

## oysters

house shucked oysters (min serve 6 of same)

natural lemon wedge – 3.3 ea

red wine vinaigrette\* – 3.5 ea

oysters kilpatrick\* – 4 ea

## share or start

local bread – 3 p/p evoo - balsamic

garlic & herb bread – 3 p/p

dirty potatoes (v) \* – 14

jalapenos - ranch sauce - parmesan

rocket & shallot salad (v) \* – 14

pear - blue cheese - walnuts - house dressing

crab croquettes - 15

asian herb salad - sweet chilli & coriander aioli

duck parfait\*\* – 15

smoked rhubarb compote - charred bread

bruschetta (v) \*\* – 16

rosemary - goats cheese - rocket - parmesan  
mushrooms - truffle oil

chard & asparagus (v) \* – 16

smoked almonds - garlic - parmesan oil

crispy chicken – 16

butter milk chicken - sriracha aioli - bar slaw

fremantle octopus & chorizo – 18

polenta parmesan cream - salsa verde

## garden

spring vegetable tart – m/p (v)

asparagus - rocket - labne - orange glaze

chefs gnocchi of day – m/p (v)

## pub favourites

wagyu burger - 26

bacon - cheese - tomato - rocket - beetroot relish

beer battered onion rings - charcoal brioche bun

smoked chicken parmi – 30 dirty potatoes - slaw

bangers & mash\*\* – 26 brown onion gravy

pie of day – m/p mash - greens - jus

## sea

chilli pepper squid – 18s / 26m

garlic aioli - rocket & red onion salad

barramundi\*\* – 34

tartare - salad - chips

select: grilled or beer battered

smoked salmon fillet – 35

chargrilled vegetables - lemon butter sauce



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

## paddock

lamb tagliatelle – 32

slow braised lamb - mixed mushrooms - broad beans  
- tomato - goats curd - swiss chard

beef cheek\* – 34

braised beef cheek - mash potato - greens  
braising jus - roasted cherry tomatoes

confit duck leg\* – 33

celeriac puree - sprouts - bacon - potato  
port wine jus

pork belly \* – 36

crispy skin - white bean - tomato  
ham hock braise wilted kale

lamb – 36

duo pistachio crumb lamb cutlets - red pepper sauce  
potato & herb galette - pickled onion - pea puree

margaret river treeton farm 'grass fed'

300g sirloin \*\* – 39 or 250g eye fillet\*\* – 44

400g ribeye\*\* - 49

select: potato & herb galette or crisp hand cut chips

select sauce: cafe de paris butter - mushroom - pink  
peppercorn - red wine jus

all grill served with : roast brown onion - pea puree

## sides

seasonal garden salad (v) \* – 10

pub fries - 9 / hand cut chips (v) – 12 smoked aioli