

autumn dinner menu

bread

grilled garlic & herb ciabatta	\$8.50
terracotta of the day, arthur grove extra virgin olive oil, balsamic	\$9.50
crusty baguette, hummus, spanish onion jam, chicken & bacon terrine, kalamata olives	\$19.50

tapas

freshly shucked oysters – natural with lime, kilpatrick or with red & green tabasco sauce	\$3.00ea
jamon serrano ham, rockmelon, white anchovies	\$17.50
lime & vodka cured atlantic salmon, avocado crème fraiche, rocket	\$15.50
pan fried carnarvon king prawns (5), cacciatore sausage, lemon	\$16.50
seared west australian scallops (5), watercress, fresh pear, blood orange olive oil	\$17.50
margaret river venison, caramelised onion, basil & parmesan meatballs, napoli sauce	\$15.50
roast beetroot, goat feta & grape tomato tart, sticky balsamic	\$13.50
beef fillet skewers, crispy onion rings, horseradish aioli	\$15.50
chilli salt calamari, wasabi mayonnaise	\$15.50
san choy bow, iceberg, crispy wonton cups	\$14.50
tofu, cashew & vegetable yellow curry, fragrant rice	\$14.50

something larger

soup of the moment – see your specials	\$14.50
chilli salt calamari, organic ramen noodles, mizuna, mint & coriander leaves, sesame soy dressing	\$28.50
goose's seafood chowder, nor west snapper, prawn cutlets, scallops, mussels, cured salmon crostini	\$37.50
mt barker chicken breast, roast butternut pumpkin, green beans, fennel, english spinach, salsa verde	\$32.00
pot roasted lamb shoulder, caponata, english spinach, rosemary jus	\$34.50
slow roasted fennel pork belly, garlic confit mash, spinach, cinnamon apples & chardonnay jus	\$35.00
linguine, west australian mussels & prawn cutlets, grape tomatoes, basil, lemon, garlic oil, romano	\$35.50
herb & oven dried tomato polenta cake, buffalo mozzarella, rocket, red pepper, smoked paprika oil	\$28.50
char grilled msa beef fillet, roast parsnip mash, cauliflower & broccoli gratin, shiraz jus	\$38.50
fish of the moment – see your specials	\$mp

sides

steamed vegetables, extra virgin olive oil	\$9.50
iceberg salad, red wine vinaigrette	\$9.50
caesar salad	\$12.50
garlic confit mash	\$8.50
shoestring fries, aioli	\$9.50
seasoned wedges, sour cream, sweet chilli	\$10.00

- all prices are inclusive of gst - regrettably we don't do individual billing – all menu items may contain traces of nuts -