



MENU

SALOON BAR MENU

MEALS
AVAILABLE
UNTIL 9.30PM

TO SHARE

GARLIC BREAD	\$9
ROASTED PORK BELLY BITES	\$24
<i>with ginger, spring onion & pickled onions</i>	
LEMON PEPPER SQUID	\$22
<i>with roasted garlic aioli *df</i>	
BUFFALO WINGS	\$19
<i>with ranch dressing & celery sticks *gfo</i>	
SEARED SCALLOPS	\$24
<i>served on morcilla sausage & sweet pea puree *gfo</i>	
HARISSA LAMB SPRING ROLLS	\$23
<i>with dates, spinach, tahini yoghurt & pomegranate</i>	

SALADS

CAESAR SALAD	\$25
<i>cos lettuce with croutons, soft boiled egg, streaky bacon & parmesan *gfo</i>	
<i>**Add Chicken \$7</i>	
PEAR & BLUE CHEESE SALAD	\$26
<i>candied walnuts, gorgonzola, rocket & onions with a mimosa dressing *gf</i>	
CUMIN & HONEY ROASTED CARROTS & BEETROOT	\$26
<i>served on tahini yoghurt with crispy chickpeas *gf *v</i>	
ROCKET SALAD	\$16
<i>with carrots, parmesan, onions & grape tomatoes *gf *v</i>	

KID'S MENU

CHICKEN TENDERS & CHIPS	\$10
CHEESEBURGER & CHIPS	\$10
FISH STICKS & CHIPS	\$10

**KID'S MEALS ONLY FOR
CHILDREN 15 YEARS & UNDER**

PIZZA BIANCA	\$18
<i>roasted garlic, rosemary, sea salt & mozzarella *v *vo</i>	
STRACCIATELLA CHEESE	\$22
<i>with confit tomatoes, pine nuts & sourdough bread *gfo</i>	
CHIPS	\$12
<i>with aioli & tomato sauce *gfo</i>	
POTATO WEDGES	\$12
<i>with sweet chilli sauce & sour cream</i>	
GRILLED CHORIZO	\$16
<i>with rosemary & olives *gf</i>	

PIZZAS

MARGHERITA	\$22
<i>tomato, fior di latte, basil *v</i>	
TROPICAL	\$23
<i>ham, pineapple on a tomato base</i>	
MOROCCAN LAMB	\$27
<i>lamb, capsicum, onions, minted yoghurt, rocket & feta on a garlic base</i>	
PUMPKIN & PESTO	\$25
<i>roasted pumpkin, feta, pine nuts & rocket on a pesto base</i>	
GARLIC PRAWN	\$30
<i>garlic prawns, olives, sliced chilli, parmesan & aioli</i>	
NDUJA	\$27
<i>spicy calabrese sausage, hot chorizo, fior di latte, capsicum on a garlic base</i>	
BOURBON CHICKEN	\$27
<i>roasted chicken, mushrooms, bacon, onions, parmesan, ranch sauce & spring onions</i>	

MAINS

OBH BURGER	\$26
<i>Black Angus Beef, bacon, cheese, lettuce, tomato & aioli *gfo *dfo</i>	
STEAK SANDWICH	\$27
<i>scotch fillet, cheese, bacon, egg, rocket, tomato relish *gfo *dfo</i>	
CHICKEN PARMIGIANA	\$31
<i>with chips & salad</i>	
PORTERHOUSE STEAK	\$48
<i>(250g) with chips, salad & red wine jus *gfo *df</i>	
FISH & CHIPS	\$32
<i>seasonal WA fish battered or grilled served with chips & salad *gfo</i>	
PAD THAI	\$26
<i>with seasonal vegetables, tofu & bean sprouts with tamarind sauce & roasted peanuts *gf</i>	
<i>**Add Prawns \$12</i>	

DESSERTS

GINGER & CARDAMOM PANNA COTTA	*gf \$16
WARM BROWNIE	\$16
<i>with vanilla bean ice cream, berry compote & fresh berries *gf</i>	
BURNT BASQUE CHEESECAKE	\$16
<i>with berry compote & shortbread *gfo</i>	

*VEGAN *VE
VEGAN OPTION *VO
VEGETARIAN *V
GLUTEN FREE *GF
GLUTEN FREE OPTION *GFO
DAIRY FREE *DF
DAIRY FREE OPTION *DFO

WHITE WINE

HOUSE WHITE	\$9/\$33
HOUSE MOSCATO	\$9/\$33
TA-KU SB	\$10/\$35
CLAIRAUTL SSB	\$10.5/\$38
WEST CAPE HOWE RIESLING	\$10.5/\$38
XANADU CIRCA 77 CHARDONNAY	\$11/\$40
SHAW & SMITH SB	\$54
LEEWIN PRELUDE CHARDONNAY	\$55
PIERRO LTC	\$55

ROSE

VASSE FELIX ROSE	\$10/\$35
LA VIELLE ROSE (FRANCE)	\$10/\$35
TRIENNES (PROVENCE FRANCE)	\$45

RED WINE

HOUSE RED	\$9/\$33
WEST CAPE HOWE TEMPRANILLO	\$10/\$35
FOREST HILL SHIRAZ	\$10.5/\$38
ALKOOMI BLACK LABEL CAB/SAV	\$11/\$40
SAINT CLAIR PINOT NOIR	\$10.5/\$38
BOWEN ESTATE CABERNET	\$12/\$47
HOWARD PARK CAB/SAV	\$60

BY THE BOTTLE

CORONA	\$9.5
PERONI	\$9.5
HEINEKEN	\$9.5
CROWN LAGER	\$9
HAHN CRISP	\$8.5
PERONI LEGGERA 3.5%	\$8.5
HEAPS NORMAL 0.5%	\$7.5
HEINEKEN ZERO%	\$4.5
BERTIE CIDER	\$9
SOMERSBY PEAR CIDER	\$8.5

SPARKLING WINE

HOUSE PROSECCO	\$9/\$33
WILDFLOWER CUVÉE BRUT, WA	\$11/\$40
VILLA JOLANDA PROSECCO	\$10.5/\$38
MASCHIO DEI CAVALIERI PROSECCO	\$11/\$40
GRANT BURGE	\$11.5/\$44
JANSZ	\$46
CHANDON NV	\$46
VEUVE CLICQUOT NV (FRANCE)	\$105

COCKTAILS

APEROL SPRITZ	\$14
<i>Aperol, prosecco & soda water</i>	
PINK GIN SPRITZ	\$14
<i>Gordon's Pink Gin, prosecco, lemonade</i>	
NEGRONI	\$19
<i>Tanqueray Gin, Campari & Vermouth</i>	
KIR ROYALE	\$14
<i>Sparkling Wine, Chambord</i>	
DARK & STORMY	\$14
<i>Kraken Rum, Bundaberg Ginger Beer, lime</i>	
PIMMS CUP	\$14
<i>Pimms, lemonade, cucumber, strawberry, orange</i>	

TAP BEER

GUINNESS	\$7/\$10/\$13
SWAN DRAUGHT	\$6/\$9/\$11
GAGE ROADS SIDETRACK 3.5%	\$6/\$9/\$10.5
HAHN SUPER DRY	\$6/\$9/\$11.5
HAHN SUPER DRY 3.5%	\$5/\$7/\$8.5
IRON JACK 3.5%	\$5.5/\$8/\$10
LITTLE CREATURES HAZY 3.5%	\$6/\$9/\$12.5
JAMES SQUIRE 150 LASHES	\$6.5/\$9.5/\$12.5
JAMES SQUIRE GINGER BEER	\$6.5/\$9.5/\$12.5
LITTLE CREATURES PALE ALE	\$6.5/\$9.5/\$12.5
LITTLE CREATURES PACIFIC ALE	\$5/\$8/\$10.5
LITTLE CREATURES XPA	\$6.5/\$9.5/\$12.5
LITTLE CREATURES ROGERS	\$6/\$9/\$11.5
GAGE ROADS SINGLE FIN	\$6/\$9/\$10.5
GAGE ROADS PIPE DREAMS	\$6/\$9/\$10.5
MATSO'S GINGER BEER	\$6.5/\$9.5/\$12.5
ORCHARD CRUSH CIDER	\$6.5/\$9.5/\$12.5
COOPERS PALE ALE	\$6/\$8/\$9.5
