

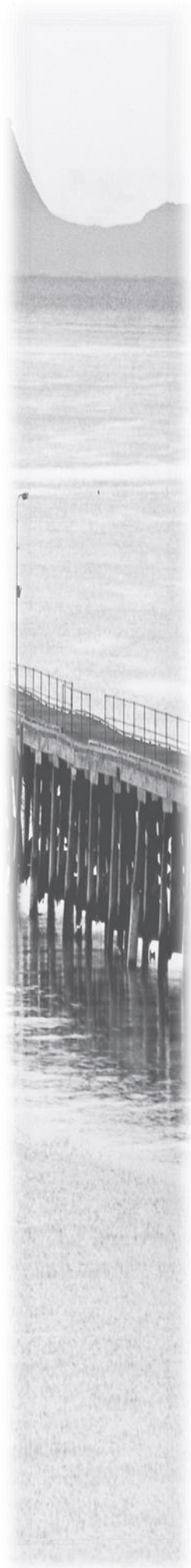
## Starters

<b>Garlic Bread</b> (Vegetarian)		\$7.00
<b>Bruschetta</b> (Vegetarian)		\$8.50
<i>Tomato, basil, bocconcini &amp; balsamic vinegar.</i>		
<b>Natural Oysters</b> (Gluten Free)	½ Dozen \$16.00	<b>Dozen</b> \$30.00
<i>w a shot of vinegar.</i>		
<b>Oysters Kilpatrick</b> (Gluten Free)	½ Dozen \$16.00	<b>Dozen</b> \$30.00
<b>Panko Oysters</b>	½ Dozen \$16.00	<b>Dozen</b> \$30.00
<i>Panko crumbed oysters w house made salsa.</i>		
<b>Szechuan Calamari</b>		\$16.00
<i>Szechuan pepper calamari served w citrus salad &amp; lime aioli.</i>		
<b>Lamb Koftas</b>		\$16.00
<i>Middle eastern inspired w flat bread, tabouleh &amp; hummus.</i>		
<b>Garlic Harissa Prawns</b> (Gluten Free)		\$18.00
<i>w steamed rice.</i>		
<b>Esperance Scallops</b>		\$22.00
<i>Locally sourced Esperance scallops w pork belly pea puree jus.</i>		

## Kids Menu

(Up to 12 Years Old)

<b>Kids Chicken &amp; Chips</b>	\$12.00
<b>Kids Fish &amp; Chips</b>	\$12.00
<b>Linguine Bolognese</b>	\$12.00
<b>Kids Ice Cream w Chocolate Sauce</b>	\$6.00



## Mains

**Potato Ricotta Gnocchi** (Vegetarian) \$24.00

*w mushroom, tomato, parmesan, macadamia crumbs & vincotta.*

**Crab Linguine** \$28.00

*Shark bay crab w linguine pasta, tomato, garlic, chilli & basil.*

**Duck Confit** (Gluten Free) \$32.00

*Served w potato gratin, seasoned greens & a sherry sauce.*

**Rolled Lamb** \$34.00

*Local lamb w pumpkin puree, baby cabbage, prosciutto & jus.*

**Eljays Burger** \$22.00

100 % Local beef pattie w bacon, cos lettuce, pickles, cheese w relish & aioli  
w a brioche bun & chips.

## From the Sea

**King George Whiting** (Gluten Free) \$37.00

*Grilled or battered whiting w chips, salad & house made tartare sauce.*

**Atlantic Salmon** (Gluten Free) \$36.00

*w Crispy potatoes, cherry tomatoes, capers & rocket salad.*

**Nannygai** (Red Snapper) (Gluten Free) \$38.00

*Smoked snapper mash, seasoned greens & lemon butter.*

## From the Grill

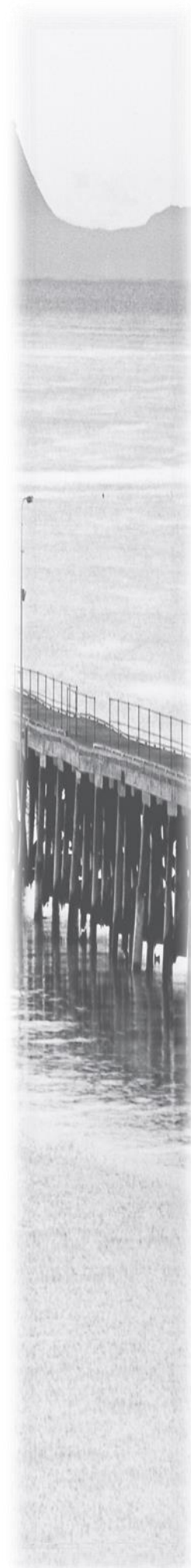
*Cooked to your liking & served with either creamy mash, seasonal vegetables  
or chips, onion rings & salad & jus.*

Add Garlic Prawns + \$6.00

**300g Porterhouse** (Gluten Free) \$32.00

**300g Scotch Fillet** (Gluten Free) \$36.00

**250g Eye Fillet** (Gluten Free) \$38.00



## Sides

<b>Roasted duck fat potatoes w aioli.</b>	\$9.00
<b>Avocado, pine nut, tomato, feta &amp; baby spinach salad w a red wine vinaigrette.</b>	\$9.00
<b>Seasoned greens lemon butter &amp; macadamia crumbs.</b>	\$10.00
<b>Bowl of chips w aioli.</b>	\$7.00

## Desserts

<b>Sticky Date Pudding</b>	\$12.00
Served w butterscotch sauce & vanilla ice cream.	
<b>Crème Brulee</b> (Gluten Free)	\$12.00
<i>Vanilla crème brulee w fig &amp; mascarpone ice cream.</i>	
<b>Chocolate Brownie</b>	\$12.00
w toffee ice cream & berry compote	
<b>Cheese Platter</b>	\$20.00
Selection of cheeses, condiments & lavosh flatbread.	
<b>Tea</b>	\$4.00
<i>Camomile/ English Breakfast/ Earl Grey/ Green/ Lemon/ Peppermint</i>	
<b>Hot Chocolate</b>	\$5.50
<b>Coffees</b>	\$5.50
<i>Espresso/ Cappuccino/ Flat White/ Short Black/ Long Black/ Café Latte/ Macchiato/ Vienna/ Mocha/ Affogato</i>	
<b>Liqueur Coffee</b>	\$10.50
<i>Roman (Galliano) / Mexican (Kahlua) / Irish (Jameson Whiskey) Irish Cream (Baileys) / Jamaican (Tia Maria) / French (Cointreau) Greek (Ouzo) / Italian (Frangelico) / Caribbean (Malibu)</i>	

