



~ Lunch and Dinner ~

Sharing Small Plates		\$
Everything Ranch Nuts & Bolts Mix <i>vgt, nuts</i>		5
Elote Corn, Smokey Paprika, Citrusy Feta <i>gf, vgt, vgno</i>	3 pieces	12
Chilli, Garlic and Cheese Naan <i>vgt</i>		9
Spiced Onion Bhaji, Dry Mango Dust, Tamarind Chutney <i>gf, vgt</i>		14
Kerala Fried Chicken Strips, Buttermilk Ranch, Green Chutney <i>gf</i>		19
Aloo Vada Croquettes, Pomegranate, Chutney, Mint Sauce <i>vgt, gf</i>	3 pieces	14
Spiced Lamb and Veal Kofta, Herb Mayo, Green Chutney <i>gf, dfo</i>	5 pieces	19
Thai Coleslaw, Chilli Jam, Cashews <i>gf, df, nuts</i>		8
Sharing Large Plates		
Salt and Pepper Calamari, Chilli Jam, Thai Coleslaw, Cashews <i>gf, nuts</i>		26
Roasted Cauliflower Chaat, Sev, Riata, Green Chutney <i>vgt, vgno, gf</i>		24
Birria Quesadilla, 8hr Slow Cooked Beef Brisket, Burnt Cheese, Pickled Onion <i>gf</i>	3 pieces	29
Scotch Fillet 300g, Salsa Verde, Broccolini, Pepperonata <i>gf</i>	carved	39
Lamb Backstrap, Pumpkin Subji, Raita, Molasses <i>gf, dfo</i>	carved	32
Amritsari Fried Goldband Snapper, Smoked Paprika Chips, Asian 'slaw <i>gf</i>		28
Local Meat and Cheese Board, Nuts, Lavosh, Pear Chutney <i>nuts</i>		28

Daily specials board at bar

For kids menu please ask staff

Kitchen hours - simple menu available at other times

12pm - 2pm, 4.30pm - 8pm Wed - Sat

12pm to 8pm Sun

See bar staff about ingredients if you have allergies



Order food and drinks at the bar, take your drinks with you and food will come to your table
gf = gluten free, vgt = vegetarian, vgno = vegan optional, vgto = vegetarian optional, dfo = dairy free optional



~ Beer and Cider ~

<i>On Tap Golden West</i>	%	<i>Mid.</i>	<i>Sch.</i>	<i>Pint</i>
Easy Mid Strength	3.5	5	7	10
Classic Golden Ale	4.1	6	9	12
Kwencher Pale Ale	5.0	6	9	12
Lazy Hazy Pale Ale	5.1	6.5	10	13
Fresh IPA	5.8	7	10.5	14
See beer menu boards for other styles	See menu			

<i>Rotating Tap Friends - change regularly check bar for updates</i>	%	<i>Mid.</i>	<i>Sch.</i>	<i>Pint</i>
South Fremantle Brewing Lager	4.5	6	9	12
Artisan - Rotating tap		m/p	m/p	m/p
Campus Pasionfruit & Sea Salt Gose	4.2	7	10.5	14
Cowaramup Choc Porter	5.4	7	10.5	14
Roleystone Gold n Pear Cider	3.1	7	10.5	14
Margaret River Brew House Ginger Beer	5	7	10.5	14

<i>Packaged Friends</i>	%	<i>Can</i>
Big Drop Pale Ale	0.5	10
Sick Puppy Two Tales Pale Ale <i>gluten reduced</i>	5.6	12

<i>Takeaway Golden West</i>	%	
Squealer (1L) and Growler (2L) Refills (new vessel add \$10)	See menu	15-30



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~ Wine ~

			Glass	Bottle
<i>Sparkling</i>				
	Mojo, Prosecco, 2020	SA	11	50
	Clover Hill, Cuvée Sparkling, NV	TAS	17	75
<i>White</i>				
	Graffico, Late Harvest, 2018	WA	10	45
	Harewood Estate, Riesling, 2021	WA	12	55
	Te Mata Estate, Sauv Blanc, 2020	NZ	13	60
	Cullen, Sem Sauv Blanc, 2019	WA	13	60
	Jilyara, Chardonnay, 2020	WA	13	60
<i>Orange</i>				
	Blind Corner, Orangé, 2021	WA	12	55
	Express Winemakers, L'Orange, 2021	WA	17	75
<i>Rose</i>				
	Thompson Estate, Rose, 2021	WA	11	50
	Tripe Iscariot, Rose, 2021	WA	14	60
<i>Red</i>				
	Son of a Bull, Pinot Noir, 2020	TAS	13	60
	Aylesbury Estate, Tempranillo, 2020	WA	14	65
	Head, Shiraz, 2019	SA	14	65
	Thorn Clarke, Merlot, 2019	SA	12	55
	Coriole Estate, Cab Sauv, 2019	SA	14	65
<i>Pet Nat</i>				
	Unico Zelo Sea Foam	SA	16	70



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~ Spirits ~

<i>Whisk(e)y</i>				\$	<i>Gin</i>		\$
Makers Mark	USA	10			Bulldog	England	10
Wild Turkey	USA	10			Little Things Strawberry	Australia	16
Wild Turkey 101	USA	11			Sipsmith Sloe Gin	England	15
Wild Turkey Longbranch	USA	11			Roku Gin	Japan	12
American Honey	USA	9			Southwester Barrel Aged	Australia	17
Jim Beam Rye	USA	10			<i>Vodka</i>		
Canadian Club	Canada	10			Zubrowka Biala	Poland	10
Teachers	Scotland	10			Skyy	USA	10
The Glengrant Aboralis	Scotland	10			Titos	USA	13
The Glengrant 10yo	Scotland	13			Suntory Haku Vodka	Japan	11
Auchentoshan 12yo	Scotland	10			<i>Something Else</i>		
Bowmore 12yo	Scotland	14			Courvoisier VS	France	14
Laphroaig 10yo	Scotland	15			Campari	Italy	9
Oban 14yo	Scotland	21			Aperol	Italy	9
Acnoc Malt 12yo	Scotland	15			Ouzo 12	Turkey	9
Jameson	Ireland	10			Frangelico	Italy	9
Suntory Toki Whisky	Japan	11			Cinzano Rosso/ Bianco	Italy	9
<i>Rum</i>					Disaronno	Italy	12
Bati White	Fiji	10			Grand Marnier	France	12
Brix White	Australia	15			Chartreuse	France	15
Appleton Estate Signature	Jamaica	10			South Beach Aperitivo	Australia	10
Appleton Estate Res. 8yo	Jamaica	11					
Baron Samedi Spice	Jamaica	10					
Brix Spiced	Australia	15					
<i>Agave</i>							
Espolon Blanco	Mexico	10					
Espolon Reposado	Mexico	11					
Casamigos Mezcal	Mexico	16					



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~ Cocktails and Mixers ~

On Tap \$
Idle Hands - Champagne Pina Colada 8.4% 15

To Order
Aperol Spritz - Aperol, Prosecco, Soda 15
Negroni - Campari, Bulldog Gin, Cinzano Rosso 15
Cosmo - Skyy Vodka, Grand Marnier, Cranberry & Lime Juice 18
Clover Club - Bulldog Gin, Lemon Juice, Raspberry Syrup, Whites 18
Whiskey Sour - Makers Mark, Lemon Juice, Sugar, Whites 18
Watermelon Daiquiri - Balti White Rum, Watermelon & Lime Juice, Sugar 18
Tommy's Margarita - Espolon Blanco, Agave, Lime Juice, w/ice 18
Classic Margarita - Espolon Blanco, Grand Marnier, Lime Juice, Salt Rim 18
Old Fashioned - Makers Mark, Bitters, Sugar 18

Non-Alcoholic
Lyre's Amalfi Spritz 0% 12
Lyre's GnT 0% 12
Lyre's Malt & Cola 0% 12
Lyre's Prosecco 0% 12

Soft Drinks and Mixers
Soda Water 2
Refresh Juice - Orange, Apple, or Watermelon 4
Coke, Coke No Sugar, Dry Ginger Ale - post mix 3.5/ 5
Cascade Ginger Beer, Tonic - post mix 3.5/ 5
Fever Tree Tonic 4



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