



TO SHARE

Moroccan Meatballs	\$23
Lamb mince rolled with Moroccan spices finished in our homemade Napolitano sauce, served with dukkah seasoned Turkish bread.	
Chefs Plate	\$42
Hungarian salami, prosciutto and pepperoni served with arancini, Moroccan meatballs, marinated olives, sundried tomato and feta, Turkish bread and balsamic olive oil.	
Poutine	\$16
Canadian classic! Consisting of chips topped with cheese and red wine gravy.	
Bag of Chips	\$12
Served with lime aioli and tomato sauce.	

PIZZAS

Margarita	\$24
Cherry tomatoes, buffalo mozzarella and basil pesto.	
Little Miss Piggy	\$24
Pepperoni, bacon, ham, caramelised onion, BBQ sauce, sesame seeds and roquette.	
Pumpkin and Feta	\$24
Pumpkin, caramelised onion, feta, cheese, basil pesto and roquette.	

Please place your order at the bar.
All food to be consumed on the premises.
Please note that if paying separately your food will not come out together.
Please keep your table number visible.

SEAFOOD



Seafood Plate

\$45

Char-grilled king prawns, lemon pepper squid, beer battered fish, shucked natural oysters, steamed chilli mussels, served with chips and salad.

Change your Oysters to Kilpatrick Add \$2.00

1/2 Dozen Oysters

Rock Oysters from Coffin Bay, South Australia.

Kilpatrick

\$28

Bacon and onion, topped with Worcestershire sauce.

Natural

\$26

Served straight up with lemon, tobasco and a red wine mignonette.

Chilli Mussels

\$20

300g Mussels steamed in our Napolitano sauce, served with garlic Turkish bread.

Fish & Chips

\$24

Hoki in beer batter served with chips, pickled vegetables, mushy peas and homemade tartare sauce.

Lemon Pepper Squid

\$20

Baby squid seasoned with lemon pepper, served with a side salad and lime aioli.

Fish of the Day

\$M/P

(Please ask our staff for details)

SALADS

Caesar Salad

\$18

Cos lettuce, bacon bits, croutons and shaved parmesan mixed with caesar dressing, then topped with a boiled egg and anchovies.

Add chicken tenderloins \$4.00

Side Salad

\$4.50

Mixed garden salad.



MAIN MEALS

Curry of the Day (Please ask our staff for details) Served with steamed rice.	\$22
Beef Nachos Corn chips topped with pulled chilli beef, cheese, sour cream, guacamole, salsa and jalapenos.	\$22
Chicken Parmigiana Crumbed chicken breast topped with Napolitano sauce, sliced ham and cheese, served with chips and salad.	\$26
Beef and Guinness Pie Tender beef marinated in Guinness topped with a puff pastry and served with mashed potato, side salad and red wine gravy.	\$24
Porterhouse Steak 250g char-grilled porterhouse steak cooked to your liking, served with chips, side salad and red wine gravy.	\$34
Nasi Goreng Spicy fried rice mixed with vegetables, spices and topped with a fried egg. Add chicken tenderloins \$4.00 Add a prawn skewer \$6.50	\$13
The Mixed Grill 250g sliced porterhouse steak cooked medium rare, marinated chicken tenders, Moroccan meatballs, bacon rashers and a fried egg, served with garlic bread.	\$45
Korean Bulgogi Marinated beef in a Korean chilli paste (mild), served with a Kimchi pancake and steamed jasmine rice.	\$16
Mediterranean Vegetable Lasagne Layered pasta with grilled zucchini, capsicum, mushrooms, red onion, eggplant, spinach, cottage cheese and Napolitano sauce, topped with mozzarella and served with a side salad.	\$22

BURGERS



Beef Burger

180g char-grilled homemade beef patty on a brioche bun, topped with lettuce, tomato, red onion, cheese and chutney, served with chips and a pickle skewer.

Add bacon \$3.00

Add egg \$2.00

\$21

Chicken and Brie Sandwich

Grilled marinated chicken breast topped with brie, red onion, roquette and cranberry sauce on Turkish bread, served with chips and lime aioli.

\$24

Steak Sandwich

150g char-grilled beef sirloin with caramelised onion, roquette, tomato, cheese and smokey BBQ sauce on Turkish bread, served with crumbed onion rings, chips and tomato sauce.

Add bacon \$3.00

Add egg \$2.00

\$24

KIDS MEALS

Chicken Nuggets and Chips

8 chicken nuggets served with chips and tomato sauce.

\$12

Mini Beef Burger and Chips

Homemade beef patty with lettuce, tomato and cheese served with chips and tomato sauce.

\$12

Fish and Chips

Battered fish served with chips and tomato sauce.

\$12

DESSERTS

Cinnamon Sugar Doughnuts

Homemade mini doughnuts dusted in cinnamon sugar, served with a salted caramel dipping sauce.

\$10

Chocolate Brownie

Chocolate brownie with pistachio praline and chocolate ganache, served with a macadamia and caramel ice cream.

\$10



TAP BEER

International

		MIDDY	PINT
Asahi	Japan	\$7.50	\$15.00
Guinness	Ireland	\$6.00	\$11.80
Heineken	Amsterdam	\$6.80	\$13.00
Old Speckles Hen	England	\$6.50	\$12.00
Somersby Apple (cider)	Sweden	\$6.00	\$11.50
Stella Artois	Belgium	\$6.80	\$12.50

Australian

Hahn Superdry	NSW	\$6.50	\$12.00
Hahn Superdry 3.5	NSW	\$5.50	\$10.00
James Squire 150 Lashes	NSW	\$6.80	\$12.50
Kosciuszko Pale Ale	NSW	\$6.80	\$12.50
James Squire Orchard Crush (cider)	NSW	\$6.80	\$13.00
Swan Draught	WA	\$6.00	\$10.80
Little Creatures Pale Ale	WA	\$6.80	\$12.00
Little Creatures Bright Ale	WA	\$6.50	\$12.00
Little Creatures Rogers	WA	\$6.00	\$11.00
White Rabbit White Ale	VIC	\$6.50	\$12.50
Young Henrys Real Ale	WA	\$6.00	\$11.50
Feral Hop Hog	WA	\$6.80	\$12.00

Beer of the month - Please see bartender for selection.



BOTTLED BEER

International

Corona	Mexico	\$9.50
Corona Bucket (4)	Mexico	\$36.00
Peroni	Italy	\$9.50
Asahi Soukai (3.5%)	Japan	\$8.50
Hoegaarden	Belgium	\$10.50
Bintang	Indonesia	\$8.00
Anchor IPA	USA	\$10.50

BOTTLED BEER

Australian

Matsos Ginger Beer	WA	\$11.00
Matsos Mango	WA	\$9.50
Feral Karma Citra	WA	\$10.50
Feral Hop Hog	WA	\$10.50
Little Creatures Pilsner	WA	\$9.50
Nail Ale	WA	\$9.50
Crown Lager	VIC	\$8.50
Coopers Sparkling	SA	\$8.50
Pirate Life Pale Ale (Can)	SA	\$10.50
Boags Light	TAS	\$6.50
Nail Red Ale	TAS	\$10.50
YH Newtowner (Can)	NSW	\$10.00



WINE LIST

Whites

		GLASS	BOTTLE
Trentham River Retreat Moscato	NSW	\$8.50	\$36.00
Beachwood Marlborough Sauv Blanc	NZ	\$9.00	\$38.00
Oyster Bay Marlborough Sauv Blanc	NZ	\$10.00	\$42.00
Stella Bella Sauvignon Blanc	WA	\$11.00	\$46.00
Skuttlebutt Sauvignon Blanc Semillon	WA	\$9.50	\$40.00
Flametree Sauvignon Blanc Semillion	WA	\$10.50	\$42.00
Kilikanoon Killerman's Run Riesling	SA	\$10.50	\$42.00
Tomfoolery Fox Whistle Pinot Gris	SA	\$11.00	\$44.00
Little Yering Chardonnay	VIC	\$10.00	\$40.00
House: 'The Boardwalk' SBS	WA	\$8.00	\$32.00
House: 'The Boardwalk' Chardonnay	WA	\$8.00	\$32.00

Bubbles

		GLASS	BOTTLE
Redbank Emily Picollo	VIC	\$12.00	
House: 'The Boardwalk' Sparkling	WA	\$8.00	\$32.00
Villa Sandi Prosecco	Italy	\$10.00	\$40.00
Oyster Bay Sparkling Cuvee Brut	NZ	\$11.00	\$44.00
Jansz Premium Cuvee	TAS		\$60.00
Piper Heidsieck	Italy		\$100.00
Moet & Chandon Vintage	France		\$155.00



WINE LIST

Reds

		GLASS	BOTTLE
Young Blood Shiraz	SA	\$12.00	\$55.00
The Exhibitionist Merlot	SA	\$10.00	\$42.00
Skuttlebutt Cabernet Shiraz	WA	\$9.50	\$40.00
Trentham Pinot Noir	NSW	\$8.50	\$37.00
Madfish Pinot Noir	WA	\$10.00	\$42.00
Stella Bella Cabernet Merlot	WA		\$48.00
Xanadu Next of Kin Cab Sauvignon	WA	\$10.00	\$42.00
Howard Park Miamup Cab Sauvignon	WA		\$55.00
House: 'The Boardwalk' Cabernet Merlot	WA	\$8.00	\$32.00
House: 'The Boardwalk' Shiraz	WA	\$8.00	\$32.00

Rose

		GLASS	BOTTLE
Skuttlebutt Rose	WA	\$9.50	\$40.00



COCKTAIL LIST

All \$18

Fruity Booty

Raspberries and 42 Below passionfruit vodka shaken with peach schnapps, fresh lime and pineapple.

Shag By The River (sex on the beach)

Midori, 42 Below vodka and strawberry liqueur built over ice and topped with pineapple and cranberry juice.

Passionate Shag

42 Below passionfruit vodka shaken with triple sec, passionfruit pulp, fresh lime and cranberry juice.

Sapphire Pimms Bling

Bombay Sapphire and Pimms built tall with fresh garden fruits finished with ginger ale and lemonade.

Mojito

Fresh mint and lime muddled then shaken with Bacardi superior and topped with soda.

Strawberry Mojito

Fresh mint, lime, strawberries, Bacardi superior and Wild Strawberry Liqueur, shaken and topped with soda.

Aperol Spritz

Proseco, Aperol and soda, served over ice with a piece of orange.

Ameretto Sour

Disaronno Ameretto, lemon juice and simple syrup over ice.

Espresso Martini

Vanilla Vodka, Kahlua, Crème de cacao and a shot of espresso coffee shaken.

Pimms On Tap

Pimms with Lemonade and Ginger Ale served over ice with garden fruit.

Glass \$10

Jug \$34



SHAG JUGS

Refreshing Shag

Gordons Gin, cucumber, mint, Earl Grey syrup, lime, and soda.

\$34

Passionfruit Sangria Pitcher

42 Below passionfruit vodka with sparkling Martini Rose built over ice with fresh mint, orange, pineapple and passionfruit topped with soda.

\$34

Jug of Pimms and Lemonade

5 Shots of Pimms served with strawberries, cucumber, orange, mint and topped with lemonade.

\$33

Red Blossom

Bombay Sapphire and peach schnapps built large with berries, sugar and fresh lemon topped with cranberry and soda.

\$34

