

SHARED BOARDS

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 w pickled gherkins, balsamic onions, pickled shallots, crusty baguette

The Cheese Board - VEG

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

SMALL SNACKS

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

Crunchy Fries

served alongside their old favourite tomato ketchup

add truffled aioli

PIZZA KITCHEN

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.

Tomato & Mozzarella

classic margherita pizza, mozzarella & bocconcini, tomato sugo w fresh basil & rocket infusion

Spicy Italian

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

Pancetta Bianco

crème fraîche w parmesan, mozzarella, sliced thin white onions, pancetta & a sprinkle of fresh italian parsley

Prawn & Farmhouse Chorizo

local prawns, our own handcrafted chorizo, confit garlic, mozzarella w fresh red chilli & spring onion

Mushroom & Truffle

truffled mushrooms, tomato sugo, mozzarella, parmesan w fresh rocket leaf

Roast Pumpkin & Feta

roasted spiced pumpkin, mozzarella, tomato sugo, creamy feta w fresh mustard cress

Chicken Caesar

free range chicken, mozzarella, tomato sugo, parmesan, white anchovies & caesar dressing

Garlic Flat Bread

semolina pizza base w confit garlic & parsley butter

add mozzarella

Pizza Add-On's

gluten free base

mt barker free range chicken

lombo (similar to prosciutto but not the same)

white anchovies

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

roasted spicy heirloom pumpkin, goat curd, candied pumpkin seeds, purple mizuna dressed w mandarin & olive oil

Blue Cheese & Walnut - VEG/GF

danish blue cheese, baby spinach, pickled pear w roasted walnuts & dressed w nut oil

Caesar Salad

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

Whole Rottnest Crayfish Salad - GF

locally caught rottnest island crayfish, heirloom tomato salad w fresh rocket leaf & zesty mayo

Salad Add On's

mt barker free range chicken (lightly warmed) - GF

beetroot cured tasmanian salmon - GF

Tomahawk Ribeye - GF

450 grams rib eye on the bone

New York Striploin - GF

300 grams

Steak served w roasted kipfler potatoes, caramelised onion puree, broccolini & red wine sauce

Market Fish - GF

heirloom tomato salad, salsa verde, purple mizuna

Local Prawn Pasta

locally caught prawn meat, spaghettini w asparagus & zucchini, minted gremolata, chilli flakes & evoo

CLASSIC ROTTO

The Rotto Burger

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

WA blue spot emperor, lightly coated in our own beer batter, extra crunchy fries, mini green salad, tartare sauce & lemon

Chicken Sandwich (Cold)

mt barker chicken on fresh ciabatta, cos lettuce, red onion, spanish peppers, lemon mayo & served w a side of extra crunchy fries

Exmouth Prawns 400gm (Shell On)

chilled exmouth prawns w lemon butter, smoked chilli aioli & rustic loaf