

oysters

house shucked oysters (min serve 4 of same)

natural - red wine vinaigrette* - 3.5 ea

soy & ginger & chilli - 3.8 ea

oysters kilpatrick* - 4 ea

grazing

grilled olive bread - 3 p/p

evoo, balsamic

garlic & herb bread - 3 p/p

dirty potatoes (v)* - 12

jalapenos, ranch sauce, parmesan

duck pate** - 15

port jelly, poached pear, cornichons

crusty baguette

wood roasted pumpkin (v)* - 16

brown butter, labne, pepitas

japanese spiced squid - 17

chili lime aioli, cucumber salad

butter milk chicken - 18

sriracha aioli, pickles

trio half shell scallops* - 19

sweetcorn puree, crispy pancetta,

cafe de paris butter

grilled chorizo & octopus - 20

polenta & parmesan cream

old school ploughman's - 28

parma ham, chef's terrine, piccalilli, dip,
scotch egg, maffra cheese, toasted bread

garden

bruschetta (v)** - 15

spring tomatoes, grilled olive bread, herb ricotta

malaysian mee goreng (v) - 22

noodles, silken tofu, sambal olek, kai lan, asian herbs

add chicken - 7 add king prawns - 12

spring vegetable tart (v) - gnocchi of day (v)

chef's choice, see daily specials

1841 classics

rabbit pie - 29

rabbit, mushroom & bacon pie

spinach, creamy potato mash, red wine jus

fish & chips - m/p

today's fish, local ale batter, pub chips, pickled salad,

tartare sauce

texan chicken - 30

5 hr smoked hen, parmesan style, dirty potatoes, slaw

paddock to grill

margaret river treeton farm 'grass fed'

300g sirloin ** - 39 or 250g eye fillet** - 43

select sauce:

cafe de paris butter, mushroom sauce

pink peppercorn sauce, chimichurri, red wine jus

select : - duo potato & fennel cake or crisp hand cut chips

king henry pork cutlet *, apple relish - 32

spring lamb rack *, chimichurri - 38

select : - smashed crispy chats or duo potato &
fennel cake

all grill served with: roast brown onion, pea puree

locally farmed

crisp duck leg - 32

confit potatoes, greens, gherkins, boiled egg, roasted
cherry tomato salad, hazelnut dressing

indian lamb shank* - 34

hyderabadi spice, bombay potatoes, charred zucchini

masterstock pork belly - 36

pork belly, grilled free octopus, herb salad,
pork scratching, apple gel

kangaroo fillet* - 34

crushed lemon myrtle potatoes, silverbeet, beetroot
chutney, glazed shallots

crisp skin n/w barramundi* - 36

chargrilled seasonal vegetables, lemon butter sauce

shark bay king prawns* - 26s / 38m

chili panned prawns, crispy pancetta, charred corn,
rocket & asian herb salad, maple & tamarind dressing

sides

pub fries - 9 house smoked aioli

hand cut chips (v) - 12 house smoked aioli

rocket & shallot salad (v)* - 10

parmesan, honey mustard dressing

broccoli & asparagus (v)* - 12

smoked almonds, parmesan oil



one bill per table - atm in foyer

please let staff know if you suffer from food allergies

*gluten free **gluten free option available

(v) vegetarian