



ENTRÉES

Garlic Bread (v)				9
Locally baked Pane di Casa bread with whipped herb garlic butter				
Bruschetta (v)				14
Whipped Danish feta, house dried cherry tomatoes, shallots on lightly toasted Craig's, locally made seeded rye with extra virgin olive oil and basil				
Soup of the Day (va) (gfa)				13
Served with a piece of our grilled garlic bread				
Rods (local) Octopus				22
Grilled Esperance octopus, crisped potato, chorizo, salsa verde, fried caperberry				
Thai Beef Salad		Entrée 17	Main	30
Marinated and grilled Black Angus beef served with spinach, julienne vegetables, bean shoots, cucumber, coriander leaves, roasted cashews and chilli lime dressing				
Oysters (gf)				
Served on rock salt with lemon wedges				
	Natural	½ Dozen	22	Dozen 39
	Kilpatrick	½ Dozen	24	Dozen 40
Arancini Balls (v)				15
Classic arborio rice arancini balls done with Parmigiano Reggiano served with house made roasted garlic aioli and a petit salad				

(gf) gluten free (v) vegetarian (gfa) gluten free available (va) vegetarian available

For special dietary requirements, please tell our wait staff and we will do our very best to accommodate your needs

MAINS

Chicken Pot Pie	25
Chicken and vegetable pot pie with roasted root vegetables and greens	
Porterhouse Steak (gfa)	35
250g porterhouse steak cooked to your liking served with pan-fried vegetables and potato mash or salad and chunky chips with a choice of mushroom, pepper sauce, Boronia Sherry jus or blue cheese butter	
Pork Belly (gf)	36
Local Berkshire pork belly, garlic roasted chat potatoes, cauliflower and parsnip puree, charred greens, jus	
Bangers & Mash	30
Thick local lamb sausages, smoked mashed potato, caramelized onion, grilled spinach, jus	
Rib Eye Surf & Turf (gfa)	56
350g rib eye steak cooked to your liking topped with local octopus, WA tiger prawns pan-fried in garlic butter, side of wasabi mayo served with salad and chunky chips	
Fish of the Day (gfa)	36
Ask our wait staff for today's fish served grilled with chips, salad and citrus aioli or whipped potato mash and pan fried vegetables	
Fish & Prawns (gf)	42
Grilled Humpty Doo barramundi, WA tiger prawns, steamed rice, bok choy, lime & chili sauce	
Beef Burger	22
Fired house beef patty, Cheddar cheese, salad, beetroot relish, local Hellfire Bay smoky BBQ sauce on a lightly toasted locally baked bread roll, chunky chips	
Illusion Burger – Vegan	28
Fired plant-based burger patty, vegan Cheddar, tomato relish, salad, spinach, local Hellfire Bay smoked BBQ sauce on a lightly toasted locally baked spelt bread roll, chunky chips	
Vegetarian Dish of the Day	30
Please ask our wait staff for today's delectable dish	



SIDES

Chunky chips with local Hellfire Bay smoky BBQ sauce	7
Creamy mashed potato	7
Salad bowl - chef's choice of mixed leaves dressed with cider vinaigrette	7
Steamed seasonal vegetables	7
Roasted chat potatoes	8
Char grilled broccolini with lemon dressing	7

CHILDREN'S MENU 12 YEARS AND UNDER

Bangers and Mash (gf)	14
Esperance Berkshire pork chipolatas served with potato mash or salad and tomato sauce	
Nuggets and Chips	14
Chicken nuggets and chips served with salad and tomato sauce	
Fish and Chips	14
Grilled Humpty Doo barramundi served with chips, salad and tomato sauce	
Spaghetti Bolognese	14
Classic spaghetti Bolognese served with freshly grated parmesan cheese	
Ice Cream	4
Vanilla ice cream served with chocolate or raspberry sauce	

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DESSERTS

Paddy's Dumplings	12
Patrick's nostalgic golden syrup dumplings with vanilla ice cream	
Fresh Fruit Salad (gfa)	12
Served with vanilla ice cream or fresh cream	
Crumble of the Day	12
Served with vanilla ice cream and classic crème anglaise	
Sticky Date & Banana Pudding	12
Warmed with butterscotch sauce and vanilla ice cream	
Chocolate Peanut Brownie	12
Warm chocolate peanut brownie served with vanilla ice cream	

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