



MEALS SERVED FROM 11AM -9.30PM

**TO SHARE**

<b>GARLIC BREAD</b>	<b>\$8</b>
<b>LEMON PEPPER SQUID</b> w/ roasted garlic aioli	<b>\$17</b>
<b>MOROCCAN SPICED LAMB MEATBALLS</b> w/ tzatziki & garlic bread *gf	<b>\$17</b>
<b>BRUSCHETTA</b> w/ tomatoes, fetta, basil, red onions *vo *gfo	<b>\$14</b>
<b>PIZZA BIANCA</b> w/ garlic, rosemary, sea salt & cheese	<b>\$14</b>
<b>ARANCINI</b> Filled w/ chicken, chorizo & jalapenos	<b>\$18</b>
<b>CAPRESE SALAD</b> Buffalo mozzarella, tomato, basil & truffle oil *v *gf	<b>\$15</b>
<b>SPICY BUFFALO WINGS</b> w/ ranch dressing & celery sticks *gf	<b>\$16</b>
<b>POLENTA CHIPS</b> w/ roasted garlic & red pepper puree	<b>\$14</b>
<b>PANKO CRUMBED PRAWNS</b> on avocado salsa	<b>\$18</b>
<b>TEMPURA WHITING</b> w/ cocktail sauce & lemon	<b>\$19</b>
<b>MARINATED OCTOPUS &amp; OLIVES</b> w/ prosciutto & turkish bread	<b>\$31</b>
<b>CHIPS</b> w/ garlic aioli & tomato sauce *gfo	<b>\$9</b>
<b>WEDGES</b> w/ sweet chilli sauce & sour cream	<b>\$9</b>
<b>GUACAMOLE</b> w/ tomato salsa & corn chips	<b>\$13</b>

\*V – VEGETARIAN

\*VO – VEGAN OPTIONAL

\*GF – GLUTEN FREE

\*GFO – GLUTEN FREE OPTION

**MAINS**

<b>CHICKEN PARMIGIANA</b> w/ chips & garden salad	<b>\$26</b>
<b>MUSSELS</b> Cooked in spicy basil & tomato sauce served w/ garlic sourdough *gfo	<b>\$30</b>
<b>GNOCCHI</b> w/ char grilled vegetables, fresh basil & ricotta cheese *vo/gf	<b>\$27</b>
<b>BEER BATTERED OR GRILLED SNAPPER</b> w/ chips & garden salad served w/ house made tartare sauce *gfo	<b>\$28</b>
<b>ANGUS BEEF BURGER</b> w/ bacon, lettuce, tomato & pickled onions in a brioche burger bun w/chips	<b>\$20</b>
<b>STEAK SANDWICH</b> w/ scotch fillet, bacon, fried egg, lettuce, tomato, pickled onions & cheese in Turkish bread w/chips	<b>\$20</b>
<b>SCOTCH FILLET STEAK 300G</b> w/ chips, garden salad & your choice of pepper, mushroom or creamy garlic sauce *gfo	<b>\$37</b>

**SALADS**

<b>PRAWN &amp; ROCKET SALAD</b> w/ pine nuts, avocado, crispy polenta & honey mustard dressing *gf	<b>\$26</b>
<b>PUMPKIN &amp; QUINOA SALAD</b> w/ grilled haloumi, toasted almonds & cranberries *vo/gf	<b>\$23</b>
<b>THAI BEEF SALAD</b> w/ cashew nuts, carrots, cucumber & noodles served w/ lemongrass dressing *gf	<b>\$23</b>
<b>CAESAR SALAD</b> w/ bacon, parmesan, croutons & cos lettuce served w/ poached egg *gfo +poached chicken \$6	<b>\$17</b>

**PIZZA**

<b>MARGHERITA</b> w/ mozzarella, basil *v	<b>\$18</b>
<b>PUMPKIN &amp; PESTO</b> w/ pumpkin, feta cheese, pine nuts & rocket on pesto base *v	<b>\$23</b>
<b>TROPICAL</b> w/ ham, pineapple & tomatoes	<b>\$20</b>
<b>MOROCCAN LAMB</b> w/ pulled lamb, capsicum, onions, minted yoghurt, rocket & feta cheese	<b>\$24</b>
<b>DIOVOLA</b> w/ nduja, pepperoni, capsicum, red onions & fresh chili	<b>\$23</b>
<b>BOURBON CHICKEN</b> w/ chicken, bacon, mushrooms, red onions & parmesan w/ ranch dressing on bbq base	<b>\$24</b>
<b>MEAT LOVERS</b> w/ chicken, ham, bacon, pepperoni, red onions & capsicum	<b>\$24</b>
<b>VEGETARIAN</b> w/ artichokes, mushrooms, olives & roasted capsicum *v *vo	<b>\$22</b>
<b>PARMA</b> w/ prosciutto, rocket, mozzarella & caramelised onions	<b>\$23</b>



140 Marine Parade, Cottesloe, WA  
(08) 9384 2555 | www.obh.com.au



# Beverages

## WHITE WINES

	GLS	BTL
WEST CAPE HOWE RIESLING	\$8.5	\$37
HOWARD PARK CHARDONNAY	\$8.5	\$41
WEST CAPE HOWE SSB	\$8.5	\$35
WEST CAPE HOWE ROSE	\$8.5	\$35
LEEUWIN ESTATE ART SERIES SB		\$42
SHAW & SMITH SB		\$43

## RED WINES

	GLS	BTL
WEST CAPE HOWE SHIRAZ	\$8.5	\$35
ROSILY CAB SAUV	\$8.5	\$33
WEST CAPE HOWE CAB SAUV	\$8.5	\$35
HOWARD PARK PINOT NOIR	\$8.5	\$41
SHAW & SMITH SHIRAZ		\$59
HOWARD PARK CAB SAUV		\$46

## SPARKLING WINES

	GLS	BTL
REDBANK EMILY NV	\$7.5	\$29
VILLA JOLANDA PROSECCO	\$8.5	\$36
NINTH ISLAND		\$37
CHANDON BRUT NV		\$46
MOET CHANDON NV (FRANCE)		\$90
VEUVE CLICQUOT NV (FRANCE)		\$95

## IN THE BOTTLE

COOPERS PALE ALE	\$8.5
JAMES BOAG'S PREMIUM	\$8.5
CORONA (MEXICO)	\$9.5
PERONI (ITALY)	\$9.5

## ON TAP

	MIDDY	PINT
ROGERS 3.8%	\$5	\$9
HAHN SUPER DRY 3.5%	\$5	\$9
SWAN DRAUGHT	\$5	\$10
HAHN SUPER DRY	\$5	\$10.5
FURPHY	\$5	\$10
JAMES SQUIRE 150 LASHES	\$6	\$11.5
MATSO'S GINGER BEER	\$6	\$12
JAMES SQUIRE CIDER		\$6
	\$11.5	

## COCKTAILS

APEROL SPRITZ	\$12
Aperol, Prosecco, Soda Water	
LONG ISLAND ICE TEA	\$17
Tequila, White Rum, Gin, Cointreau, lime, sugar syrup	
MARGARITA	\$17
Tequila, Cointreau, lime, sugar syrup, salt rim	
DAIQUIRI	\$17
White Rum, fruit liqueur, Cointreau, lime, sugar syrup	
ESPRESSO MARTINI	\$17
Vodka, Kahlua, espresso, sugar syrup	
MOJITO	\$17
White rum, lime, mint, sugar syrup, soda water	
BLOODY MARY	\$17
Vodka, Worcester sauce, tomato juice, lemon, tobasco, salt & pepper, celery	
PINA COLADA	\$17
White Rum, Malibu, Pineapple Juice, Coconut Cream	
COSMOPOLITAN	\$17
Vodka, Cointreau, Cranberry Juice, Sugar Syrup, Lime Juice, Lemon Juice	
FRENCH MARTINI	\$17
Chambord, Vodka, Sugar Syrup, Pineapple Juice	
JAPANESE SLIPPER	\$17
Midori, Cointreau, Lime Juice	

