

## Starters

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<b>Crusty Turkish Bread</b> served warm with: Western Australian extra virgin olive oil, sweet balsamic & dukkah	10.50
<b>Meredith Farm Feta</b> marinated in garlic, peppercorns and evoo	9.50
<b>Garlic Bread</b> lightly toasted ciabatta with garlic & herb butter	10.80
<b>Bruschetta</b> grilled ciabatta with heirloom cherry tomatoes, basil, evoo, Meredith Farm feta & 12 month aged balsamic	16.00
<b>House-Made Chorizo</b> grilled & served with sweet balsamic glaze & lemon	17.50

## Entrées & Share Plates

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### Fresh Oysters:

Natural, served on crushed ice with lime, tomato shallot vinaigrette	6.80
Classic Kilpatrick	7.50
Tempura Oysters	7.00

### Southern Style Meat Taster

Slow roasted Amelia Park lamb ribs, skewers of prime beef fillet & crispy fried chicken wings	62.00
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### Fresh Local Seafood Taster

Lightly spiced baby squid, grilled king prawns & pan seared scallops served with a lime aioli	72.00
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	<b>Entrée</b>	<b>Main</b>
<b>Shark Bay King Prawn Salad</b> steamed king prawns with avocado, roasted cashews, macadamia nuts and toasted coconut, finished with yuzu dressing	36.50	55.50
<b>Traditional Beef Carpaccio</b> chili, truffle oil & Manchego crisps	35.50	
<b>Crispy Fried Squid</b> served with green onions, takoyaki sauce, kewpie and fried garlic flakes	30.00	42.00
<b>Geraldton Scallops</b> pan seared and served on roasted cauliflower and tamarind purée, finished with basil oil	38.50	58.00
<b>Huon Tasmanian Atlantic Salmon Sashimi</b> with pickled ginger, wasabi and a soy & mirin sauce	35.00	55.00

## Fresh House-Made Pastas and Risottos

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<b>Seafood Risotto</b> with Carnarvon king prawns and market fresh fish in a saffron and Napoli sauce	46.00
<b>Tiger Prawn Gnocchi</b> house rolled gnocchi with grilled local tiger prawns, roast pumpkin and sage butter	48.00
<b>Black Angus Beef Ragù</b> house rolled tagliatelle in a rich red wine tomato sauce and freshly grated parmesan	42.00
<b>Green Pea and Parmesan Risotto</b> finished with mascarpone and mint oil	40.80

## Poultry

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<b>Wagin Duck Marylands</b> 2 slow roasted confit duck Marylands served on a fricassee of green pea, wild mushroom and bacon	56.00
1 Maryland	42.50
<b>Moroccan Spiced Chicken</b> half free-range chicken, marinated in traditional Moroccan spices, pan roasted & served on hummus with dried apricots, sultanas & roasted almonds	44.50

## Today's Market Fresh Fish

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<b>Crispy Skinned Cone Bay Barramundi</b> with thyme roasted baby carrots, and a burnt butter and macadamia sauce	52.00
<b>Chef's Market Fresh Fish of the day</b> – refer to specials of the day	M/P

## Prime Aged Beef

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Note: Our steaks are aged, any cooking beyond medium-rare will result in a dryer and tougher product

<b>Sirloin</b> (350 grams) 100-day grain fed Margaret River sirloin, char-grilled and served with spiced butter	55.00
<b>Eye Fillet</b> (250 grams) Prime 30-day aged Kilcoy fillet char-grilled & served on a parsnip purée, finished with fried rocket and a red wine jus*	68.50
<b>Stone Axe Wagyu T-Bone</b> (650 grams) Prime Stone Axe Grade 6 Margaret River wagyu T-Bone chargrilled medium-rare & served with a side of red wine jus	130.00

Additional Sauces:

* Mushroom sauce	4.50	* Peppercorn & brandy sauce	4.30
* Creamy garlic sauce	3.50		

Additional condiments available on request: wholegrain mustard, dijon mustard, hot english mustard, creamed horseradish

## Salads & Side Orders

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<b>Crispy roasted potatoes</b> , tossed with garlic infused EVOO, fresh herbs and served with a herb aioli	14.80	<b>Beetroot &amp; feta salad</b> , tarragon infused baby beetroots served with candied walnuts, roasted pepitas and Meredith Farm feta	22.80
<b>Crispy chips</b> , fried and served with herb aioli	14.80	<b>Coco's Greek salad</b> with green peppers, cucumber, picked mint, feta & Gaeta olives, tossed in a Greek salad dressing	22.80
<b>Creamy mashed potato</b> , parmesan & truffle oil	14.80	<b>Caesar salad</b> , served with crispy speck, soft boiled egg and croutons with a light parmesan dressing	25.80
<b>Sautéed Broccolini</b> finished with toasted sesame & confit garlic	15.80	<b>Apple, avocado &amp; cranberry salad</b> tossed with bean sprouts, sugar snap peas finished with a creamy basil dressing	23.30

Add one of the following to our salads -Grilled Chicken \$7.00 /Prawns \$16.00 /White Anchovies \$4.50