



**SMALL PLATES**

<b>Bucket of Prawns</b>	<b>\$25.00</b>
Fresh summer prawns served with lemon, tartare, tabasco	
<b>Garlic Bread (vg)</b>	<b>\$13.00</b>
Abbey Beach sourdough with garlic butter	
Add Cheese	+ \$2.00
<b>Marinated Margaret River olives &amp; fetta</b>	<b>\$11.00</b>
Served with toasted sourdough	
<b>Salt &amp; Pepper Calamari</b>	<b>\$22.00</b>
Pan-fried, served with spicy mayo & greens	
<b>Bruschetta (v)</b>	<b>\$17.00</b>
Served with fresh vine tomatoes, basil, red onions drizzled with olive oil	
<b>Buffalo wings</b>	<b>\$22.00</b>
Grilled buffalo wings with Peri Peri or Cajun seasoning	
<b>Bowl of wedges (vg)</b>	<b>\$14.00</b>
Served with sweet chilli sauce and sour cream	

**MAINS**

<b>Sirloin Steak 300 gram (gf)</b>	<b>\$40.00</b>
Served with oven-baked potato and coleslaw	
Add garlic prawns	+ \$12.00
<b>Grilled Barramundi</b>	<b>\$36.00</b>
Served with Asian greens and teriyaki sauce	
<b>Bucatini Pasta</b>	<b>\$30.00</b>
Tossed in a basil pesto sauce, topped with parmesan cheese	
Add chicken or prawns	+ \$12.00
<b>Fijian Chicken Curry</b>	<b>\$36.00</b>
A blend of masala and turmeric-infused chicken, served with rice and naan bread	
<b>Garlic prawns</b>	<b>\$36.00</b>
Pan-fried prawns in fresh garlic with white wine cream served with basmati rice and salad	
<b>Five Spice Duck</b>	<b>\$44.00</b>
Served with garlic flavoured crunchy green beans & a cranberry sauce & cauliflower puree	

<b>Smokey BBQ Pork Ribs (gf)</b>	<b>\$32.00</b>
Slow cooked pork spare ribs, glazed with homemade smokey BBQ sauce and coleslaw	

*\*Steak is flame grilled with a choice of sauce (smokey BBQ, peppercorn sauce, mushroom sauce, red wine jus or salsa verde)*

<b>Charred Cauliflower Steak</b>	<b>\$33.00</b>
Miso paste marinated cauliflower with grated halloumi cheese and chimichurri	

<b>Chicken Parmigiana</b>	<b>\$34.00</b>
Crumbed chicken breast topped with ham, homemade napolitana sauce and melted mozzarella served with fries and coleslaw	

<b>Traditional Fish &amp; Chips</b>	<b>\$29 /\$33</b>
Choice of 1 or 2 pieces of beer battered local fish served with fries, tartare sauce, and coleslaw	

**SALADS**

<b>Beetroot Carpaccio with Goat Cheese</b>	<b>\$25.00</b>
Rocket leaves, boiled beetroot and goat cheese served with pine nuts and honey vinegar dressing	

<b>Cesar Salad</b>	<b>\$22.00</b>
Crisp Baby Cos leaves topped with shaved parmesan, bacon, a poached egg, garlic croutons, and anchovies	

Add fried chicken	+ \$7.00
Add prawns	+ \$9.00
Add smoked salmon	+ \$8.00

<b>Roast Pumpkin and Quinoa Salad with Pomegranate</b>	<b>\$26.00</b>
Butternut squash, quinoa, baby spinach served with balsamic vinaigrette	

Add fried chicken	+ \$7.00
Add tuna	+ \$8.00

**PIZZA**

<b>Chicken and Chorizo Alfredo Pizza</b>	<b>\$28.00</b>
Topped with chicken chorizo, creamy Alfredo sauce, and melted mozzarella cheese	

<b>Margherita pizza (vg)</b>	<b>\$22.00</b>
Mozzarella, basil, tomato sugo on crispy crust	

<b>Spicy Middle Eastern Pizza</b>	<b>\$30.00</b>
Lamb mince seasoned with a blend of seven spices, paired with a mint yogurt drizzle	
<b>Ask about our gluten free bases</b>	<b>+ \$5.00</b>

**SIDES**

<b>Rosemary-infused salted Fries</b>	<b>\$13.00</b>
<b>Roasted Summer Vegetables</b>	<b>\$13.00</b>

<b>Medley of Asian greens</b>	<b>\$13.00</b>
Tossed in a blend of soy and sesame	

<b>Rocket &amp; Pear Salad</b>	<b>\$13.00</b>
Served with pinenuts and balsamic dressing	

**KIDS MENU**

<b>Fish &amp; chips</b>	<b>\$15.00</b>
Battered fish with fries, salad and tartare sauce	

<b>Chicken nuggets</b>	<b>\$13.00</b>
Chicken nuggets with fries and tomato sauce	

<b>Burger</b>	<b>\$16.00</b>
Mini steak burger with lettuce, tomato and fries	

<b>Hawaiian pizza</b>	<b>\$15.00</b>
Napolitana sauce, ham, pineapple & cheese	

<b>Margherita pizza</b>	<b>\$13.00</b>
Napolitana sauce, slice tomatoes, basil & cheese	
<i>*Suitable for under 12 year olds</i>	

**DESSERT**

<b>Cheesecake of the Day - ask our waitstaff</b>	<b>\$15.00</b>
Served with a dollop of cream and berry compote	

<b>Creme brûlée</b>	<b>\$16.00</b>
Homemade vanilla cream brûlée served with biscotti	

<b>Summer Pavola</b>	<b>\$15.00</b>
Served with mixed berries	

<b>Cheese Board</b>	<b>\$22.00</b>
Served with a selection of three cheeses accompanied by nuts, grapes, and crackers	

<b>Choc Fondant</b>	<b>\$15.00</b>
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**  
**(2.5% surcharge applies for payments made using AMEX and Diners Club and 0.85% applicable for Visa Card and Master Card)**  
**We are a cashless venue.**

