



MENU

TOP 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 consomme, micro basil, shallots, jalapenos *gf *df | \$22 |
| HARISSA LAMB SPRING ROLLS | \$18 |
| with dates, spinach, tahini yoghurt & pomegranate | |

SALADS

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| 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 | |

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|---|------|
| 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

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|---|------|
| 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

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|---|------|
| 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

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| 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

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|----------------------------|------------|
| YELLOWTAIL MOSCATO | \$7/\$32 |
| TA-KU SB | \$8.5/\$33 |
| WEST CAPE HOWE RIESLING | \$8.5/\$35 |
| XANADU CIRCA 77 CHARDONNAY | \$9/\$35 |
| SHAW & SMITH SB | \$45 |

ROSE

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| WEST CAPE HOWE ROSE | \$8.5/\$35 |
| LA VIELLE ROSE (FRANCE) | \$8.5/\$33 |

RED WINE

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| FOREST HILL SHIRAZ | \$8.5/\$35 |
| ALKOOMI BLACK LABEL CAB/SAV | \$8.5/\$37 |
| SAINT CLAIR PINOT NOIR | \$8.5/\$37 |

BY THE BOTTLE

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|----------------|-------|
| CORONA | \$9.5 |
| PERONI | \$9.5 |
| HAHN CRISP | \$8.5 |
| HEINEKEN ZERO% | \$3.5 |

TAP BEER

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|-------------------------|------------|
| SWAN DRAUGHT | \$6/\$10 |
| HAHN SUPER DRY 3.5% | \$5/\$8 |
| FURPHY | \$6/\$10.5 |
| JAMES SQUIRE 150 LASHES | \$6.5/\$12 |
| LITTLE CREATURES ROGERS | \$6/\$11 |
| GAGE ROADS SINGLE FIN | \$6/\$10 |
| MATSO'S GINGER BEER | \$6.5/\$12 |
| ORCHARD CRUSH CIDER | \$6.5/\$12 |

SPARKLING WINE

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| HOUSE PROSECCO | \$8/\$32 |
| GRANT BURGE | \$10.5/\$41 |
| VEUVE CLICQUOT NV (FRANCE) | \$95 |

COCKTAILS

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|---|------|
| APEROL SPRITZ | \$14 |
| <i>Aperol, prosecco & soda water</i> | |
| PINK GIN SPRITZ | \$14 |
| <i>Gordon's Pink Gin, prosecco, lemonade</i> | |
| LONG ISLAND ICE TEA | \$20 |
| <i>Tequila, white rum, gin, Cointreau, lime & sugar syrup</i> | |
| MARGARITA | \$20 |
| <i>Tequila, Cointreau, lime, sugar syrup & a salt rim</i> | |
| ESPRESSO MARTINI | \$20 |
| <i>Vodka, Kahlua, espresso & sugar syrup</i> | |
| COSMOPOLITAN | \$20 |
| <i>Vodka, Cointreau, cranberry, sugar syrup, lime & lemon juice</i> | |
| PIMMS CUP | \$12 |
| <i>Pimms, lemonade, cucumber, strawberry, orange</i> | |
