

MENU

ALL DAY

*TURKISH BREAD | 15

olive tapenade, balsamic+olive oil, capsicum+tomato dip (V)

*BISTRO BOARD | 18

chorizo, marinated goats cheese, WA olives, Turkish bread

OYSTER | 4.50 / 5.50 / 5.50

natural (GF)

wasabi, lime granita (GF)

crumbed, worcestershire bbq, mayo, bacon bits

*CHEESE | 15 / 25 / 30

50gr, fig compote, muscatel, seasonal fruit, lavosh

choice of soft, semi-hard or blue

one / two / three

CHARCUTERIE | 22

serrano, coppa, sopressa, mustard, cornichons, Turkish bread

*SALT & PEPPER SQUID | 15

chilli, coriander, lime aioli

**WA SIRLOIN STEAK 200gr or SALMON 180gr | 32

chimmicuri, shoestring fries, side salad

**FISH & CHIPS | 27

crumbed local catch, shoestring fries, side salad, tartare sauce

**BISTRO BURGER | 26

Wagyu beef burger, cheese, lettuce, tomato, pickles, truffle mayo

tomato chutney, with fries and side salad

KITCHEN OPEN FOR LUNCH 12-3PM AND DINNER 5-9PM

ENTREE

GRILLED WA PRAWN SALAD | 22

baby cos, avocado, radish, cucumber, rose sauce (GF)

KING FISH CRUDO | 18

jalapenos, citron gel, horseradish creme (GF)

*TEXTURES OF BEETROOT | 17

dukha, labne, pomegranate dressing (VG) (GF)

*CHICKEN LIVER PARFAIT | 17

cherry chutney, cherries in kirsch, baguette

MAIN

PAN-FRIED BARRAMUNDI | 36

potato gratine, autumn vegetables, bisque reduction (GF)

AUTUMN CHICKEN | 38

squash risotto, cherry tomatoes, spinach (GF)

BEEF FILLET 200gr | 42

potato puree, autumn vegetable medley, port wine jus (GFO)

**CHICKPEA CASARECCE | 28

mushroom mix, vegan ragu (VG)(GF)

**FELIX CRAB SPAGHETTINI | 29

chilli, garlic, tomato, parsley

DESSERT

*PAVLOVA & AUTUMN FRUITS | 17

3 textures of mango: gel, mousse & sorbet (V) (GF)

*DARK CHOCOLATE BAR | 19

berries, freeze dried raspberries (VG) (GF)

LYCHEE PROSECCO POPSICLE | 15

pop snow, crisp lychee (GF)(alcohol)

STONE FRUIT TART | 17

peach yoghurt ice cream (V)

SORBET ICE CREAM | 12

3 different flavours (VG)(GF)

AFFOGATO | 12

coffee, ice cream with Frangelico, Baileys or Kahlua

SIDE

SHOESTRING FRIES | 9

truffle mayonnaise (available all day) (V)(VGO)

BISTRO SALAD | 10

rocket, blue cheese, pear, candied walnuts (V)(GF)

AUTUMN VEGETABLES | 12

Seasonal mix (V)(VG)(GF)

MUSHROOM MIX | 12

in herb butter (V)(VGO)(GF)

GARDEN SALAD | 10

mixed leaves, olives, pear, tomato medley, cucumber, shallot, housedressing (V)(VG)(GF)

SUPPLEMENT | 3

extra sauce, extra parmesan, extra bread

LUNCH & EARLY DINNERS SPECIAL

2-COURSES + WINE | 45

select a menu and enjoy a complimentary glass of Prosecco, Sauvignon Blanc Semillon or Shiraz

entree + main or main + dessert

selected items only

* for entree or dessert options

** for main options

available during lunch service and 5.00-6.30pm only

can not be enjoyed in combination with other (discount) offers

(V) Vegetarian [option] (VG) Vegan [option] (GF) Gluten Free [option]
due to the seasonality of the menu, ingredients might vary