

DRINKS

Menu prices are shown for both members (M)
and non-members (NM)

SPARKLING	Glass		Bottle		ROSE	M / NM	M / NM
	M / NM	M / NM	M / NM	M / NM			
MORGANS BAY SPARKLING CUVÉE (WA)	7.5 / 9.5	35 / 40			ROCKCLIFFE THIRD REEF (WA)	9 / 11	42.5 / 47.5
MCPHERSON CHARDONNAY PINOT NOIR (VIC)	9 / 11	42.5 / 47.5			DEVIL'S LAIR HONEYBOMB PINOT NOIR (WA)		39 / 44
VILLA PROSECCO (VIC)	10.5 / 12.5	49.5 / 54					
SQUEALING PIG PROSECCO (NZ)		40 / 45					
BROWN BROTHERS PROSECCO (200ML)		13.5 / 15.5					
HENKEL TROCHEN DRY SPARKLING (200ML)		13.5 / 15.5					
LEEUWIN ESTATE BRUT 2021 (WA)		49 / 54					
LUCIEN ALBBRECHT BRUT (FRANCE)		54 / 59					
MOET & CHANDON IMPERIAL BRUT (FRANCE)		130 / 160					
WHITE	M / NM		M / NM		ON TAP		
MORGANS BAY SAUVIGNON BLANC (SA)	7.5 / 9.5	35 / 40				Middy	Pint
SPY SATELLITE SB (NZ)	8 / 10	35 / 40			PERONI NASTRO AZURRO LEGERRA 3.5%	7.5	13.5
HARTOG'S PLATE MOSCATO (WA)	8 / 10	37.5 / 42.5			GREAT NORTHERN 3.5%	5.5	10.5
821 SOUTH SAUVIGNON BLANC (NZ)		37 / 42			MATSOS GINGER BEER 3.5%	8	14
VILLA FRESCO PINOT GRIGIO (VIC)	9.5 / 11.5	44 / 49			GAGE ROADS SIDE TRACK 3.5%	6	11.5
ICARUS CHARDONNAY (WA)	9.5 / 11.5	45 / 50			PIRATE LIFE SOUTH COAST 3.5%	7.5	13
SQUEALING PIG SAUVIGNON BLANC (NZ)	9.5 / 11.5	47.5 / 52.5			ALBY DRAUGHT 4.2%	5.5	10.5
ROCKCLIFF RIESLING (WA)	10 / 12	47.5 / 52.5			OTHERSIDE CLASSIC LAGER 4.2%	6.5	11
HOWARD PARK SAUV BLANC SEMILLON (WA)	10.5 / 12.5	49 / 54			GUINNESS 4.2%	7.5	13.5
LEEUWIN ESTATE SIBLINGS SAV BLANC (WA)		49 / 54			STONE & WOOD PACIFIC ALE 4.4%	7.5	13
CAPE NATURALISTE SEMILLON SAV BLANC (WA)	11 / 13	52.5 / 57.5			SWAN DRAUGHT 4.4%	6	10.5
MANDALA CHARDONNAY (VIC)		54 / 59			DINGO LAGER 4.5%	6.5	11.5
					GAGE ROADS SINGLE FIN 4.5%	7.5	13
					COOPERS PALE ALE 4.5%	6.5	12
					WHITE LAKES DARK ALE 4.8%	7	13
					HELLO SUNSHINE CIDER 5%	6.5	12
					OTHERSIDE HARVEST RED ALE 5.4%	7.5	13
RED	M / NM		M / NM		ROTATING LOCAL BEER ON TAP		
MORGANS BAY SHIRAZ CABERNET (SA)	7.5 / 9.5	35 / 40					
SILKWOOD PINOT NOIR (WA)	8.5 / 10.5	39 / 44					
ELDERTON 'E SERIES' SHIRAZ (SA)	10 / 12	45 / 50					
LEEUWIN ESTATE SIBLINGS SHIRAZ (WA)	11 / 13	50 / 55					
HOWARD PARK CABERNET SAUVIGNON (WA)	11 / 13	52.5 / 57.5					
ROUNABOUTS SHIRAZ (WA)		47 / 52					
COONARAWA 'THE MUSICIAN' CABERNET SHIRAZ (SA)		49 / 54					
PEPPERJACK SHIRAZ (SA)		49 / 54					
PEPPERJACK CABERNET SAUVIGNON (SA)		49 / 54					
THE WALCOTT PINOT NOIR (WA)		49 / 54					
ELDERTON BAROSSA SHIRAZ (SA)		64 / 69					

Surcharge of \$1 applies to all
ON TAP beverages for non-members

Happy Hour!

Tuesday - Sunday
5.30pm - 6.30pm
20% off tap beers &
house wine

MENU

Surcharge of 10% applies to all food orders from non-members

SMALL

SQUID gf df	18
chilli, coriander, nam jim	
GLAZED PORK BELLY df gf	18
gochujang sauce, crispy shallots, coriander	
CHICKPEA FALAFEL ve	15
coconut rita, mint pea salad	
GRILLED TWO ROCKS OCTOPUS df gfo	22
cauliflower puree, romesco crumb	
CHIPS df gf veo	14
rosemary salt & aioli	
GRAZING BOARD gfo	32
two types cheese, two cured meats, house pickles medley, marinated olives, honeycomb, crackers	

SALAD

GARDEN SALAD gf df	12
mixed greens, shaved white onion, cherry tomatoes, champagne vinaigrette	
CAESAR SALAD gfo	16
cos lettuce, house made Caesar dressing, shaved parmesan, croutons	
FENNEL SALAD gf dfo	18
roasted fennel salad, orange segments, blue cheese, spiced walnuts	

ADDITIONS chicken \$5 | prawns \$5 | anchovies \$3

PIZZA available Thursday - Sunday only

GARLIC FLATBREAD	14
add cheese \$3	
MARGHERITA	24
Neapolitan sauce, roasted tomatoes, mozzarella, basil	
PRAWN	26
marinated chilli prawns, pesto, buffalo mozzarella	
PEPPERONI	26
Neapolitan sauce, mozzarella, basil	
MUSHROOM	24
Neapolitan sauce, roasted mushroom, bri cheese	

gluten-free bases \$4 | vegan cheese \$2

BIGGER

FISH & CHIPS	28
beer battered Mawson Peak cod, crispy coated chips, coleslaw, tartar	
YACHT BURGER	26
fresh beef patty, American cheese, shaved cos, tomato, pickles with Club sauce on sesame brioche bun (add bacon \$2, make it vegan \$3)	
STEAK SANDWICH gfo	28
120g Harvey beef striploin, grilled onions, provolone cheese, Dijon aioli, Turkish bun with chips	
BLUE SPOT EMPEROR vo	30
red Thai curry broth, mixed season vegetables (option of sealed tofu)	
PORK CHOP df gf	34
rustic potato cake, rocket, pear, hazelnut, cider jus	
GRILLED RUMP STEAK df gf	34
cauliflower puree, grilled broccolini, fondant potatoes, salsa verde	
CONFIT DUCK LEG df gf	34
mango salad, plum sauce	
CLAM PUTTANESCA TAGLIATELLE	34
capers, Kalamata olives, anchovies	
SPINACH CHITARRA	28
almonds, sundried tomato pesto, fresh basil, parmesan cheese	

DESSERT

BAILEYS CREME BRULEE gfo	14
fresh berries, biscotti	
DARK CHOCOLATE COCONUT MOUSSE gfv	14
coconut whip	
CINNAMON APPLE TART dfo	14
toasted crumble, vanilla bean gelato	

gf - gluten free ve - vegan gfo - gluten free option
df - dairy free v - vegetarian dfo - dairy free option

All pastas can be made vegan and gluten free

*We are not a gluten-free restaurant & cannot ensure that cross contamination will never occur. We have processes in place to minimise that happening but there is a great deal of gluten in the air & on our work surfaces.

**A 15% surcharge will be added to all food & beverage purchases on public holidays.