



KITCHEN . BAR
BOTTLESHOP

BRUNCH

Served 11am-4pm

Brunch Gnocchi, chorizo, poached egg, parmesan, baby spinach, aioli. \$22.00 vo

Potato & Parsnip Rosti, smoked salmon, poached egg, lemon & fennel mayonnaise \$22.00 gfo

Ham, Cheese & Tomato "Toastie", on sourdough, relish \$12.00 gfo

Toasted Vegetarian Ciabatta, roast pumpkin, haloumi, capsicum, relish, spinach \$14.50 v

Pastrami Open Sandwich, salad, parmesan, mayonnaise, toasted sourdough \$16.00. gfo

Chinese Pork Belly, omelette, snow peas, red chilli salad, honey soy dressing \$23.00

SALADS

Crispy Duck Leg, salad, sesame pumpkin, cucumber, chilli, plum & hoisin sauce \$25.00 df

Roasted Spiced Cauliflower, pine nuts, raisins, kale, orange rind, curry oil \$16.00 gf/v

Roasted Butternut Pumpkin & Pepita Salad, fetta \$18.00 vgo

BAR SNACKS

Share Food

Beer Nuts, chilli, soy \$7.00 v/gf

House Marinated Olives, sundried tomato \$7.00 vg/gf

Home Made Focaccia Bread & Dips \$18.00 vg/gfo

Jalapeno & Cheddar Croquettes (x6) green chilli aioli \$14.00 v

Brisket Croquettes (x3), horseradish mascarpone, Rock Juice ketchup \$16.00

Allington Family Farm Lamb Koftas (x4), baba ganoush, preserved lemon \$18.00 gf/df

Octopus & Chorizo, romesco sauce, burnt lemon \$15.00. gf/df

Scallops (x4), creamed leek, bacon, sauce vierge \$18.00. gf/vo

PLATTERS

Ploughman's Platter, chicken liver pate, pork terrine, pickled onion, local cheese, piccalilli, focaccia \$36.00. gfo

Vegetarian Plate, roasted root vegetables, goats curd, hummus, olives, nuts, spiced cauliflower, focaccia. \$34.00 gfo/vgo

SIDES

Chips, aioli \$9.50 v

Duck Fat Potatoes \$15.00 v

Garden Salad \$12.00 vg/gf

Roasted Brussels Sprouts, bacon & roast apple \$14.00 gf/vo

FANCY FARE

Pearl Barley Risotto, tomato, pesto, manchego curd, hazelnuts \$26.00 v

"Custard Cider" Chicken Fricassee, baby onion, leek, bacon, baby potato \$36.00 gf

Crispy Skin Barramundi, coconut rice, orange roasted fennel, vine tomato \$36.00 gf/df

Allington Family Farm Braised Lamb Shoulder, white bean puree, pomegranate grilled eggplant relish, dukkha \$38.00 gf/df

Dardanup Beef Eye Fillet, pumpkin puree, carrots, shallots, rosti, horseradish mascarpone \$40.00 gf

BREW FOOD

Chilli Mussels, tomato & garlic sauce, focaccia \$24.00 gfo

Beer Battered Spanish Mackerel, chips & salad \$29.00

Rabbit Braised in Custard & Co. Cider, peas, bacon, linguine & parmesan \$32.00

Chicken & Leek Pot Pie, roasted vegetables & duck fat potatoes \$25.00

Rock Juice Beef Brisket, sweet potato & asian slaw \$29.00

Jerk Steak Sandwich, pineapple salsa, chips \$27.00 gfo/df

Cheese Burger, beef, cheddar, zucchini pickle, tomato relish, aioli, milk bun, chips \$25.00 gfo

Veggie Chick Pea Burger, cheddar, pickled beets, tomato relish, milk bun, chips. \$25.00 vgo

SWEETS

Apple Crumble, ginger sponge, vanilla cream & oats \$15.00 gfo

Prune & Bailey's Bread & Butter Pudding, vanilla ice-cream \$15.00

Stout & Chocolate Mousse \$15.00 gfo

CHEESE

Choice of two WA artisan cheeses Fruit, Lavosh, Nuts, Chutney \$30.00 (extra cheese \$9 each)

Halls Family "Suzette" Pont-L'Évêque Style Cheese, Harvey

HaVe "St Duke's Blue" blue vein, Harvey

Dellendale "Torndirrup Native Herb" semi hard cheese flavoured with native herbs, Denmark

Dellendale "Nullaki" Semi Hard Cheese washed with roasted wattle seed, Denmark

Have you visited our bottle shop? Browse our tasty range of craft beers and local Geographe Region Wines.

Drink-In or Take-away

Breakfast Available Friday - Sunday 8am - Noon

Private Dining Room Available Family & Larger Groups Bookings Welcome

**All Prices Include GST 10% Surcharge on Public Holidays.