



### To Start

<b>The Quattro</b> marinated olives, evoo, dukkah and house made dip served with a gourmet mini loaf (v)	17.5
<b>Gazpacho</b> with cucumber noodles (gf)	12
Add prawns	8
<b>Bucket of prawns</b> whole cooked Shark Bay king prawns (gf)	26

### On the Rocks

<b>Ocean trout</b> topped with seaweed butter served with a quinoa, chia and preserved lemon salad (gf)	32
<b>Linley Valley pork loin</b> topped with blue cheese and walnut butter served with a green salad, Semillon-poached pear, walnuts and feta (gf)	30
<b>Scotch fillet</b> with a green salad topped with roasted beetroot and caramelized walnuts served with chardonnay-infused green pepper sauce (gf)	37

### Off the Rocks

<b>Cumin-roasted butternut pumpkin salad</b> with baby spinach, beetroot relish, pine nuts, feta and Kombucha vinaigrette (v, gf)	21
Add smoked salmon	6
<b>Panzanella salad</b> a green salad with Spanish onion, capers, anchovies, torn basil leaves, cherry tomatoes and truffle-infused evoo croutons (v)	16
Add smoked salmon	6
<b>Nipper's plate</b> grilled salmon or beef, seasonal vegetables, dip, fresh fruit, cheese and biscuits	15

### To Share

#### **The Vineyard Platter**

Shark Bay king prawns, smoked salmon, panzanella salad, chorizo, feta, caperberries, marinated olives, Camembert, house made dip, loquat chutney, fresh fruit and a gourmet mini loaf	58
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#### **Charlotte's Cheeseboard**

A selection of fine cheeses served with fruit, house made loquat chutney, nuts and crackers (v)	24
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### To Finish

A selection of house made desserts is available for your enjoyment	9.5
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**One bill per table**

**10% surcharge on public holidays**

**Menu subject to change without notice**