



Share

Chips, aioli & tomato sauce (gf,v)	\$10
Fried mice: beer battered jalapenos, sour cream (v)	\$13
Battered feta fingers, green tomato beetroot relish (v)	\$16
Chilli lime dusted squid, fresh chilli, toasted nori, wakame mayo (gf)	\$18
add chips & sesame slaw	\$24
Shark Bay scallop ceviche lettuce cups, wasabi mayo (gf)	\$18
Shark Bay crumbed whiting tacos, tomato & corn salsa, crunchy slaw, chipotle mayo (2 per serve)	\$19
Charred chilli garlic whole prawns, rocket, lemon, garlic toast (3 per serve)	\$22
Seafood 5 ways: Exmouth wild cooked prawns, salmon horseradish pate, WA smoked sardines w/ tomato relish, cured beetroot vodka salmon, Shark Bay scallop ceviche lettuce cups, wasabi mayo, lavosh, toasted bread	\$45
Rocket & pear salad, blue cheese, honey walnuts, pomegranate molasses (v,gf)	\$17
Clancy's slaw, soy sesame dressing (vg,gf)	\$6

Seafood platter for 1 or 2

Beer battered fish, chilli-lime dusted squid, chilli mussels, charred occy, Exmouth wild cooked prawns w/ cocktail sauce, grilled scallops w/ salsa verde, chips (gfo) \$45/\$75

Kids

Vego pasta, napoli sauce, cheese (vgo)	\$13
Crumbed squid rings & chips, tomato sauce	\$13
Battered fish & chips, tomato sauce (gfo)	\$13
Sundae, vanilla ice-cream, strawberry syrup, chocolate soil (gf)	\$7

Mains

Beer battered fish & chips (gfo)	\$23
add sesame slaw	\$26
Grilled barramundi, puttanesca couscous salad, baby carrots, prosciutto, rocket, salsa verde	\$32
Steak sandwich, 120g porterhouse, bacon, cheese, cos lettuce, tomato, sticky onion, chips, aioli	\$29
Fresh South Australian chilli mussels, napoli sauce, fresh basil, garlic toast (gfo)	\$30
Israeli couscous salad, baby carrots, cranberries, feta, rocket, roast pumpkin, tomato, pepitas seeds, greek dressing, lemon (v,vgo)	\$24
Nasi goreng, pak choy, pickled veg, cucumber, fried egg, chilli lime sambal, fried shallots (vo,vgo)	\$23
add chicken or whole prawns	\$29
Loaded veggies in spicy gochujang sauce, rice cakes, beans, sweet potato, cabbage, capsicum, basil, steamed rice (v,vg)	\$22
add chicken	\$28
Mt Barker chicken parmi, ham, cheese, napoli Sauce, sesame slaw, chips, aioli	\$29
12hr braised southwest pulled lamb shoulder on flatbread with mint sauce, cumin yoghurt, rocket, onion, mint, radish, sumac, sweet potato crisp	\$32

Desserts

White chocolate panacotta, raspberry sorbet, chocolate soil, raspberry coulis (gf)	\$14
Mango cheesecake, macadamia crumb, coconut & mango ice-cream, passionfruit coulis, toasted coconut (gf)	\$14

(v/vo = vegetarian/vegetarian option; vg/vgo = vegan/vegan option; gf/gfo = gluten free/gluten free option)

Please remember your table number and place your order at the counter ☺.

