

LARGER SHARES

Bread & Dip's

- trio of warm bread rolls
- peanut spiced dukkah
- freshly baked pretzel
- creamy feta dip
- crusty sourdough stick
- our hummus
- balsamic reduction & evoo

17

Grazing Board

cured meats & cheeses sourced from WA & SA

- romano salami
- ashed goats cheese
- cured pork loin
- vintage black wax cheddar
- 18 month aged serano
- single cream brie
- selection of pickles & honeycomb
- crusty sourdough stick

29.5

Prosciutto, Mushroom & Truffle Windmill

similar to a pocket pizza, filled w truffled mushrooms, bocconcini served w prosciutto & purple mizuna salad

28

SMALLER BITES

Housemade Terrine - GF OPT

our own daily terrine w marinated pickles & sourdough stick
see our specials board for today's terrine

18

Soup of The Day - GF OPT

our soup of the day served w artisan bread
see our specials board for today's variety

12

Blue Cheese & Walnut Salad - VEG/GF

soft danish blue cheese, baby spinach, pickled pear, roasted walnut

& dressed w nut oil

19

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.

Tomato & Mozzarella

classic margherita pizza, mozzarella & bocconcini, tomato sugo

w a drizzle of fresh basil & rocket oil

21

Spicy Italian

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

24

Pancetta Bianco

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

22

Prawn & Farmhouse Chorizo

WA prawns, our own handcrafted chorizo, confit garlic, mozzarella

w fresh red chilli & spring onions

27

Roast Pumpkin & Danish Feta

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

22

Garlic Flat Bread

semolina pizza base w confit garlic & parsley butter

13

add mozzarella

+3

Gluten Free Base

+2

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

SIDE DISHES

pan roasted brussel sprouts, local pancetta, fresh parsley

9

roasted baby blue potatoes - pan finished, plenty of thyme & garlic butter

9

crunchy beer battered fries served alongside their old favourite tomato ketchup

9.5

add truffled aioli or siracha aioli

+2

GRILL WORTHY

Tomahawk Ribeye - GF

450 gram rib eye on the bone w a rich marble, best eaten medium rare

40

Butcher's Cut of the Week

a different cut of WA meat from our butcher each week

see our specials board for today's cut

MP

both dishes come served on a bed of roasted baby blue potatoes, caramelised onion puree, steamed broccolini & red wine jus

MAIN AFFAIR

Arkady Lamb Shoulder

WA's Arkady Lamb slow cooked served w barley, zucchini &

chickpea medley dressed w zough (a chilli relish)

33

Market Fish - GF

WA fresh fish, pan fried or oven cooked depending on the style of fish w juniper

infused slow cooked sauerkraut, smoked sausage, split jus

see our specials board for fish of the day

35

The Rotto Burger

180gm ground Butterfield beef chargrilled served in a soft milk bun w truffle mayo,

parmesan, wild rocket, red onions & a side of crunchy fries

22

Farmhouse Sausage & Mash - GF OPT

our own farmhouse style pork sausages, made w WA Plantagenet pork & served w

creamy potato mash, pan fried brussel sprouts, wholegrain mustard & sage jus

29

Crispy Chicken Burger

lightly coated in a spiced flour, deep fried Mt Barker chicken, pretzel bun w cos

lettuce, red onion, siracha aioli & crunchy fries

23

Roasted Japanese Pumpkin - GF/VEG

homemade spiced labne, fresh coriander, mint, chilli & toasted almonds

21

Beer Battered Fish & Chips

WA caught blue spot emperor, lightly coated in our own beer batter, crunchy fries,

mini green salad, tartare sauce & lemon

25

Garlic Butter Exmouth Prawns (Shell On) - GF OPT

steamed whole exmouth prawns tossed in garlic butter w a rustic bread

29