



### *Smalls/Share*

- Pearl meat ceviche, passionfruit, mango, lime (gf,df) \$24  
Blackened pepper leaf Scallop, pumpkin puree, orange sauce (gf,df) \$19  
Bush tomato cauliflower, pumpkin puree, orange sauce (gf,df,v) \$16  
Tuna tataki, shanghai cucumber, greens (gf,df) \$18  
Smoked Salmon crostini, avocado, saffron tomato \$19  
Stracciatella, lemon myrtle pickled tomato, basil oil (gf) \$18
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### *Large*

- Squid ink linguine, prawns, saffron cherry tomato, basil oil (df) \$29  
Cone Bay Barramundi, avocado, mango, tomato, greens, orange sce (gf) \$37  
Tofu stir-fry, rice noodle, veg, star anise soy (gf,df,v) \$34
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### *From the Grill*

- Marinated in chefs wattleseed bush spice (gf)  
All grill items served with choice of: Rustic Garlic Mash, chips, or roast potato

Kimberly Ribeye – 300g \$39

Porterhouse – 250g \$36

Dry age rump – 250g \$36

Kangaroo striploin – 250g (recommended medium/rare) \$34

BBQ chicken breast – 220g \$32

Add garlic prawn \$9

Sauces \$3.5

Wattleseed jus, smoked bush tomato butter, three peppercorn jus, garlic cream

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### *Sides*

Chips, lemon myrtle aioli \$9

Quinoa Salad \$12

Saffron Tomato Salad \$12

Rice noodle salad \$12

Grilled asparagus \$12



**Muesli - \$12**

Toasted Muesli, fresh fruit, choice of milk (cow, soy, almond)

**Eggs & Toast (df) - \$14**

Eggs, sourdough

**Bacon & Eggs (df) - \$18**

Bacon, eggs, sourdough

**Big Breaky (df) - \$20**

Bacon, eggs, tomato, mushroom, house-made beans, hash brown, sourdough

**Vego Breaky (df,v) – (Vegan no eggs) - \$18**

House-made beans, eggs, tomato, mushroom, hashbrown, avocado, sourdough

**Smoked Salmon (df) - \$19**

Smoked Salmon, eggs, saffron cherry tomato, avocado, sourdough

**Omelette - \$20**

Chefs daily selection

**Cinnamon Pancakes - \$18**

Whipped cream, Mixed berry coulis

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*Sides*

Beans, tomato, mushroom, avocado, sourdough - \$4

Bacon, salmon, egg - \$6

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Gluten free bread available



## Take Away Food

Chips \$8

Fish & chips \$18

Squid & chips \$16

Crumbed prawns & chips \$19

Seafood pack \$21

Buffalo Wings 1kg \$16

Sauces \$2

Lemon myrtle aioli, tomato, BBQ, sweet chilli, hot sauce,

Salads \$9

Garden, Greek, coconut lime coleslaw, quinoa

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## Take Away Beverages

Great Northern Super Crisp Can \$7.50

Emu Can \$8.50

Hahn Superdry \$8.50

Premix Can \$12

(Jacks, Smirnoff, Gordons & Bundy)

Matsos Range \$11

Cider \$11

Coke range \$3.50

Bundy Soft drink range \$5.50

Order at the kiosk counter



## Cocktails

### Wattleseed Espresso Martini \$18

Vodka, espresso, wattleseed syrup

### Lemon Myrtle G&T \$18

Moontide, soda, tonic, lemon myrtle

### Pink Pearl \$20

Giniversity, berries, prosecco, soda

### Aperol Spritz \$18

Aperol, prosecco, soda

### Lychee Mule \$20

Vodka, lychee, lime, matsos ginger, mint

### Cygnet Colada \$17

Malibu, bicardi, pineapple, lemon, soda

### Mojito \$16

Bacardi, lime, mint, soda

### Rum Punch \$18

Spiced rum, bitters, pineapple, orange, lemon myrtle

### Bush Tomato Bloody Mary \$20

Vodka, tomato juice, tobacco, Worcestershire, bush tomato spice

## Spirits

### Gin

West Winds The Sabre (WA) \$10

Moon Tide White Pearl (WA) \$12

Giniversity Pink Gin (WA) \$13

### Vodka

Margaret River Distilling Co (WA) \$12

Belvedere or Kettle One \$11

Smirnoff \$10

### Rum

Illegal Tender Spiced (WA) \$12

Ord River Premium (WA) \$12

Bacardi \$9

Bundaberg \$9

### Whisky

Limeburners Single Malt (WA) \$14

Johnny Walker Red \$9

### Bourbon

Woodford Reserve \$12

Makers Mark \$11

Jack Daniel \$9

Jim Beam \$9

## Soft Drinks

Coke, Sunkist, Coke No Sugar, Solo, Sprite \$3.5

Bundaberg Varieties \$5.5

Juice box \$3

Bottled Water 600ml \$3 or 1.5l \$5.50

San Pellegrino \$6



## Wines

### White

Spear Tree Chardonnay (WA) \$9/\$35

Bowers Sauv Blanc (WA) \$10/\$40

The Walcott Reisling (WA) \$10/\$42

Ashbrook Estate SBS (WA) \$11/\$48

Ashbrook Estate Rose (WA) \$11/\$50

Wildflower Rose (WA) \$9/\$35

### Red

Bowers Shiraz (WA) \$9/\$38

Howard Park Shiraz (WA) \$65

Ashbrook Estate Caub Sauv (WA) \$11/\$50

Mosswoods "Amys" Cab Sauv (WA) \$75

Silwood Pinot Noir (WA) \$11/\$48

### Sparkling

Masterpiece Brut \$10/\$40

Jansz NV \$80

Veuve Clicquot \$100

## Beer

### On Tap

Cable Beach Sunset Ale 4.2%

Middy 285 \$9.5 Schooner 425 \$12

Spinifex Ginger Beer 3.5%

Middy 285 \$9 Schooner 425 \$11

### Other Beer

Great Northern Super Crisp Stubbie \$7.5

Hahn Superdry Stub \$8.5

Corona Stubbie \$11

Spinifex Myrtle Summer Ale \$11

James Squire 150 Lashes \$11

Gage Roads Single Finn \$11

Little Creatures Pacific Ale \$11

Matso's Ginger Beer \$11

Matso's Mango Beer \$11

Matso's Hard Lemon \$11



Hot Drinks

Cup \$5, Mug \$6

Flat White  
Cappuccino  
Latte  
Mocha  
Hot Chocolate  
Macchiato  
Long Black  
Chai Latte  
Espresso \$4

Babychino \$2.50

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Iced Drinks

Iced Chocolate \$6  
Iced Coffee \$6  
Iced Latte \$6  
Iced Mocha \$6  
Iced Long Black \$6  
Iced Tea \$6  
Add Cream .50c  
Add Syrup .50c

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Pot Tea

Small \$4.50, Large \$6.50  
English Breakfast  
Earl Grey  
Green & Mint

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Takeaway cup .50c  
Soy Milk .80c  
Almond Milk .80c