

## SMALL SNACKS

### The Bread & Dip Board - VEG

selection of artisan breads & fresh pretzel w dukkah, hummus, evoo & balsamic, italian feta cream

### The Grazing Board

romano salami, lombo & serano served w pickled gherkins, balsamic onions, pickled shallots, crusty baguette

### The Cheese Board - VEG

soft brie, black wax vintage cheddar, ashed goats cheese served w quince paste, assorted crackers, crusty baguette & honeycomb

### The Ocean Taste Board

beetroot cured tasmanian salmon, exmouth prawns, south australian oysters, kingfish ceviche, marinated white anchovies w freshly baked pretzel

### Olive Bowl - VEG/GF

black & green kalamata olives marinated in garlic, lemon & chilli w crusty baguette

### Jumbo Tiger Prawns - GF

tiger prawns (U10) grilled w garlic butter, mountain pepper, w rocket & fried capers

### Kingfish Ceviche - GF

kingfish w preserved cucumber & fennel salad w fresh lime & red chilli

### Farmhouse Meatballs

farmhouse pork & veal meatballs, roasted tomato sauce w shaved parmesan & fusetta (a style of baguette)

### Roasted Chorizo

our own hand crafted chorizo w pickled spanish peppers & lemon

### Fresh Oysters

freshly shucked w vinegar, lemon & tabasco

### Crunchy Fries

served alongside their old favourite tomato ketchup

add truffled aioli

## PIZZA KITCHEN

16 **Our pizza bases are made right here in our kitchens, hand stretched using WA milled flour & a touch of fine semolina producing a more classical earthen base. As soon as it's ready it's heading out of the kitchen & to your table.**

28 **Tomato & Mozzarella** 21  
classic margherita pizza, mozzarella & bocconcini, tomato sugo w fresh basil & rocket infusion

34 **Spicy Italian** 24  
our own spicy housemade italian sausage, tomato sugo, fire roasted bellpeppers w cooling watercress, torn bocconcini, green pesto & sliced long red chilli

13 **Pancetta Bianco** 22  
crème fraîche w parmesan, sliced thin white onions, pancetta & a sprinkle of fresh italian parsley

24 **Prawn & Farmhouse Chorizo** 26  
local prawns, our own handcrafted chorizo, confit garlic, mozzarella w fresh red chilli & spring onion

19 **Mushroom & Truffle** 22  
truffled mushrooms, tomato sugo, mozzarella, parmesan & fresh rocket leaf

17 **Roast Pumpkin & Feta** 22  
roasted spiced pumpkin, tomato sugo, creamy feta w fresh mustard cress

18 **Chicken Caesar** 24  
free range chicken, mozzarella, tomato sugo, parmesan, white anchovies & caesar dressing

24 **Garlic Flat Bread** 15  
semolina pizza base w confit garlic & parsley butter  
add mozzarella 3

9 **Pizza Add-On's** 2  
gluten free base 2  
mt barker free range chicken 3  
lombo (similar to prosciutto but not the same) 3  
white anchovies 3

**Don't forget, as soon as your pizza is ready it's heading out of the kitchen & on the way to your table.**

## MAINS & SALADS

**Pumpkin & Goat Curd - VEG/GF** 21  
roasted spicy heirloom pumpkin, goat curd, candied pumpkin seeds, purple mizuna dressed w mandarin & olive oil

**Blue Cheese & Walnut - VEG/GF** 21  
danish blue cheese, baby spinach, pickled pear w roasted walnuts & dressed w nut oil

**Roasted Chorizo & Cauliflower Salad (Cold)** 20  
pan fried chorizo & cauliflower w fresh mint & flaked almonds

**Whole Rottnest Crayfish Salad - GF** 65  
locally caught rotnest island crayfish, heirloom tomato salad w fresh rocket leaf & zesty mayo

**Caesar Salad** 19  
cos lettuce, boiled free range egg, shaved parmesan, crispy lombo - similar to a prosciutto (but not the same), caesar dressing, white anchovies & garlic crouton

**Salad Add On's**  
mt barker free range chicken (lightly warmed) - GF 7  
beetroot cured tasmanian salmon - GF 7  
locally caught rotnest island crayfish - GF 15

**Tomahawk Ribeye - GF** 38  
450 grams rib eye on the bone

**New York Striploin - GF** 33  
300grams

Steaks served with roasted kipfler potatoes, caramelised onion puree, broccolini & red wine sauce

**Market Fish - GF** 34  
heirloom tomato salad, salsa verde, purple mizuna

**Roasted Whole Fish - GF** 38  
roasted whole market fish served w confit capsicum & fennel, lemon oil

**Local Prawn Pasta - GF** 28  
locally caught prawn meat, spaghetinni w asparagus, & zucchini, minted gremolata, chilli flakes & evoo

## CLASSIC ROTTO

**The Rotto Burger** 22  
ground butterfield beef between milk bun w truffle mayo, parmesan, wild rocket, red onions w a side of extra crunchy fries

**Beer Battered Fish & Chips** 24  
WA blue spot emperor, lightly coated in our own beer batter, extra crunchy fries, mini green salad, tartare sauce & lemon

**Chicken Sandwich** 19  
mt barker chicken on fresh ciabatta, cos lettuce, red onion, spanish peppers, lemon mayo & served w a side mixed vegetable crisps

**Exmouth Prawns 400gm (Shell On)** 30  
chilled exmouth prawns w lemon butter, smoked chilli aioli & rustic loaf