



### APPETISERS

House-baked baguette, French butter	6
Charred ciabatta, garlic infused olive oil	8
Warm marinated olives V GF	8
Taramasalata, herb toast	11
Oysters:	4 ea
Natural - white balsamic, pomegranate, fresh lemon GF	
Kilpatrick - smoked streaky bacon, tomato, Worcestershire GF	

### SMALL PLATES

Crispy Busselton Whitebait, parsley, salted capers, lemon zest	14
Cauliflower, za'atar, hummus, middle eastern chilli sauce V GF DF	17
Marinated Fremantle Sardines, charred ciabatta	18
Crispy Fried Snapper Wings, sticky chilli & soy glaze DF	18
Seafood chowder, house-baked baguette	20
Crispy Shark Bay Cuttlefish, romesco, toasted almonds, chilli, smoked paprika DF	21
Abrolhos Isl. Scallops, herb-crusted butter, chilli, lime (4pcs)	22
Sizzling garlic Prawns, house-baked baguette	22
Charred Fremantle Octopus, crispy potatoes, cherry tomatoes, sauce vierge DF	24

### LARGE PLATES

Chilli Mussels, Napolitano sauce, white wine, house-baked baguette DF	26
Fish & Chips, crispy fried, house tartare, lemon	29
Seafood Linguini, chilli, garlic, parsley, extra virgin olive oil DF	32
Seared Ocean Trout, sourdough & quinoa crust, green pea hummus, king oyster mushrooms GF DF	35
Grilled Rankin Cod, caper burnt butter, Jerusalem artichoke puree, sautéed greens GF	38
Lamb Shoulder Ragu, rigatoni, shaved parmesan GF	29
Whole NZ Flounder, grilled, latho lemono, roasted potatoes DF	38
Half WA Rock Lobster: grilled, saffron butter GF or three-cheese Mornay	45
both served with sautéed broccolini	

### EXTRAS

Bowl of chips, aioli V	9
Leaf salad, shaved parmesan, toasted pine nuts, pomegranate vinaigrette V GF	9
Roasted potatoes, garlic, oregano, sea salt V GF DF	10
Sautéed seasonal greens, grain mustard, burnt butter V GF	12
Greek salad, wild oregano, capers, vinaigrette V GF	13

### DESSERTS

Baklava, Pistachio Nougat GF or Petit Chocolate Bonbons GF	5
Lime & Ginger Crème Brulee GF	14
Macchiato Panna cotta, salted caramel popcorn	14
Sticky Date Pudding, butterscotch sauce, vanilla gelato	14
'MAC' Affogato - Brookie's macadamia & wattle seed liqueur, vanilla gelato, espresso GF	15

*Purchase seafood from our Market & our chefs will cook your 'catch'. Surcharge of \$12.50 pp. applies. Some dishes may have traces of nuts, shellfish or other allergens. Please advise your waitperson. GF-gluten free; V-vegetarian; DF-dairy free. Latho Lemono: evoo, Lemon, garlic, oregano.*



## BEVERAGE LIST

### CHAMPAGNE & SPARKLING WINE

San Martino Prosecco DOCG, Conegliano Valdobbiadene IT V  
 Myatts Field Pinot Noir Chardonnay, Carmel Valley WA  
 Marchand Burch Crémant de Bourgogne NV, Burgundy FRA *BIO*  
 Billecart-Salmon Brut Reserve, Champagne FRA

### WHITE WINE

#### Riesling

'19 Wild & Wilder 'the Courtesan', Clare Valley SA  
 '19 Lange Estate 'Providence Road', Frankland River WA  
 '18 Kirrihill 'Regional Selection', Clare Valley SA

#### Sauvignon Blanc

'18 Ashbrook Estate, Margaret River WA  
 '19 Vidal, Marlborough NZ  
 '19 Rosily, Margaret River WA *ORG V*

#### Semillon Sauvignon Blanc

'18 Kailis Wines SSB, Margaret River WA  
 '19 Stella Bella SSB, Margaret River WA  
 '19 Moss Wood Ribbon Vale SBS, Margaret River WA

#### Chardonnay

'18 Circa 1858, Central Ranges NSW  
 '17 Yering Station Village, Yarra Valley VIC V  
 '18 Fire Gully, Margaret River WA  
 '17 Juniper Estate, Margaret River WA  
 '16 Leeuwin Estate Art Series, Margaret River WA

#### Blends & Varietals

'17 Monte Schiavo Verdicchio Classico DOC, Marche IT V  
 '18 Brookwood Estate Autumn Harvest, Margaret River WA  
 '18 Puiattino Pinot Grigio, Veneto IT  
 '18 Pierro L.T.C., Margaret River WA

### ROSE WINE

'18 Clairault, Margaret River WA  
 '18 Irvine 'Spring Hill', Eden Valley SA  
 '19 Turkey Flat Grenache, Barossa Valley SA V

gl btl

12 / 52  
 58  
 65  
 110

### RED WINE

#### Pinot Noir

'19 Son of a Bull, Pipers River TAS  
 '18 Terra Sancta 'Mysterious Diggings', Bannockburn NZ  
 '18 Stonier, Mornington Peninsula VIC  
 '17 Picardy, Pemberton WA

gl btl

50  
 13 / 58  
 72  
 84

#### Shiraz

'16 Strait Jacket, South West WA  
 '18 Woods Crampton, Barossa Valley SA  
 '18 Forest Hill 'Mount Barker Estate', Great Southern WA  
 '17 Vasse Felix, Margaret River WA  
 '16 Penfolds St Henri, Barossa Valley SA

46  
 13 / 56  
 14 / 60  
 85  
 160

#### Cabernet Sauvignon & Blends

'17 Moss Wood 'Amy's' Cabernet Merlot, Margaret River WA  
 '16 Bowen Estate Cabernet Sauvignon, Coonawarra SA V  
 '18 Xanadu Cabernet Sauvignon, Margaret River WA  
 '17 Brookland Valley Reserve Cab. Sauv., Margaret River WA

15 / 70  
 74  
 90  
 120

### BEER & CIDER

Carlton Zero, 0.0%, VIC  
 James Boags Premium Light, 2.5%, TAS  
 Little Creatures Rogers', 3.8%, WA  
 Colonial Small Ale, 3.5%, WA  
 O'Brien Pale Ale GF, 4.5%, VIC  
 Cheeky Monkey Lager, 4.6%, WA  
 Eagle Bay Kolsch, 4.7%, WA  
 Perth Local Lager, 4.9%, WA  
 Peroni Red 4.7%, Italy  
 Asahi Super Dry, 5.0%, Japan  
 Beerfarm Western Apple Cider, 4.8%, WA

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### SOFT

Mineral water: still or sparkling 750ml  
 Fever Tree: ginger beer, tonic water, ginger ale  
 Citron Press: soda, fresh squeezed lemon juice, sugar syrup

7  
 5  
 9