



LIGHT

house baked garlic and herb loaf salted butter (veg)	7
chips onion and garlic salt, aioli (veg, vo, gf)	8
pickled fremantle sardines, charred wood fire sourdough (gfo)	14
vegan pizza slice, buckwheat base, cauliflower puree, mushrooms, avocado, dried cherry tomato, rocket (v,gf)	12
warm sweet potato salad cashew cream, hazelnuts, spinach, crispy quinoa (v, gf)	15
perl cous cous salad salsa verde dressing, currants, sumac yoghurt, roquette, toasted pistachio (veg, gf)	17
boston bay chilli mussels tomato, basil, grilled ciabatta (gfo)	21
slipper lobster, king prawn and clam chowder local fish, dill cream, wood fire roasted sourdough (gf)	24

SHARE

baked goats cheese brie activated nuts, wild honey trickle, dried raspberries, grilled bread (veg, gfo)	22
crispy shark bay squid wasabi mayo (gf)	16
barra bites cone bay barramundi, grilled lemon, buttermilk aioli	19
salted cod croquettes lemon myrtle aioli, pork scratching	16
sweet potato pizza labneh, balsamic onion, spinach (veg, gfo)	21
house smoked salmon pizza tomato sago, crispy capers, red onion, aioli, fresh rocket (gfo)	23
chorizo, cherry tomato pizza crumbled feta, basil oil (gfo)	24

MAIN

house made pumpkin, ricotta & spinach rotolo asparagus, sage beurre noisette, pecorino (veg)	24
braised beef cheek ravioli porcini cream sauce, spinach, basil oil, pecorino	25
tradewinds burger cider battered snapper, slaw, house pickle, chipotle aioli, brioche bun, chips	21
soaked and smoked beef brisket crusty loaf, jack cheese sauce, crisp onion, house pickle, aioli, rustic chips	23
cider battered north western snapper house tartare, scented malted vinegar, fennel slaw, chips	26
quinoa crusted atlantic salmon fillet brussel sprout, squash, sunflower seeds, onion (gf)	33
crispy skinned free range pork belly, aubergine caponata, Baldivis kipfler potatoes, jus (gf)	34
five spiced duck breast orchard fruits, root vegetables medley, beetroot and balsamic puree, pina colada jus (gf, cooked m/r)	36
30 day dry aged bone in sirloin steak celeriac and potato mash, king oyster mushrooms, jus (gf)	38

DESSERT

rhubarb & mango mille feuille, raspberry coulis, rhubarb granita, rhubarb glass	15
passionfruit panna cotta, apple compote, lime caramel, crispy kataifi (gfo)	14
white chocolate & milk chocolate mousse duo macaroon, chocolate soil, kahlua chaser (gf)	15
ice cream trio chocolate & hazelnut, pistachio, rum & raisin ice-cream (gf)	9

DESSERT WINE

Sandalford Botrytis Semillion <i>Margaret River, WA '08</i>	45
Mt. Horrocks Cordon Cut Riesling <i>Clare Valley, SA '11</i>	9 / 45
Sandalford Sandalero <i>Margaret River, WA</i>	10 / 95

COFFEE

Coffees from	3.5
Hot Chocolate	4.5
Chai Latte	4



BREAKFAST

Wood fired sourdough, butter, Beerenberg honey, strawberry jam and vegemite	7
Fruit bowl, raw almonds, sunflower seeds, natural yoghurt	9
Banana coconut loaf, caramel fudge, sea salt butter	9
Margaret River free range eggs on toast poached, fried or scrambled on wood fired sourdough	11
add bacon	5
Organic porridge, black berry compote, elixir honeycomb, toasted almond flakes	15
Four cheese melt, cheddar, provolone, pecorino and mozzarella, wood fired sourdough, apricot and quandong chutney	12
Buttermilk pancakes, vanilla bean double cream, fresh strawberries, Canadian maple	14
Half avocado, goats cheese, lemon, poached egg, house dried tomato pesto, wood fired sourdough	15
House made five bean, speck & chilli cassoulet, baked egg, wood fired sourdough	18
South West Breakfast: Mount Barker bacon, Chorizo sausage, house made baked beans, roast mushrooms, eggs poached, scrambled or fried, confit cherry tomatoes, wood fired sourdough	23

SIDES

Chorizo sausage	4
Confit cherry tomatoes	3
Mount Barker bacon	5
House made five bean mix	3
Roast mushroom	3
Extra toast	3.5

BEVERAGES

Coffee from	4
Teas	4.5
Hot Chocolate	5.5
Pressed Earth Fresh Cold Pressed Juices 375ml	
orange	7
strawberry, pineapple, apple	7.5
apple, kale, silver beet, cos lettuce	7.5
Coconut water	5