



## SHARE

BREAD focaccia, rosemary, tapenade, Ronnie's oil	12
CHIPS, aioli (gfo)	11
CHEESEBURGER ROTI Farmhouse beef, American cheese, mustard, bread + butter pickles	16
FREMANTLE SARDINES rye, crème fraiche, salsa verde, pickled onions	19
FREERANGE CHICKEN WINGS firecracker sauce	19
MEZE BOWL spiced pumpkin, baba ganoush, tabouli, fermented cabbage, yoghurt, pickled beetroot, fattoush crisps	24
GREEN GODDESS SALAD (gf) kale, avocado, macadamia granola, rocket, baby gem, mint, green goddess dressing add chicken +\$5	18
LEMON RICOTTA burnt honey, rosemary, flatbread	16
BEEF TACOS ancho hot sauce, crema, onion, coriander, lime	20
CHILLI SALT SQUID, aioli (gfo)	19
<b>SOLO</b>	
SQUID SALAD (gfo) chilli salt, peanuts, nuoc man dressing	27
ABROLHOS ISLAND OCTOPUS (gf) grilled octopus, cannellini beans, nduja, soft herbs	26
BEEF BRISKET (gfo) masterstock, hashbrown, kai lan, spring onion + ginger dressing, prawn crackers	32
PANKO MUSHROOMS whipped tofu, mushroom XO, pickled shitake, charred choy	24
FARMHOUSE BEEF BURGER cheese, salad, pickles, bacon, mustard, chips	26
STICKY PORK (gf) soy caramel, coconut rice, mixed pickles	29
RED DUCK LEG CURRY (gfo) papaya salad, rice, roti	29
SOUTH AUSTRALIAN MUSSELS (gfo) tomatoes, chilli, wine, bread	28
BEER BATTERED SPANISH MACKEREL (gfo) chips, three cabbage slaw, aioli	26

## PIZZA

FIELD MUSHROOMS spinach, nuts + seeds, roast olives, garlic	24
PRAWN garlic, preserved lemon, chilli, rocket	26
MARGHERITA tomato sugo, basil, mozzarella	22
WOOD FIRED CHICKEN chimichurri, guindillas	24
SOPRESSA SALAMI oregano, stracciatella, olives	25
SAUSAGE pork + fennel, fior di latte, cavolo nero, chilli oil	25
gfo - gluten free bases available	3

## YOUNG

PIZZA (gfo) bacon, pineapple, cheese	12
FISH & CHIPS, slaw (gfo)	12
LUNCH PLATTER (gfo) fruit, cheese, crackers, bread	10
PASTA pasta, bolognese, parmesan	12

## SWEET

BANANA SPRING ROLLS coconut custard, kaffir lime sherbet	14
CRUMBLE (gf) granny smiths, rhubarb, crumble, cheesecake whip	14
DARK CHOCOLATE MOUSSE (gf) dulce de leche, peanut brittle	14
ASSORTED ICECREAMS Margaret River Tiramisu Range – white choc + raspberry, bacio + hazelnut	7.5
Frosty Fruit, Chocolate Billabong	4
Connoisseur – Vanilla, Salted Caramel or Mint	6.5

(gf) gluten free, (gfo) gluten free option available



# BEER

## GROPER

Full flavoured mid. Crystal malts and rolled oats give a nice amount of body. Spicy, earthy and citrus notes from the Amarillo + EKG hops play well with the English yeast. ABV 3.5% IBU 38

## KOLSCH

Easy drinking German style ale. Lightly bittered with a subtle fruity, refreshing character. Summer in a beer ABV 4.7% IBU 23

## LAGER

Using Super Pride Australian hops, this classic beer balances firm bitterness with traditional lager crispness. Old school. ABV 4.9% IBU 33

## PALE

US Columbus, Centennial, Simcoe + Amarillo hops are front and centre with classic citrus and pine aromas. A little colour and body balance out the bitterness to make a refreshing, full flavoured beer. ABV 5.2% IBU 32

## RED IPA

Mosaic hops are is the star with tropical, stone fruit and citrus flavours leaping out of the glass. A complex malt profile provides deep red colour and full body to balance the bitterness. ABV 6.2% IBU 61

## BROWN

Toasty, full flavoured Northern English Brown Ale. Nice chocolate maltiness with a little residual sweetness matched with a subtle earthy, spicy note from the English Fuggles hops. ABV 4.8% IBU 31

## OATMEAL STOUT

Oats, chocolate malt + roast barley create a full bodied, creamy stout. Chocolate + coffee fill the palate and linger with a slight sweetness, balanced by the earthy and spicy East Kent Goldings hops. ABV 5.8% IBU 36

## MEGSY GINGER BEER (gf)

Crafted on the banks of the Margaret River, Megsy has light ginger spice with a little sweetness and bite. ABV 3.1%

## ONE-OFFS, SEASONALS AND GUEST BEERS

See Our Tap List at the Bar

# CIDER

SPIDER CIDER (The Cidery) (gf)  
A fresh dry cider from the rolling hills of Bridgetown. ABV 5.5%

PEDLARS CIDER (Run-a-Muk Cider Co) (gf)  
Fruit driven sweet cider made from local Donnybrook apples. ABV 5%

<b>PINTS</b>	<u>12</u>	<b>BEER CRATE</b>	<u>12</u>
		Any 3 ponies	
<b>SCHOONER</b>	<u>10</u>	<b>THE PALLET OF 8</b>	<u>26</u>
<b>MIDDY</b>	<u>6.5</u>	Brewer's choice	
<b>PONY</b>	<u>4</u>		

# DRINKS

<b>GLUTEN FREE BEER</b>	
O'Brien - Pale Ale ABV 4.5%	9
<b>ALCOHOL REDUCED BEER</b>	
Big Drop Brewing Co – Pale Ale ABV 0.5%	8

## SOFTIES

<b>COKE, COKE NO SUGAR, SPRITE, LIFT</b>	<u>4</u>
<b>MARGARET RIVER BEVERAGE CO</b>	<u>5</u>
Triple G, Berry Fusion, Pink Lemon Lime + Bitters	
<b>ROK KOMBUCHA (MARGARET RIVER)</b>	<u>6</u>
Passionfruit Rap or Strawberry Jammin'	
<b>ORANGE OR APPLE JUICE</b>	Kids Cup/Middy 3 Pint 5
<b>SODA WATER</b>	Middy 2 Pint 3
<b>SAN PELLEGRINO BOTTLED SPARKLING - 1 litre</b>	<u>7</u>

## HOT DRINKS

<b>YAHAVA COFFEE (all options)</b>	Cup 4	Mug 5
<b>MARGARET RIVER TEA COMPANY - Pot For 1</b>		<u>5</u>
English Breakfast, Earl Grey, Lemongrass + Ginger, Peppermint, Sencha Green, Rooibos		

<b>ICED COFFEE / CHOCOLATE</b>	<u>6</u>
--------------------------------	----------



## VINO

### **SPARKLING**

	G	B
ALTO PROFILO Prosecco D.O.C, Italy	11	40

HAY SHED HILL Chardonnay/Pinot Noir Sparkling, Margaret River	11	46
--	----	----

### **WHITE**

HOUSE WHITE Semillon Sauvignon Blanc, Margaret River	9	29
---	---	----

JUNIPER Fiano 2020, Margaret River	10	39
---------------------------------------	----	----

JILYARA Sauvignon Blanc 2020, Wilyabrup, Margaret River	10	40
--	----	----

MCHENRY HOHNEN Chardonnay 2019, Margaret River	11	44
---	----	----

WALSH & SONS Premium Chardonnay 2020, Margaret River	14	59
---	----	----

MOUNT TRIO Riesling 2020, Porongurup, WA	10	38
---	----	----

RISKY BUSINESS LUXE 'off dry' Riesling 2019, Mount Barker, WA	9	38
--	---	----

VINACEOUS Tempranillo Rose 2020, WA	10	39
--	----	----

### **RED**

HOUSE RED Margaret River	9	29
-----------------------------	---	----

SWINGS AND ROUNDABOUTS Cabernet/Merlot 2018, Margaret River	10	42
--	----	----

DAWSON WINES Cabernet Sauvignon 2015, Margaret River	11	45
---	----	----

HOUSE OF CARDS 'DEAD MAN'S HAND' Shiraz 2019, Margaret River	10	43
---	----	----

SILKWOOD 'THE WALCOTT' Pinot Noir 2018, Pemberton WA	11	45
---	----	----

## VINO

### **SPARKLING**

	G	B
ALTO PROFILO Prosecco D.O.C, Italy	11	40

HAY SHED HILL Chardonnay/Pinot Noir Sparkling, Margaret River	11	46
--	----	----

### **WHITE**

HOUSE WHITE Semillon Sauvignon Blanc, Margaret River	9	29
---	---	----

JUNIPER Fiano 2020, Margaret River	10	39
---------------------------------------	----	----

JILYARA Sauvignon Blanc 2020, Wilyabrup, Margaret River	10	40
--	----	----

MCHENRY HOHNEN Chardonnay 2019, Margaret River	11	44
---	----	----

WALSH & SONS Premium Chardonnay 2020, Margaret River	14	59
---	----	----

MOUNT TRIO Riesling 2020, Porongurup, WA	10	38
---	----	----

RISKY BUSINESS LUXE 'off dry' Riesling 2019, Mount Barker, WA	9	38
--	---	----

VINACEOUS Tempranillo Rose 2020, WA	10	39
--	----	----

### **RED**

HOUSE RED Margaret River	9	29
-----------------------------	---	----

SWINGS AND ROUNDABOUTS Cabernet/Merlot 2018, Margaret River	10	42
--	----	----

DAWSON WINES Cabernet Sauvignon 2015, Margaret River	11	45
---	----	----

HOUSE OF CARDS 'DEAD MAN'S HAND' Shiraz 2019, Margaret River	10	43
---	----	----

SILKWOOD 'THE WALCOTT' Pinot Noir 2018, Pemberton WA	11	45
---	----	----