

Mains

King Prawn and Scallop Fettucine	23
With Snow Peas, Garlic and Chardonnay Crème	
Handmade Gnocchi	19
Napoli Sauce, Chorizo Sausage and Parmesan Cheese	
Vegetarian Triangoli	19
Pumpkin and Walnut filled Pasta with Mushroom Crème Sauce	
Fresh Kalbarri Goldband Snapper	28
Creamy Mash, Greens and Lemon Butter Sauce	
WA Rock Lobster	Half 26 Whole 45
Choice of Mornay or Grilled served with Fries and Salad	
King Salmon	24
Bok Choy, Rice, and Teriyaki Glaze	
Seafood Jambalaya	28
Creole Style Rice Dish, Chefs Selection of Seafood, Chorizo and Paprika	
Nyonya Style Chicken Curry	25
Cooked in Exotic Spices, Coconut Cream served with Pappadum and Pilaf Rice	
Mauritian Lamb Curry	26
Eggplant Pakora, Pilaf Rice, Samosa and Papadum	
Hoisin Duck Breast	26
Served with Stir-fry Noodles, and Bok Choy	
Corn Fed Chicken Breast	26
Wrapped in Prosciutto, Roast Pumpkin Risotto, Tomato and Thyme Jus	
West Australian Lamb Rack	29
Ratatouille, Roast Pumpkin, Balsamic Thyme Jus	
Surf & Turf	35
Beef Sirloin topped with Garlic Prawns, Scallops and Potato	
Prime Beef Ribeye	35
500g M.S.A Beef, Grilled Peppers, Tomato Chilli Butter and Hand Cut Potato Skins	
Beef Fillet	32
With Field Mushroom Confit, Hand Cut Potato Skins and your choice of Pepper, Mushroom or Garlic Sauce	
Beef Fillet Royale	39
Beef Fillet topped with ½ Grilled W.A Rock Lobster, Broccolini and Potato	