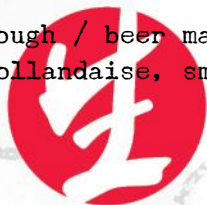


# Breakfast

served daily from 7.00am - 11.00am

<b>Matso's Big Breaky (GFO)</b>	<b>23</b>
Rosemary lamb sausage, beer marinated bacon, fried eggs, smashed avocado, hash brown, baked beans & sourdough	
<b>Zucchini, Corn &amp; Pea Fritters (V)</b>	<b>18</b>
With grilled haloumi, poached eggs & wild rocket	
<b>French Toast with Whipped Cream &amp; Tutti Frutti (V)</b>	<b>15</b>
With caramelized banana & maple syrup	
<b>Champignons et Oeuf (V) (GFO)</b>	<b>20</b>
Sautéed mixed mushrooms & poached eggs on sourdough with chantilly sauce	
<b>Smashed Avocado &amp; Poached Eggs on Sourdough (GFO)</b>	<b>18</b>
The finest creation of the Aztecs with crumbled feta, rocket & cherry tomatoes	
<b>Benedict (GFO)</b>	<b>19</b>
Poached eggs, sourdough, serrano ham, spinach & hollandaise	
<b>Burrito</b>	<b>18</b>
Bacon, egg, guacamole, spiced kidney beans, spinach, parmesan & sliced bell pepper	
<b>Beetroot Hummus &amp; Avocado Toast (V) (VE) (GFO)</b>	<b>18</b>
Toasted rye bread with beetroot hummus, avocado, spinach, feta & poached eggs	
<b>Mexican Burrito Bowl (V) (VE) (GFO)</b>	<b>16</b>
Spiced kidney beans, avocado, quinoa, spinach, coriander, chilli, fried eggs and sour cream	
<b>Açaí Bowl (V) (VE) (GFO)</b>	<b>15</b>
With almond milk, blueberries, strawberries, banana, sliced almonds & shredded coconut	
<b>Eggs on Sourdough (GFO)</b>	<b>12</b>
Poached, fried or scrambled	
<b>Add beer marinated bacon</b>	<b>4</b>
<b>Kids Breakfast</b> for the little ones 12yo & under	<b>10</b>
Bacon & egg on sourdough	
French toast with whipped cream, tutti frutti, caramelized banana & maple syrup	
<b>Extras</b>	
Gluten-free toast / extra sourdough / beer marinated bacon Sausage, spinach, extra eggs, hollandaise, smashed avocado	<b>4</b>



# Lunch

served 11.30am - 3.00pm Children's menu available upon request

**Spicy Zucchini & Cucumber Noodle Salad (GFO) (VE) (V) 24**  
With bean sprouts, capsicum, kale, coriander & fresh chilli with a Korean soy dressing

- Add Grilled Beef 6
- Add Grilled Chicken 6

Beer mate: Mango Beer, Ginger Beer, Angry Ranga

**Quinoa, Butternut Pumpkin, Broccoli & Avocado Salad (GFO) (VE) (V) 24**  
With mint, coriander, spinach & pomegranate with lime vinaigrette

- Add Grilled Beef 6
- Add Grilled Chicken 6

Beer mate: Mango Beer, Ginger Beer, Angry Ranga

**Matso's Wagyu Beef Burger & Chips 25**

200gm Wagyu beef patty, beer marinated bacon, pancetta & tarragon mayo, peppered dark bishop glaze, house-made beetroot relish & old English cheese

Beer mate: Pearler's Pale Ale, Hit the Toad Lager, Session Ale

**Lamb Ribs with Chips 33**

Lamb Ribs Cooked in house made sriracha glaze served with chips & salad

**Roti Cenai with Goat & Vegetable Curry 25**

Singaporean flaky flat bread served with a goat and vegetable curry

Beer mate: Pearler's Pale Ale, Hit The Toad Lager, Session Ale

**Grilled Fish of the Day (GFO) 30**

With garden salad, chips & aioli

Beer mate: Session Ale, Ginger Beer, Mango Beer

**Prawn Malabari (GFO) 28**

Prawn's cooked with coconut cream & mustard served with steamed rice & salad

Beer mate: Session Ale, Ginger Beer, Hit the Toad

**Beer Battered Chips 8**

With aioli & tomato sauce

**Seasoned Wedges 8**

With sour cream & sweet chili sauce

(GFO) Gluten Free Option Available (V) Vegetarian (VE) Vegan

Please discuss any allergy or dietary requirements with our

Friendly staff prior to ordering so we can best accommodate your needs



# Grazing

11.30am - 5.00pm / 5.30pm - 9.00pm

<b>Garlic Bread</b> topped with sesame seeds and herbs	
- with house-made dukkah & EVOO	10
- with duo of dips	14
<b>Samosas</b> with tamarind & date chutney (V)	12
<b>Chilli Salt Squid</b>	16
Served with a sweet chilli, coriander & lemon sauce	
<b>Sashimi (GFO)</b>	28
Yellow fin tuna and hiramasa king fish served with a side of soy, wasabi & pickled ginger	
<b>Natural Oysters</b> Minimum of 3	4ea
<b>5 Spiced Garlic Edamame (V) (VE)</b>	10
<b>Pork &amp; Scallop Duo</b>	20
Served with carrot & butternut purée	
<b>Tuna Tempura Board</b>	32
Medium rare seared tuna, tempura vegetables, edamame, pickled ginger, wakami & wasabi mayo	
<b>Slow Death Buffalo Chicken Wings</b> with crudities & ranch sauce (GFO)	18
<b>The hottest wings in W.A! Mad if you don't!</b>	
<b>½ kg Exmouth Prawns (GFO)</b>	24
Served with a lemon, coriander and sweet chilli sauce	
<b>Seafood Platter (V) (GFO)</b>	150
Grilled whole barramundi, Exmouth prawns, blue swimmer crab, mussels, squid, oysters, and grilled lobster with chips & salad	
<b>Cheese Board (V) (GFO)</b>	32
A selection of local and imported cheese with olives, fruit relish, dried apricots and crackers	
<b>Beer Battered Chips</b>	8
With aioli & tomato sauce	
<b>Seasoned Wedges</b>	8
With sour cream & sweet chilli sauce	
<b>Fresh Garden Salad</b> with 'Matso's Ginger Beer' dressing (V) (VE) (GFO)	8

(GFO) Gluten Free Option Available (V) Vegetarian (VE) Vegan

Please discuss any allergy or dietary requirements with our Friendly staff prior to ordering so we can best accommodate your needs



# Dinner

5.30pm - 9.00pm

Children's menu available upon request

**Spicy Zucchini & Cucumber Noodle Salad (GFO) (VE) (V) 24**  
With Bean Sprouts, Capsicum, Kale, Coriander & fresh Chilli with a Korean soy Dressing

- Add Grilled Beef 6
- Add Grilled Chicken 6

Beer mate: Mango Beer, Ginger Beer, Angry Ranga

**Quinoa, Butternut Pumpkin, Broccoli & Avocado Salad (GFO) (VE) (V) 24**  
With mint, coriander, spinach & pomegranate drizzled in lime vinaigrette

- Add Grilled Beef 6
- Add Grilled Chicken 6

Beer mate: Mango Beer, Ginger Beer, Angry Ranga

**Seaweed Gnocchi 36**

Buttered seaweed gnocchi with silver beet, pesto cream & mixed mushrooms

Beer mate: Mango Beer, Ginger Beer, Angry Ranga

**Wild Mushroom & Saffron Risotto 32**

Risotto served with wild mushrooms & truffle tulie

- Add 4oz Lobster tail 12
- Prawns 8

Beer mate: Mango Beer, Ginger Beer, Angry Ranga

**Lobster Fettuccini 36**

Fettuccini with a lobster tail cooked in a cognac & tomato cream sauce

Beer mate: Mango Beer, Ginger Beer, Angry Ranga

**Pork Belly (GFO) 35**

Served with pomegranate, pickled shallots, coriander stems, kailan & dark soy jus

Beer mate: Hit The Toad Lager, Bishop's Best

**Fish of the Day (GFO) MP**

Ask our friendly staff for today's special

**Lamb Ribs & Chips (GFO) 33**

Slow cooked ribs with house made Bishop's Best sriracha glaze

Beer mate: Pearler's Pale Ale, Hit The Toad Lager, Bishop's Best Dark Lager

**Dry aged Scotch Fillet 250gm 38**

Served with a potato, bacon & spring onion salad, garden greens & Bishop's Best jus

Or with chips & Garden salad

Add Surf & Turf with prawns in creamy garlic sauce 10

Beer mate: Pearler's Pale Ale, Bishop's Best Dark Lager

**Authentic Indian Curry (GFO) (V) 30**

Three authentic Indian curries served with rice & all the trimmings  
Please ask our friendly wait staff for today's selection.



# Dessert

<b>Passionfruit &amp; Vanilla Cheesecake</b>	<b>12</b>
Topped with Matcha Tea Cream	
<b>Spiced Rum Panacotta Soused Chocolate Mousse</b>	<b>12</b>
<b>Star Anise Crème Brûlée</b>	
<b>Simmo's Ice-Creams*</b>	<b>10</b>
Ask your friendly wait staff for today's flavours & enjoy 3 scoops of WA's famous ice cream	
<b>Cheese Board</b>	<b>32</b>
A selection of local and imported cheese with olives, fruit relish, dried apricots and crackers	
<b>Adults Only Spider</b>	<b>8</b>
Get back to your childhood with a 'Matso's Ginger Beer' spider - with Frangelico or Spiced Rum	
<b>Affogato</b>	<b>7</b>
Espresso coffee & ice-cream	
With your favourite liqueur	
<b>Liqueur Coffee</b>	<b>11</b>

\*Simmo's stores in Dunsborough, Mandurah & Margaret River.  
Tempt ice-cream addicts with a rich, creamy,  
high quality ice cream made from delicious  
south-west produce which you won't find anywhere else

**(GFO) Gluten Free Option Available (V) Vegetarian (VE) Vegan**  
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friendly staff prior to ordering so we can best accommodate your needs

