



Share/Entree

Warm Bread and Duo of Dips	\$15.00
House made Rabbit terrine, onion jam, toasted ciabatta	\$16.00
Share plate of prosciutto, grilled haloumi, prawn salsa, rabbit terrine, olives, caper berries and grilled ciabatta*	\$32.00
Kimberley Taste Plate with kangaroo, emu, pearl, crocodile and barramundi*	\$36.00

Main

Slow cooked duck in a Thai style salad with chilli, lime and Broome mango*	\$22.00
Grilled pork belly on a grapefruit salad with steamed rice and sticky palm sugar dressing*	\$20.00
Chilli salt squid with pickled green papaya salad*	\$18.50
Grilled steak foccacia, fresh tomato, onion jam, lettuce and aioli served with chips	\$24.00
Spicy green curry with Asian style vegetables, fresh herbs and steamed rice*	\$18.00
or with prawns*	\$21.00
Warm herbed potato cake with citrus poached salmon, grilled asparagus and rocket*	\$22.50
Crumbed Japanese style chicken, with rich katsu sauce, steamed rice and cabbage	\$19.50
Duo of bruschetta one with fresh tomato, basil and sticky balsamic, the other with prosciutto feta and rocket	\$18.50

Sides

French Fries / Wedges with tomato sauce or sour cream and sweet chilli	\$9.00
Herbed Garlic Baguette	\$7.50
White or wholegrain batard	\$6.00

*Gluten Free Alternative Available Please Inform Staff

ONLY PREMIUM QUALITY AUSTRALIAN SEAFOOD IS USED ON OUR MENU

All prices include 10% GST

All cards are welcome. We charge a 2% surcharge on Amex and Diners payment.

LUNCH