



**MENU**

## to share / light meals

**garlic bread** (4 slices) 14

**bread & butter** - crusty baguette, normandy butter 15

**bread board** - french baguette, olives, dukkah, evoo & balsamic 22

**chicken liver paté** - cranberry sauce, baguette 24

**today's soup** - served with crusty bread 19

**arancini balls** (4) 18

**potato shells** (2) - crispy potato shells, cheese,  
pepper & sour cream 18

**mushroom caps** - field mushroom, white wine sauce,  
mussels, grilled cheeses 24

**little calamari** - sundried tomatoes, rice, creamy  
white wine sauce, basil pesto 25

**chilli chicken livers** - bacon, spicy crusty garlic bread 30

**chilli mussels** - spicy tomato, crusty garlic bread 28

**tuna melt** - tuna, tomato, onion, mayo, grilled,  
swiss cheese on ywfb 29

**smoked salmon** - capers, horseradish, rye bread,  
salad, avocado 32

## vegetarian & vegan

**veggie tart** - served with salad 29

**vegan plate** 32

## salads

**blue cheese salad** - baby spinach, bacon, cherry tomatoes,  
avocado, cashews, creamy blue cheese dressing 29

**quinoa salad** - roast vegetables, nuts & seeds, mixed greens 29

**caesar salad** - cos lettuce, bacon bits, chopped egg, anchovies 29

## **pasta**

**penne chorizo** - olives, capers, chilli, garlic, cream in napoli sauce 36

**penne marinara** - mixed seafood in chilli napoli sauce  
& a touch of cream 41

**chicken farfalle** - snowpeas, cherry tomatoes, cream,  
wine, parmesan 36

## **seafood**

**today's fish** - house seasoning, grilled in lemon butter sauce 38

**blackened fish** - spicy cajun seasoning, grilled in lemon butter sauce 38

**tasmanian salmon** - lemon butter, capers 39

**seyshells** - fish of the day topped with mussels in white wine sauce 46

**grilled calamari** - sundried tomato, white wine sauce, basil pesto, rice 39

**fish & calamari combo** - rice, white wine sauce 48

**scallamari** - scallop and calamari combo, rice, white wine sauce 41

## **grills**

**prime fillet** - topped with pepper or garlic butter sauce 49

**steak sandwich** - sirloin, bacon, swiss cheese, fried onion 39

**t bone** - house basting 49

**spare ribs** - pork ribs house specialty 48

**chilli ribs** - chilli basting 48

**beef schnitzel** - cheese topped with pepper sauce 45

**steak & calamari combo** 48

**ribs & calamari combo** 48

**ribs & steak combo** 52

## **side orders**

side fries 12 | side salad 14 | seasonal vegies 14 | baked potato 8

bowl of wedges 14 | pepper sauce 8

## dessert

- lemon meringue pie - cream and ice cream 18
- chocolate mousse - coffee liqueur and cream 17
- ice cream & hot chocolate sauce 17
- meringue - berries, cream and ice cream 18
- sticky date pudding - butterscotch sauce, cream and ice cream 18
- cherry crepes - black cherries, cherry liqueur, ice cream, cream,  
toasted almonds 18
- simmo's trio 17
- chocolate fondant - ice cream, cream 18

## cheese board

SERVED IN 50G PORTIONS WITH CRACKERS AND QUINCE PASTE

one cheese selection 19 | two cheese selections 25 | three cheese selections 32

## dessert wines

- vasse felix cane cut semillon MARGARET RIVER 15 glass
- woodstock botrytis semillon MCLAREN VALE 15 glass
- singlefile botrytis semillon MARGARET RIVER 15 glass
- fraser gallop ice pressed chardonnay MARGARET RIVER 15 glass
- alvaro domecq '1730' pedro ximenez DO JEREZ, ESP 24 glass
- gilberts vintage tawny port DOC DOURO, PORTUGAL 20 glass
- gilberts tawny port DOC DOURO, PORTUGAL 14 glass
- woody nook nooky delight port MARGARET RIVER 12 glass

## coffee & tea

- flat white, latté, long black, cappuccino, long macchiato 5
- short black, short macchiato 4.5
- mocha, hot chocolate 5.5
- chai latte 5
- iced coffee, ice chocolate 10
- affogato 12  
(2 scoops plus coffee)
- irish coffee, kahlua coffee 15
- seven seas tea - english breakfast, earl grey,  
green & lemon myrtle, lemongrass & ginger  
peppermint, camomile, rooibos 5

NOT ALL INGREDIENTS ARE LISTED AND MEALS MAY CONTAIN TRACES OF GLUTEN, DAIRY, & NUTS.  
SHOULD YOU REQUIRE OUR CHEFS TO OMIT AN ITEM, PLEASE CONSULT OUR FRIENDLY WAIT STAFF