SMALL PLATES	
Bucket of Prawns	\$25.00
Summer prawns served with lemon, tartare, tabasco	
Garlic Bread (vg)	\$13.00
Abbey Beach sourdough with garlic butter	+ \$2.00
Add Cheese	
Marinated Margaret River olives & fetta Served with toasted sourdough	\$11.00
Salt & Pepper Calamari	\$22.00
Pan-fried, served with spicy mayo & greens	
Bruschetta (v)	\$17.00
Served with fresh vine tomatoes, basil, red onions drizzled with olive oil	
Buffalo wings	\$22.00
Grilled buffalo wings with Peri Peri or Cajun seasoning	
Bowl of wedges (vg)	\$14.00
Served with sweet chilli sauce and sour cream	and the second
MAINS	
Sirloin Steak 300 gram (gf)	\$40.00
Served with oven-baked potato and coleslaw	+ \$12.00
Add garlic prawns	
T-bone Steak Served with Cajun potatoes and roasted vegetables	\$42.00
Add garlic prawns	+ \$12.00
Fish of the day	\$36.00
Pan seared grouper served with creamy spinach and broccoli and sun-dried tomatoes	\$34.00
Abbey's Own Mushroom Gnocchi Homemade potato gnocchi infused with sage butter served with wild mushroom, tomato glaze and truffle	
Fijian Chicken Curry	\$36.00
A blend of masala and turmeric-infused chicken, served with rice and naan bread	Carlos Santa
Garlic prawns	\$36.00
Pan-fried prawns in fresh garlic with white wine cream served with basmati rice and salad	The
Five Spice Duck	\$39.00
Served with winter greens, cranberry sauce and a carrot puree	-1.7
Smokey BBQ Pork Ribs (gf)	\$32.00
Slow cooked pork spare ribs, glazed with homemade smokey BBQ sauce and coleslaw	in the
*Steak is flame grilled with a choice of sauce (smokey BBQ, peppercorn sauce, mushroom sauce, red wine jus or salsa verde)	
Chicken Parmigiana	\$34.00
Crumbed chicken breast topped with ham, homemade napolitana sauce and melted mozzarella	\$34.00
served with fries and coleslaw	
Traditional Fish & Chips	\$29 /\$33
Choice of 1 or 2 pieces of beer battered local fish served with fries, tartare sauce, and coleslaw SALADS	
	¢25.00
Beetroot Carpaccio with Goat Cheese Rocket leaves, boiled beetroot and goat cheese served with pine nuts and honey vinegar dressing	\$25.00
Ceasar Salad	\$22.00
Crisp Baby Cos leaves topped with shaved parmesan, bacon, a boiled egg, garlic croutons, and	\$22.00
anchovies	1 de
Add fried chicken	+ \$7.00
Add prawns Add smoked salmon	+ \$7.00 + \$8.00
Roast Pumpkin and Quinoa Salad with Pomegranate	
Butternut squash, quinoa, baby spinach served with balsamic vinaigrette	\$26.00
Add fried chicken Add tuna	+ \$7.00
	+ \$8.00

PIZZA	
Chicken and Chorizo Alfredo Pizza	\$28.00
Topped with chicken chorizo, creamy Alfredo sauce, and melted mozzarella cheese	
/largherita pizza (vg)	\$22.00
lozzarella, basil, tomato sugo on crispy crust	
picy Middle Eastern Pizza	\$30.00
amb mince seasoned with a blend of seven spices, paired with a mint yogurt drizzle	
sk about our gluten free bases	+ \$5.00
BURGERS	
ussie Beef Burger with the Lot	\$28.00
eef patty topped with cheese, bacon, pineapple, beetroot, egg, lettuce, tomato, caramelised onion,	
nd your choice of BBQ or tomato sauce.	\$ 24.00
Lassic Cheeseburger eef patty topped with cheese, pickles	
rispy Chicken Burger rispy chicken fillet with aioli, pickles, tomato, lettuce, cheese, crispy bacon, topped with an egg	\$27.00
nd served with a side of chips and a house salad	
SIDES	
Rosemary-infused salted Fries	\$13.00
Roasted Summer Vegetables	\$13.00
Nedley of Asian greens	\$13.00
ossed in a blend of soy and sesame	A CONTRACTOR
ocket & Pear Salad	\$13.00
erved with pinenuts and balsamic dressing	
teamed rice	\$5.00
Potato wedges	\$14.00
KIDS MENU	
rish & chips	\$15.00
battered fish with fries, salad and tartare sauce	7.2
hicken nuggets hicken nuggets with fries and tomato sauce	\$13.00
urger	\$16.00
lini steak burger with lettuce, tomato and fries	\$10.00
awaiian pizza	
apolitana sauce, ham, pineapple & cheese	\$15.00
largherita pizza	\$13.00
Japolitana sauce, slice tomatoes, basil & cheese	
Suitable for under 12 year olds)	
DESSERT	
Cheesecake of the Day - ask our waitstaff	\$15.00
Served with a dollop of cream and berry compote	
Creme brûlée	\$16.00
lomemade vanilla cream brûlée served with biscotti	
Pavlova	\$15.00
erved with mixed berries	
heese Board	\$22.00
erved with a selection of three cheeses accompanied by nuts, grapes, and crackers	
Choc Fondant	\$15.00
Fondant with a molten center, served with vanilla ice cream and chocolate sauce	
Please advise wait staff if you have any food allergies. Payment can be made as a room charge, debit or credit card	

Please advise wait staff if you have any food allergies. Payment can be made as a room charge, debit or credit card (2.5% surcharge applies for payments made using AMEX and Diners Club and 1.15% applicable for Visa Card and Master Card) We are a cashless venue.

PIZZA