

## SMALL / SHARES

<b>mixed olives</b> , marinated artichoke + red onion, toasted ciabatta <sup>vg</sup>	9
<b>smoked cauliflower popcorn</b> , chipotle aioli <sup>vg</sup>	11
<b>marinated fremantle sardines</b> , black olive tapenade, pickled shallots + toast	14
<b>charred octopus tentacle</b> , asian pickles, coriander pesto, sunflower seeds	15
<b>bowl of chips</b> , super crunch coating, served with our own garlic aioli dipping sauce <sup>vg</sup> / <sup>df</sup>	9
<b>spiced zucchini + carrot fritters</b> , with minted yoghurt <sup>gf</sup> / <sup>vg</sup> / <sup>df</sup>	12
<b>beef brisket croquettes (4)</b> , crumbed and fried, sliced green onion, horseradish mayo	16
<b>seasonal dip</b> , house made flat bread (please check blackboards)	12
<b>salmon crudo</b> , korabi, blood plum, white ponzu, aioli, sesame, crispy cassava crackers	15
<b>grazing board (for 2)</b> , mortadella, bresaola, grilled zucchini, onion + eggplant pickled vegetables, bread in common ciabatta, daily dip (see board)	28

## SALADS / VEGETABLES

<b>leaf salad</b> , green leaves, tomato, cucumber, house dressing <sup>gf</sup> / <sup>vg</sup> / <sup>df</sup>	6
<b>smoked tofu salad</b> , asian greens, lime, coriander, chilli, fried shallots <sup>vg</sup> / <sup>gf</sup>	14
<b>charred carnarvon sweetcorn</b> , avocado puree, chilli, seasoned sour cream, coriander <sup>df</sup> / <sup>vg</sup>	15
<b>baby summer squash</b> , smoked garlic, basil, lemon, olive crumb <sup>vg</sup> / <sup>df</sup> / <sup>gf</sup>	11
<b>tomato medley salad</b> , la delizia latticini burrata, pickled tomato, basil, crouton <sup>v</sup>	18
<b>soba noodle salad</b> , spring onion, chilli, bean sprouts, soy caramel dressing, asian herbs + greens <sup>df</sup> / <sup>vg</sup> / <sup>df</sup>	16
add chicken	+ 4
add prawns	+ 5

## STONE FIRED PIZZAS

<b>margherita</b> , cherry tomatoes + fresh basil	18
add prosciutto	+4
add anchovy	+2
<b>vegan</b> , garlic base, zucchini, summer squash, cherry tomato, basil pesto, red onion togarashi spiced pepitas <sup>contains nuts</sup>	21
<b>pepperoni</b> , roasted grape tomato, basil, chilli flakes	21
<b>barbeque chicken</b> , norfolk bbq sauce, roasted red peppers, shaved red onion, ranch dressing	22
<b>chilli prawn</b> , basil pesto, buffalo mozzarella	24
swap to a gluten-free base	+3

## KIDS

<b>fish + chips</b> <sup>gf</sup> / <sup>df</sup>	12
<b>tomato + cheese pizza</b> <sup>v</sup>	12
<b>pasta napoli</b> , tomato and herb sauce, parmesan <sup>v</sup>	12

## DESSERT

<b>gelato - vanilla / mango / chocolate</b> <sup>gf</sup> / <sup>v</sup>	6
<b>sorbet - raspberry</b> <sup>gf</sup> / <sup>v</sup>	6

## LARGE DISHES

<b>spiced goa crispy chicken thigh</b> , summer cous cous salad, coriander <sup>gf</sup>	22
<b>lightly battered shark bay whiting</b> , potatoes, slaw, dill remoulade	24
<b>local cockburn mussels</b> , steamed with roasted cherry tomato sugo, fresh basil & chilli <sup>gf</sup> / <sup>df</sup> served with grilled ciabatta	25
<b>pork cotoletta</b> , norfolk's italian-style crumbed pork cutlet, witlof salad, anchovy, tomato chutney <sup>df</sup>	29
<b>crispy skin salmon</b> , asian greens, mushrooms, miso dressing <sup>gf</sup>	28
<b>norfolk cheese burger</b> , 200g chuck beef + brisket pattie, american cheddar, onion, pickles bbq sauce, south carolina mustard, brioche bun, fries	20
add xtra pattie	+ 6
add bacon	+ 2
add cheese	+ 1
<b>crispy buttermilk chicken burger</b> , chipotle marinated breast, lettuce, pickled jalapeño american cheddar, brioche bun, fries	20
add bacon	+ 2
<b>beyond burger™</b> , plant-based burger pattie, lettuce, tomato, onion, pickles, norfolk burger sauce american cheddar, brioche bun, fries <sup>gf</sup> / <sup>v</sup> / <sup>vg</sup>	26

## FROM THE CHARCOAL GRILL

<b>blackwood lamb rump</b> , herbed black chickpeas, brown vinegar mint sauce <sup>gf</sup> / <sup>df</sup>	32
<b>350g southern ranges (grass fed) scotch fillet</b> , crispy crushed royal blue potato <sup>gf</sup> and a choice of smoked beef jus or red capsicum chimichurri	39

add any side dish +5

leaf salad tomato salad charred corn

## BBQ + SMOKER MENU

### THE FEASTING BOARDS

jarrah + applewood smoked beef brisket, rotisserie lamb leg + salsa verde pulled pork shoulder, spicy smoked chicken thigh + alabama white sauce served with royal blue + seed mustard potato salad, charred zucchini salad, buffalo corn cobs bread rolls + big al's bbq sauce	
<b>feasting board (for 2)</b>	60
<b>feasting board (for 4)</b>	99

### SMOKER DISHES

<b>smoked beef brisket</b> , royal blue + seed mustard potato salad, bread, big al's bbq sauce <sup>gf</sup>	26
<b>bbq sandwich</b> , choice of smoker meat, pickles + slaw, big al's bbq sauce <sup>gf</sup>	15

available\*  
wednesday 5 - 9pm  
thursday to saturday 12 - 9pm  
sunday 12 until sold out

\* due to the cooking times involved, smoker times may be shortened if sold out early