

LUNCH MENU 12pm - 3pm

TO SHARE

Oysters shallot vinegar/ chilli, ginger, and rice wine/ buttermilk fried with kohlrabi pickle	5
House marinated olives	8
Crisp breads. manchego crisp bread, corn, serrano & jalapeño	18
Fish tacos. charred corn salad, avocado, chipotle	16
Crispy Busselton whitebait. saltbush, chilli salt, buttermilk aioli (DF)	14
Grilled chorizo. piperade, lemon	15
Crispy pork hock. nectarine, puffed barley, witlof, watercress, chilli honey caramel	18
Cured meats and pickles. wagyu bresola, prosciutto, chorizo, house pickles (GF)	24
Wood roasted Exmouth tiger prawns. lemon myrtle, leaves from our garden (GF)	26
Fish tostadas. lime cured market fish, avocado, coriander (GFO/DF)	19
Charcoal roasted West Australian octopus. fennel, apple, smoked almonds, crispy bits (GF/DF)	25
Raspberry cured Indian ocean kingfish. buttermilk, green macadamia, sorrel (GF/DF)	22
Salted cod fritters. lemon aioli	19
Roots, shoots, & leaves. coal roasted golden beetroot, beetroot pastrami, goat's ricotta, kombucha vinaigrette, sunflower and edible weeds from our garden (VO/GF/DF)	20
Baldivis rabbit rilette. pickled rhubarb, wild fennel, sourdough (GFO)	18

PLATES

Fresh fish of the day. Please let us explain	MP
Fish and chips. beer battered local snapper, hand cut chips, fennel salad, house tartare (DF)	28
Wagyu beef burger. bacon, smoked cheddar, bread and butter pickles, aioli, hand cut chips	25
Large tostada. quinoa, charred corn, pomegranate, avocado, green tahini, fresh herbs (V/DF/GF)	23
	add chicken + 7
Pumpkin gnocchi. brown butter, sage, kale, roast pumpkin, goats curd, walnut pangrattato (V)	35
Coal roasted Cone Bay barramundi. charred broccoli, labne, puffed grains, flowers, prawn oil (GF)	38
Rotisserie chicken. North African spices, carrot hummus, warm lemon & buckwheat salad (GF/DF)	31
Crab pasta. squid ink spaghetti, blue swimmer crab, garlic, chilli, roasted vine tomatoes, bisque, lemon pangrattato	35
Chargrilled kangaroo fillet. fire pit beetroots, black tahini, samphire, lemon myrtle (GF/DF)	29
Cape Grim grass fed sirloin. autumn carrots, cavolo nero, black garlic ketchup (GF)	37
Warm roasted heirloom beetroots. crispy beetroot tapioca, kale, currants & whipped pinenuts (V/DF/GF)	26
Bookara Dairy baby goat. ancho, amaranth, potato & salt bush dumpling (GFO)	34

PIZZAS (GFO – gluten free pizza base +\$3)

Wood fired rosemary flatbread. smokey eggplant, olive oil (V)	9
Breakfast pizza. charred bacon, eggs, mushroom, spinach, fior de latte (VO)	21
Margherita. roma tomato, fior de latte, basil (V)	20
Chorizo pizza. potato, olive, rouille, rocket	25
Chilli prawn pizza. garlic, cherry tomatoes, salsa verde	26
Gorgonzola. pear, caramelised onion, walnuts, rocket (V)	26
Vegan pizza. beetroot, cashew ricotta, spring vegetables, roasted seeds (V)	26
Marinated chicken pizza. smoked bacon, dried tomatoes, aioli, rocket	26
The Sanchez. pulled pork, charred corn, avocado, feta, smoked chilli, coriander	27

SIDES

Leaves from our garden. honey vinaigrette from our roof (GF/DF)	9
Crispy potatoes. pickled shallots, parmesan, house ketchup (DFO)	13
Steamed autumn greens. silverbeet, broccoli, leek, oregano, lemon (VGO/GF/DF)	11
Wood roasted parsnips and shallots. glazed with Bib & Tucker honey, thyme (GF)	11
Wood fired pumpkin. labne, harissa, pepitas (GF/DFO)	11
Hand cut chips. preserved lemon aioli	10

Gf gluten free/GFO gluten free option/DF dairy free/DFO dairy free option/V vegetarian/ VO vegetarian option/VGO vegan option

Gluten free & nut free items may contain traces. Please let our staff know if you have any allergies prior to ordering.

1% Credit/Debit surcharges apply. 15% Public Holiday surcharge.

Our staff will be pleased to settle your bill at the table.