



MENU

Get Started

ENTRÉES

Freshly Baked Garlic Bread (v) • \$7.50

House-Made Hummus

Roma Tomato & Basil Bruschetta (v) • \$9.00

EVOO, Balsamic Drizzle, Shaved Parmesan

Fremantle Sardine Escabeché (gf) • \$13.50

Bitter Leaves, Orange, Semi-Dried Tomato

Chilli Mussels (500g) (gfo) • \$15.00

*Tomato, Chilli, Fennel & Vermouth Sauce,
Toasted Ciabatta*

Smoked Brisket Croquettes • \$15.50

5pcs. Confit Garlic Purée, Caramelised Pineapple

Gai Yang • \$14.00

*BBQ Thai Chicken Thigh, Bok Choy,
Sticky Rice, House-made Sweet Chilli sauce*

Daily SPECIALS

Monday - Glazed Pork Ribs • \$18

Tuesday - Chilli Mussels • \$10

Wednesday - Burgers (4 to choose from) • \$15

Thursday - Steak & Chips • \$15

Friday - Chicken Parmigiana & Chips • \$15

Sunday - Steak & Chips (from 5pm) • \$15

Daily Happy Hours • 12pm - 1pm & 5pm - 6pm

Live Music - every single day!

Feeling Peckish?

LIGHT BITES & SNACKS

House-Cut Chips • \$9.50

House-Made Aioli

Salt & Szechuan Pepper Squid • \$14.00

Nuoc Cham dipping sauce

Pork Belly Bites • \$14.00

House-made Sweet Chilli Soy dipping sauce

Jalapeño Bottle Caps • \$7.00

*Thinly sliced Jalapeño, deep fried & served with
Sour Cream*

Southern Fried Chicken Wings • \$13.00

*500grams. Louisiana Hot Sauce, Blue Cheese
Sauce, Celery Batons*

Cheeseboard • 1 for \$8, 2 for \$15, 3 for \$20

*Soft/Hard/Blue. Port-soaked figs, Dried Fruit,
Candied Pecans, Water Crackers*

Grazing Board - for 4 • \$32.00

*Turkish Bread, Hummus, Chorizo, Marinated
Olives, Smoked Brisket Croquettes*

Seafood Platter - for 4 • \$45.00

*Octopus & Chorizo Salad, Chilli Mussels, Salt &
Pepper Squid, Sardine Escabeché, Battered Flathead*

Nice & Light

SALADS

Fremantle Octopus & Chorizo (gf) • \$18.00

*Cherry Tomato, Green Bean, Pumpkin,
Sage & Tarragon dressing*

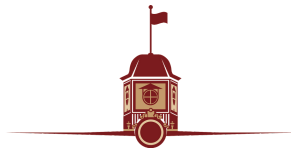
Apple & Blue Cheese (v) (gf) • \$15.00

*Candied Pecan, Toasted Pepita Seeds,
Bitter Leaves, Sage & Tarragon dressing*

Caesar Salad • \$15.00

A classic, done right.

Add Chicken for \$5.00



Crowd Pleasers

BURGERS & SANDWICHES

The National Burger • \$19.50

200g Beef Patty, House-Smoked Bacon, Swiss Cheese, Cos, Pickle, Aioli, Ketchup, Mustard & Chips

Brisket Burger • \$16.50

House-Smoked Beef Brisket, Spicy BBQ Sauce, Slaw, Aioli & Chips. **Add Bacon for \$2.00**

Veggie Stack Burger (v) • \$16.00

Roast Capsicum, Eggplant, Tomato, Red Onion, Spinach, Swiss Cheese & Chips

Buffalo Chicken Sandwich • \$17.00

Marinated Chicken Breast, Louisiana Hot Sauce, Blue Cheese Sauce, Shredded Cos Lettuce & Chips

WA Fish Taco • \$14.00

Slaw, Chipotle Sauce, Pico de Gallo, Caramelised Pineapple

Take your Pick

FROM THE GRILL

Choose 2 sides from the following:

Hand-Cut Chips • Buttery Mash • Garden Salad • Blanched Greens. All Grill items come with a Garlic & Herb butter.

Dry Aged Rump - 350g • \$29.50

Porterhouse - 250g • \$32.00

Scotch Fillet - 300g • \$36.00

Lamb Rump (Medium Rare) 300g • \$32.50

Sauces

Green Peppercorn • \$2.00

Red Wine Jus • \$2.00

Mushroom • \$2.00

House-Made Aioli • \$2.00

Kids & Dessert Menu available upon request

Feed Me

MAIN COURSES

Chicken Parmigiana • \$23.00

Crumbed Chicken Breast, Napolitana Sauce, Mozzarella Cheese, Bacon, Chips, Garden Salad

Traditional Fish & Chips • \$22.00

Battered Flathead, House-Cut Chips, Tartare Sauce, Garden Salad

Bangers & Mash (gf) • \$24.00

Cumberland Sausages, Creamy Mashed Potato, Red Wine Onion Jus, Broccolini

Chilli Mussels (1kg) (gfo) • \$25.00

Tomato, Chilli, Fennel & Vermouth Sauce.
Toasted Ciabatta

Cauliflower & Broccoli Fritters (v) • \$20.00

Lightly Fried. Ratatouille, Romesco Sauce

Braised Beef Short Ribs (gf) • \$28.50

Potato Purée, Thyme Carrots, Button Mushroom, Pancetta, Jus

Roast Duck Breast (gf) • \$27.50

Potato Dauphinoise, Bok Choy, Five Spice Jus

Pan Fried Market Fish • \$32.00

Parmentier Potatoes, Buttered Leeks, Crispy Pancetta, Lemon Parsley Sauce

Kraken Dark & Stormy Pork Belly (gf) • \$28.50

Cider Potato Fondant, House-Smoked Bacon, Pickled Red Cabbage, Broccolini, Kraken Rum Jus

SoCo Glazed Pork Ribs • \$28.50

House-Smoked, Southern Comfort glaze, Chipotle Slaw, Polenta Cornbread

Side

DISHES

House Mixed Salad • \$7.00

Creamy Mashed Potato • \$7.00

Blanched Greens • \$7.00

Mixed Roast Vegetables • \$7.00