



MENU

PUBLIC BAR MENU

MEALS
AVAILABLE
12PM -9.30PM

TO SHARE

GARLIC BREAD	\$8
BRUSCHETTA- tomato medley, whipped feta, basil *v *gfo	\$15
LEMON PEPPER SQUID	\$18
BUFFALO WINGS	\$17
with ranch dressing & celery sticks *gfo	
ARANCINI chicken, chorizo & jalapeno with romesco sauce	\$17
PICKLED ABROLHOS SCALLOPS watermelon consommé, micro basil, shallots, jalapenos *gf *df	\$22
HARISSA LAMB SPRING ROLLS	\$18
with dates, spinach, tahini yoghurt & pomegranate	

SALADS

CAESAR SALAD	\$18
cos lettuce with croutons, soft boiled egg, streaky bacon & parmesan Add Chicken	\$6
PEAR & BLUE CHEESE SALAD	\$22
candied walnuts, gorgonzola, rocket & onions with a mimosa dressing	
HARISSA ROASTED CAULIFLOWER	\$22
with chickpeas, pomegranate & tahini yoghurt	

PIZZA BIANCA	\$15
roasted garlic, rosemary, sea salt & mozzarella *v *vo	
TEMPURA WHITING	\$20
CAPRESE SALAD	\$18
tomato medley on burrata cheese with basil pesto & olive oil *gf	
GRILLED CHORIZO	\$14
with rosemary & lemon *gf	
CHIPS	\$10
with aioli & tomato sauce *gfo	
SWEET POTATO WEDGES	\$12
with sriracha mayonnaise	
POTATO WEDGES	\$10
with sweet chilli sauce & sour cream	

PIZZAS

MARGHERITA	\$20
tomato, fior di latte, basil *v	
TROPICAL	\$21
ham, pineapple on a tomato base	
MOROCCAN LAMB	\$25
lamb, capsicum, onions, minted yoghurt, rocket & feta	
VEGETARIAN	\$23
artichokes, mushrooms, olives, roasted capsicum *vo *v	
PUMPKIN & PESTO	\$23
roasted pumpkin, feta, pine nuts & rocket on a pesto base	
GARLIC PRAWN	\$28
garlic prawns, olives, sliced chilli, parmesan & aioli	
NDUJA	\$25
spicy calabrese sausage, hot chorizo, fior di latte, capsicum	
BOURBON CHICKEN	\$25
roasted chicken, mushrooms, bacon, onions, parmesan, ranch sauce & spring onions	

MAINS

OBH BURGER	\$20
Black Angus Beef, bacon, cheese, lettuce, tomato & aioli *gfo *dfo	
STEAK SANDWICH	\$24
scotch fillet, cheese, bacon, egg, rocket, tomato relish *gfo *dfo	
CHICKEN PARMIGIANA	\$29
with chips & salad	
SCOTCH FILLET	\$42
(250g) with chips, salad & red wine jus *gfo *df	
FISH & CHIPS	\$29
seasonal WA fish battered or gilled served with chips & salad *gfo	
POKE BOWLS	\$30
teriyaki salmon OR wild mushroom, brown rice, edamame beans, avocado, wakame with a citrus dressing *gf *df	

DESSERTS

GINGER & CARDAMOM PANNA COTTA	\$12
*gf	
BAKED BANANA PUDDING	\$16
with butterscotch & passionfruit mousse	
BURNT BASQUE CHEESECAKE	\$12
with berry compote & shortbread *gfo	

*VEGAN *VE
VEGAN OPTION *VO
VEGETARIAN *V
GLUTEN FREE *GF
GLUTEN FREE OPTION *GFO
DAIRY FREE *DF
DAIRY FREE OPTION *DFO

WHITE WINE

HOUSE WHITE	\$7/\$32
HOUSE MOSCATO	\$7/\$32
TA-KU SB	\$8.5/\$33
CLAIRAULT SSB	\$9/\$35
XANADU CIRCA 77 CHARDONNAY	\$9/\$35

ROSE

WEST CAPE HOWE ROSE	\$8.5/\$33
LA VIEILLE ROSE (FRANCE)	\$8.5/\$33

RED WINE

HOUSE RED	\$8.5/\$32
FOREST HILL SHIRAZ	\$9/\$35
ALKOOMI BLACK LABEL CAB/SAV	\$9.5/\$36
SAINT CLAIR PINOT NOIR	\$8.5/\$37
HOWARD PARK CAB/SAV	\$50

BY THE BOTTLE

CORONA	\$9.5
GUINNESS (CAN)	\$9.8
PERONI	\$9.5
HEINEKEN ZERO%	\$3.5
HAHN CRISP	\$8.5
STRONGBOW ORIGINAL CIDER	\$8
HEINEKEN	\$8.5
CARLTON DRY	\$8.5
COOPERS PALE ALE	\$8.5

SPARKLING WINE

HOUSE PROSECCO	\$8/\$32
REDBANK EMILY NV	\$8.5/\$32
VILLA JOLANDA PROSECCO	\$8.5/\$36
GRANT BURGE	\$10.5/\$41
VEUVE CLICQUOT NV (FRANCE)	\$95

COCKTAILS

APEROL SPRITZ <i>Aperol, prosecco & soda water</i>	\$14
PINK GIN SPRITZ <i>Gordon's Pink Gin, prosecco, lemonade</i>	\$14
PIMMS CUP <i>Pimms, lemonade, cucumber, strawberry, orange</i>	\$14

TAP BEER

SWAN DRAUGHT	\$6/\$10.5
VICTORIA BITTER	\$6/\$10.5
HAHN SUPER DRY	\$6/\$11
HAHN SUPER DRY 3,5%	\$5/\$8
FURPHY	\$6/\$10.5
JAMES SQUIRE 150 LASHES	\$6.5/\$12
LITTLE CREATURES PALE ALE	\$6.5/\$12
LITTLE CREATURES ROGERS	\$6/\$11
GAGE ROADS SINGLE FIN	\$6/\$10
GAGE ROADS PIPE DREAMS	\$6/\$10
MATSO'S GINGER BEER	\$6.5/\$12
ORCHARD CRUSH CIDER	\$6.5/\$12
