SMALL PLATES	
Bucket of Prawns Summer prawns served with lemon, tartare tabasco	\$25.00
Summer prawns served with lemon, tartare, tabasco Garlic Bread (vg)	\$13.00
Abbey Beach sourdough with garlic butter	
Add Cheese	+ \$2.00
Marinated Margaret River olives & fetta Served with toasted sourdough	\$11.06
Salt & Pepper Calamari	\$22.00
Deep-fried, served with spicy mayo & greens	¢47.00
Bruschetta (v) Served with fresh vine tomatoes, basil, red onions drizzled with olive oil	\$17.00
Chicken wings	\$22.00
Grilled chicken wings with Peri Peri or Cajun seasoning	
Bowl of wedges (vg)	\$14.00
Served with sweet chilli sauce and sour cream	
MAINS	
Sirloin Steak 300 gram (gf) Served with oven-baked potato and coleslaw	\$40.00
Add garlic prawns	+ \$12.00
Lamb Chops	\$40.00
Served with Cajun potatoes and roasted vegetables	+ \$12.00
Add garlic prawns *Steak is flame grilled with a choice of sauce (smokey BBQ, peppercorn sauce, mushroom sauce, red wine jus or salsa verde)	
Fish of the day - please see waitstaff	\$40.00
Served with sautéed vegetables and salsa verde	4040
Abbey's Own Mushroom Gnocchi Homemade potato gnocchi infused with sage butter served with wild mushroom, tomato glaze and truffle oi	\$34.00
Chicken Curry	\$36.0
A blend of masala and turmeric-infused chicken, served with rice and naan bread	
Garlic prawns	\$36.0
Pan-fried prawns in fresh garlic with white wine cream served with basmati rice and salad Five Spice Duck	¢20 00
Served with winter greens, cranberry sauce and a carrot puree	\$39.00
Lamb Ribs (gf)	\$32.00
Slow cooked lamb ribs, glazed with homemade smokey BBQ sauce and coleslaw	
Chicken Parmigiana Crumbed chicken breast topped with ham, homemade napolitana sauce and melted mozzarella	\$34.00
served with fries and coleslaw	
Traditional Fish & Chips	\$29 /\$3
Choice of 1 or 2 pieces of beer battered local fish served with fries, tartare sauce, and coleslaw	
SALADS	
Seetroot Carpaccio with Goat Cheese	\$25.06
Rocket leaves, boiled beetroot and goat cheese served with pine nuts and honey vinegar dressing	#22.0
Ceasar Salad Crisp Baby Cos leaves topped with shaved parmesan, bacon, a boiled egg, garlic croutons, and	\$22.06
nchovies	
add fried chicken add prawns	+ \$7.06
add smoked salmon	+ \$7.06
Roast Pumpkin and Quinoa Salad	\$26.00
Butternut squash, quinoa, baby spinach served with balsamic vinaigrette Add fried chicken	+ \$7.06

PIZZA	
Chicken and Chorizo Alfredo Pizza	\$28.00
Topped with chicken and chorizo, creamy Alfredo sauce, and melted mozzarella cheese	
Margherita pizza (vg) Mozzarella, basil, tomato sugo on crispy crust	\$22.0
Spicy Middle Eastern Pizza	\$30.0
Lamb mince seasoned with a blend of seven spices, paired with a mint yogurt drizzle Ask about our gluten free bases	
	+ \$5.0
BURGERS	
Aussie Beef Burger with the Lot Beef patty topped with cheese, bacon, pineapple, beetroot, egg, lettuce, tomato, caramelised onion, and your choice of BBQ or tomato sauce.	\$28.00
Classic Cheeseburger Beef patty topped with cheese, pickles	\$24.00
Crispy Chicken Burger Crispy chicken fillet with aioli, pickles, tomato, lettuce, cheese, crispy bacon, topped with an egg and served with a side of chips and a house salad	\$27.06
SIDES	
Rosemary-infused salted Fries	\$13.00
Roasted Summer Vegetables	\$13.0
Medley of Asian greens Tossed in a blend of soy and sesame	\$13.00
Rocket & Pear Salad	\$13.0
Served with pinenuts and balsamic dressing Steamed rice	\$5.06
KIDS MENU	
Fish & chips	\$15.00
Battered fish with fries, salad and tartare sauce	
Chicken nuggets with fries and tomato sauce	\$13.00
Burger	\$16.00
Mini steak burger with lettuce, tomato and fries Hawaiian pizza	
Napolitana sauce, ham, pineapple & cheese	\$15.00
Margherita pizza Napolitana sauce, slice tomatoes, basil & cheese (Suitable for under 12 year olds)	\$13.0
DESSERT	
Cake of the Day - ask our waitstaff	\$15.0
Served with a dollop of cream and berry compote	φ13.00
Creme brûlée Homemade vanilla cream brûlée served with biscotti	\$16.00
Pavlova Served with mixed berries	\$15.0
Cheese Board	
Served with a selection of three cheeses accompanied by nuts, grapes, and crackers	\$22.00
Choc Fondant	\$15.00
	\$15

