

WEEKDAY BAR MENU 2024

SHARING

BAKED TURKISH BREAD - 3 p/p gfo

parmesan - garlic infused

ADD DIPS & SPREADS

french butter - 2.5

evoo - balsamic - dukkha - 6

organic mixed olives - 8

duo house dips - g.f crackers - 15

ADD PANTRY

shaved parma ham & aged cheddar - 16

grilled chorizo & pickles - 16

beetroot cured salmon - creme fraiche - fennel -18

ARANCINI - (3) 16 v/gfo

aioli - rocket - shaved parmesan

DUCK PARFAIT - 21

beetroot - pistachio - gf crackers - warm bread - gfo

CRAB & PRAWN SPRING ROLLS - (2) 24

sesame & sweet chili dipping sauce - herb salad

GARLIC PRAWNS - (5) 24

creamy garlic prawns - coriander garlic rice

CAJUN SQUID - 24

tartare - lemon

STEAK SANDWICH - 30 gfo

premium beef - bacon - cheese - tomato - lettuce

beetroot relish - pub chips - aioli

SIDES

pub chips - aioli - 8 / 12

hand cut chips - aioli - 14 gfo

seasonal garden salad - 10s - 16l

garlic bread - 10

GARDEN

DIRTY POTATOES - 14

jalapeños - ranch - 14 gfo

COS & AVOCADO CHOP CHOP SALAD - 21 gfo

cherry tom - manchego - house dressing - dukkah

add haloumi - 9 add grilled chicken - 9

SEASONAL VEGETARIAN FRITTATA -26 gf

muhammara sauce - rocket garden salad - soft feta

GARDEN PASTIE -27 see daily special

chimichurri - rocket - seasonal garden salad - labne

SALMON POKE BOWL - 30 vo gfo

beetroot cured salmon - brown rice - edamame - sesame

red cabbage - pickled ginger - wakame - radish - soy

s&p tofu v option avail

Credit Card transactions incur surcharge

15 % Surcharge applies on Public Holiday

Produce house made & sourced locally

2022-23 AHA & AHAWA winner casual dining

WA OLDEST PUB 1841 'welcomes you'

Manager's on Duty available & at your service



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