

Please order meals, tea & coffee at the counter in the downstairs Coffee Shop. You will receive a pager and be notified when your order is ready to be collected.

MAINS.....

Steak & Guinness pie with salad, chips and buttered peas 26

150 Lashes beer battered fish & chips, with tartare, salad & lemon. (N.Z. Hoki) 25

Thai vegetable, chickpea and coconut curry with basmati rice and warm flat bread vgn/gfa 24

Loaded Nachos topped with chilli beef, cheese, black bean salsa, guacamole & sour cream. 22 Gf

Bangers & Mash. Local sourced pork sausage served on a sweet potato mash with honey glazed onions & gravy GF 25

Housemade chicken breast parmi - smoked ham, nap sauce & cheese, served with chips & salad. 26

∞SIDES∞

Sweet potato mash 8 Swap chips for mash 2
Mixed buttered greens 8 Swap salad for greens 2

FROM THE CHARGRILL.....

300g Dardanup 40 day dry aged pitch black Angus Porterhouse steak. 34.5

Cooked to your liking with a choice of GF sauce – Green peppercorn / field mushroom / garlic cream or just gravy.
Choice of sweet potato mash OR chips. Mixed salad OR buttered mixed greens.

SANGAS..... all served with chips

150 Lashes beer battered fish burger with lettuce, tomato, slaw & house made tartare. 19

Korean fried chicken burger, with lettuce, tomato, onion, soy dressing & kewpie. 19

House smoked Brisket burger with maple & bbq sauce, creamy slaw & a few onion rings. 20

House made black angus hamburger with American cheese, lettuce, tomato, onions, ketchup and mustard mayo 19.5
(double the patty for 24)

Shroom burger – grilled field mushrooms with lettuce, tomato, pickled beetroot, swiss cheese and garlic aioli. 19

Double decker – house smoked brisket and maple bbq sauce, black angus hamburger patty, smoked cheese, lettuce, tomato & slaw 26

Fire it up – Fried chicken burger with smoked cheese, lettuce, slaw, hot sauce & jalapeno mayo 20

Dardanup 40 day dry aged porterhouse steak sanga - char grilled and topped with beer braised bbq hickory onions, swiss cheese, house made pickled beetroot, lettuce and Worcestershire mayo. 21.5

LIGHT BITES.....

Indian spiced roasted mixed nuts vgf 5

Crispy salt & pepper pork crackle 5

Turkish Garlic Bread v 6.5

Cheesy Garlic Bread v 7.5

Grilled chorizo Bruschetta with rocket,
crumbed fetta & balsamic glaze 17Loaded chilli beef fries with a black bean salsa
and sour cream 15 (v avail)Beer battered chips & aioli v 9.5
(+ gravy for 1.5)

Sweet potato chips with tomato relish gf 9.8

Wedges with sour cream & sweet chilli v 9.5

Beer battered onion rings with aioli v 8.5

Single Cheese Board – choice of either Southcape
Brie or Smoked Dutch, with tapenade, crackers,
spiced nuts & figs 16.5

Double Cheese Board with extra bits – both
cheeses with all the single stuff, plus
marinated olives, dukkha & warm bread 21

SALADS.....

Fresh garden salad to share 10

Pumpkin, fetta and spiced nut salad with balsamic dressing gfv 22 Add Asian marinated chicken breast (gf) for \$5

San Choy Bow salad bowl –grilled chicken breast cooked in fragrant Chinese spices, served on a salad with rice noodles,
enoki mushrooms & crushed peanuts. Gf 21**WOOD FIRED PIZZAS**

ALL PIZZAS HAVE A TOMATO BASE AND MOZZERELLA

11" Pizzas \$22 (add jalapenos \$1.50) (add pepperoni \$1.50)

Smoked bbq pulled pork with onion, green peppers

Garlic field mushroom and pumpkin with sundried tomato pesto, spinach, fetta, camembert cheese. V

Sausage & pepperoni supreme with onion, olives, sundried tomato, capsicum & mushroom

Roasted garlic chicken with mushrooms, bacon, parmesan,

Filthy Animal – bbq pork, bacon, pepperoni, sausage. No green bits. No vegies.

Margherita- fresh tomato, sundried tomato tapenade, basil pesto and parmesan-v \$16.5

Bacon and pineapple \$18

gf- gluten free / gfa- gluten free available / v- vegetarian

Please note: Sweet potato wedges are fried in the same oil as wheat products. Please ask staff for a substitute.

ALL FOOD MUST BE CONSUMED ON PREMISE