

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	
Add Cheese	+ \$2.00
Marinated Margaret River olives & fetta	\$11.00
Served with toasted sourdough	
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	

MAINS

Sirloin Steak 300 gram (gf)	\$40.00
Served with oven-baked potato and coleslaw	
Add garlic prawns	+ \$12.00
Grilled Barramundi	\$36.00
Served with Asian greens and teriyaki sauce	
Pumpkin Ravioli	\$30.00
Served in a burnt butter and sage sauce dusted with walnuts	
Fijian Chicken Curry	\$36.00
A blend of masala and turmeric-infused chicken, served with rice and naan bread	
Garlic prawns	\$36.00
Pan-fried prawns in fresh garlic with white wine cream served with basmati rice and salad	
Five Spice Duck	\$44.00
Served with garlic flavoured crunchy green beans & a cranberry sauce & cauliflower puree	

Smokey BBQ Pork Ribs (gf)	\$32.00
Slow cooked pork spare ribs, glazed with homemade smokey BBQ sauce and coleslaw	
<i>*Steak is flame grilled with a choice of sauce (smokey BBQ, peppercorn sauce, mushroom sauce, red wine jus or salsa verde)</i>	
Charred Cauliflower Steak	\$33.00
Miso paste marinated cauliflower with grated halloumi cheese and chimichurri	
Chicken Parmigiana	\$34.00
Crumbed chicken breast topped with ham, homemade napolitana sauce and melted mozzarella 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

Beetroot Carpaccio with Goat Cheese	\$25.00
Rocket leaves, boiled beetroot and goat cheese served with pine nuts and honey vinegar dressing	
Cesar Salad	\$22.00
Crisp Baby Cos leaves topped with shaved parmesan, bacon, a poached egg, garlic croutons, and anchovies	
Add fried chicken	+ \$7.00
Add prawns	+ \$12.00
Add smoked salmon	+ \$8.00
Roast Pumpkin and Quinoa Salad with Pomegranate	\$26.00
Butternut squash, quinoa, baby spinach served with balsamic vinaigrette	
Add fried chicken	+ \$7.00
Add tuna	+ \$8.00

PIZZA

Chicken and Chorizo Alfredo Pizza	\$28.00
Topped with chicken chorizo, creamy Alfredo sauce, and melted mozzarella cheese	
Margherita pizza (vg)	\$22.00
Mozzarella, basil, tomato sugo on crispy crust	

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

SIDES

Rosemary-infused salted Fries	\$13.00
Roasted Summer Vegetables	\$13.00
Medley of Asian greens	\$13.00
Tossed in a blend of soy and sesame	
Rocket & Pear Salad	\$13.00
Served with pinenuts and balsamic dressing	

KIDS MENU

Fish & chips	\$15.00
Battered fish with fries, salad and tartare sauce	
Chicken nuggets	\$13.00
Chicken nuggets with fries and tomato sauce	
Burger	\$16.00
Mini steak burger with lettuce, tomato and fries	
Hawaiian pizza	\$15.00
Napolitana sauce, ham, pineapple & cheese	
Margherita pizza	\$13.00
Napolitana sauce, slice tomatoes, basil & cheese	
<i>*Suitable for under 12 year olds</i>	

DESSERT

Cheesecake of the Day - ask our waitstaff	\$15.00
Served with a dollop of cream and berry compote	
Creme brûlée	\$16.00
Homemade vanilla cream brûlée served with biscotti	
Summer Pavola	\$15.00
Served with mixed berries	
Cheese Board	\$22.00
Served 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
(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.

