

Entrée

Turkish Bread and Dips (h, v)	\$14.00
A selection of dips served with lightly toasted and buttered Turkish bread	
Shark Bay Cockles (gf, h)	\$16.00
Locally sourced cockles in their shells cooked in a sauce of white wine, parsley & garlic butter and served with Turkish bread	
Scallops (gf, h)	\$18.00
Seared scallops on a rich cauliflower puree, topped with toasted pine nuts and a foamy butter sauce	
Soft Shell Crab (h)	\$16.00
Crispy fried crab with Indonesian sambal dipping sauce	
Tuna Ceviche (h)	\$15.50
Lightly cured tuna with avocado cream, spicy Wasabi mayonnaise, cucumber and puffed wild rice	
Crispy Pork Belly Bites	\$16.00
Twice cooked pork belly bites, served in a sticky soy and tamarind sauce on a bed of salad with crispy fried shallots	
Peri Peri Chicken (gf, h)	\$15.00
Tender chicken pieces, poached, marinated and then lightly fried, served with a salad of bean shoots, peanuts, cucumber, carrot and crunchy noodles	
Rendang Spring Rolls (h)	\$15.00
House made crunchy spring rolls, with a mild beef Rendang and Philly cream cheese filling, served with a Thai dipping sauce	
Asian Fried Baby Squid (h)	\$15.00
Deep fried baby squid served with a Vietnamese Nam Jim sauce on a bed of lettuce	

PLEASE NOTE: Foods prepared here may contain these ingredients: milk, eggs, wheat, soy bean, peanuts, tree nuts, fish, shellfish and meat products. If you have any food intolerances please ask us about our ingredients and we will endeavour to answer your questions.

If you have a specific dietary requirement, please ask us as we are happy to assist if we are able to.

GF = Gluten Free H = Halal V = Vegetarian

Main

- Kalbarri Snapper (gf, h)** \$36.00
200g local snapper pan fried, served on a rich cauliflower puree, topped with chilli almond parsley butter and fresh seasonal steamed greens
- Pasta Pescatore (h)** \$32.00
Selection of seafood: prawns, scallops, snapper pieces and cockles in a basil salsa with a butter olive oil sauce on thick cut homemade ribbon pasta
- Chicken & Prawn Pad Thai (h)** \$29.50
A combination of stir fried rice noodles, chicken and prawns, and crunchy fresh vegetables coated in a sweet and tangy sauce, garnished with peanuts and a fried egg
- Sirloin & Prawns (gf, h)** \$48.00
350g cooked to your liking and garnished with Shark Bay tiger prawns – either a creamy garlic or a spicy chilli - with steamed greens and a choice of mashed potato or chips
- Sirloin (gf, h)** \$36.00
350g cooked to your liking, with steamed greens, creamy mashed potato or chips and a choice of mushroom, pepper or creamy garlic sauce
- Crumbed Lamb Cutlets (h)** \$39.50
Pine nuts, parmesan and herb crusted cutlets served with lamb jus, creamy mashed potato and accompanied by a medley of Mediterranean vegetables
- Grilled Vegetarian Delight (gf, h, v)** \$28.00
Grilled asparagus and broccolini, roasted capsicum and cherry tomatoes on a carrot puree with chilli almond butter
- Hainanese Chicken (gf, h)** \$31.50
Succulent poached chicken served in a light ginger chilli stock with chicken flavoured rice
- Beef Cheek Ragout (h)** \$32.00
Twelve hour slow braised ragout of beef cheeks, caramelised onions and mushrooms served in a rich tomato puree and topped with parmesan cheese
- Pork Belly (gf)** \$33.00
Delicious twice cooked crispy pork belly served on a carrot puree, jus and our fresh daily greens

Sides

Steamed Vegetables (gf, h, v)	\$ 9.00
Mixed seasonal garden fresh vegetables	
Edge Salad (gf, h, v)	\$10.00
Mixed lettuce, roasted pumpkin, fetta and toasted pine nuts with a balsamic glaze and a drizzle of olive oil	
Side of chips (gf, h, v)	\$ 8.00
Salted fat chips, served with tomato sauce or garlic aioli	
Mashed Potato (gf, h, v)	\$ 6.00
Extra serve of creamy mash	
Serve of Rice (gf, h, v)	\$ 4.00
Side of fluffy Jasmine rice	

Juniors

Up to 12 years

Steak and fat chips (gf, h)	\$14.00
Grilled Chicken and fat chips (gf, h)	\$14.00
Local battered snapper pieces, fat chips & tartare sauce (h)	\$14.00
Chicken nuggets and fat chips (h)	\$12.00

The meals above are served with a small salad

Pasta - fettucine, napolitana sauce with cheese (v)	\$14.00
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Dessert

Coconut Brulee (gf, h)	\$12.00
Rich creamy coconut custard with a crunchy caramel top, served with vanilla bean ice cream	
Espresso Panna Cotta (gf, h)	\$12.00
Soft set coffee cream pudding with tiramisu ice cream and chocolate soil	
Crumble of the Day (h)	\$12.00
Please ask us about today's variety – comes with ice cream	
Trio of Sorbet (gf, h)	\$12.00
One scoop each of raspberry, mango & lemon sorbet	
Chocolate Macadamia Nut Brownie (h)	\$12.00
Served warm and squishy with vanilla bean ice cream	
Churros (to be ordered before 8:30pm) (h)	\$14.00
Deep fried Spanish style doughnut sticks accompanied by a chocolate and a caramel dipping sauce	
Old Fashioned Ice Cream Sundae (h)	\$ 7.00
Three scoops of vanilla ice cream topped with sprinkles or chopped nuts and a choice of chocolate, strawberry, banana or caramel sauce and whipped cream	
Extra Ice Cream with any of the above (h)	\$ 2.00

Don't feel like dessert? Maybe try a liqueur coffee instead??

LIQUEUR COFFEE \$12.00

- Roman – Amaretto
 - Irish – Whiskey
 - Bailey's Coffee
 - Seville - Cointreau
- Café Mendoza – Tia Maria & Tequila
 - Keoke Coffee – Brandy & Kahlua
 - Jamaican – Tia Maria & Dark Rum
 - Calypso – Tia Maria & Light Rum
 - Shin Shin Coffee – Dark Rum
- All Liqueur coffees are served with cream