile, Rosehip, Green	Pot for One	3.8
	Pot for Two	5.0
Hot Apple Juice with Cinnamon		4.5

Coffee

Cappuccino, Flat White, Café Latte, Long Black		3.8
Espresso		3.5
Macchiato, Hot Chocolate, Mocha, Chai Latte		4.2
Affogato, Vienna		4.8
Babycino		2.0
	Extra shot of coffee	0.5
	Soy milk extra	0.5

Cold Beverages

San Pellegrino Sparkling Mineral Water		5.0
Coke, Coke Zero, Lemonade, Solo, Sunkist		3.5
Lemon, Lime and Bitters		4.5
Juice – Orange, Apple, Pineapple		4.5
Iced Coffee/Iced Chocolate served with cream and ice cream		5.0
Milkshakes – Chocolate, Strawberry, Vanilla		4.5