ENTREES

GARLIC BREAD 14
garlic butter, sourdough (V)

HUMMUS & FLATBREAD 22
fried eggplant, harissa (LGO, LD, V, VG)

WHOLE TIGER PRAWNS 30
pickled fennel butter, fennel salad (LG, A)

DUCK PARFAIT 19
homemade jam, pickles, ciabatta (LGO)

BURRATA 28 NEW
confit chilli tomatoes, green oil, toasted ciabatta (LGO, V)

MUSHROOM ARANCINI 4P 23
aioli, parmesan, rocket (V)

PAPRIKA DUSTED SQUID 22.5
spiced chipotle mayo, rocket, lemon (LG, LD, I)

LA BOQUERIA CHORIZO 24
blistered guindillas, lemon yoghurt (LG)

SEARED SHARK BAY SCALLOPS 3P 25.5 / 6P 51
sweetcorn puree, crispy sopressa (LG, A)

NATURAL OYSTER 7 EA
shallot verjuice, lemon (LG, LD, A)

KILPATRICK OYSTER 7.5 EA
homemade sauce (LG, A)

JAMON MORNAY OYSTER 7.5 EA
homemade sauce (A)

SHARES

CHARCUTERIE BOARD 60
jamón serrano, sopressa, mortadella, cheddar, brie, olives, cornichons, quince paste, muscatels, lavosh, ciabatta (LGO, LDO)

VEGAN GRAZING BOARD 47.5
charred corn & salsa verde, tempura eggplant, olives, fried cauliflower, broccoli, romesco, hummus, ciabatta (LGO, LD, V, VG)

MAINS

CRISPY SKINNED BARRAMUNDI 44
cauliflower puree, sautéed green beans, lemon & caper butter (LG, A)

PAN ROASTED CHICKEN BREAST 38
romesco, kale, wild rice, freekeh, pan sauce (LDO)

SHARK BAY CRAB SPAGHETTINI 39
tomato, chilli, garlic, parsley (LD, A)
add parmesan +2

GOAT'S CHEESE & ROCKET TORTELLONI 37
pumpkin pesto, rocket, goat's curd (V)
add parmesan +2

ROAST BEETROOT SALAD 26.5
ricotta, pistachios, freekeh, radish, swiss chard, citrus dressing (LGO, LDO, V, VGO)
add chicken +9

HONEY & MAPLE ROASTED PUMPKIN SALAD 26.5
five spiced roasted pumpkin, rocket, granola, spinach pesto, feta, fried kale, honey & maple dressing (LG, LDO, V)
add chicken +9

SIDES

SIDE SALAD 12
cos, radish, pickled onion, mustard vinaigrette (LG, LD, V, VG)

SEASONAL GREENS 16
garlic, burnt butter, almonds (LG, LDO, V, VGO)

CHARRED CORN 16
roast garlic butter, chives, parmesan (LG, LDO, V, VGO)

BROCCOLI 19
chilli crisp honey, feta (LG, V)

FRIED CAULIFLOWER 23
tahini yoghurt, pickled shallots, dukkah, coriander (LG, LD, V, VG)

CHIPS 14
rosemary salt, aioli (LG, LD, V, VGO)
add mushroom / pepper / jus / garlic +3

GRILL

300G SCOTCH FILLET 60
patatas bravas, chimichurri, jus (LG, LD)

300G SIRLOIN 55
patatas bravas, chimichurri, jus (LG, LD)

add surf & turf +20
add fried egg +5

DESSERTS

CHEESE BOARD 25
chef's choice of cheese, honey, walnuts, apple, quince, muscatels, lavosh, crackers (LGO, V)

CITRUS BRULEE 16.5
almond biscotti (LGO, V)

DUO OF SORBETS 14
mango & strawberry (LG, LD, V, VG)

STICKY DATE PUDDING 16.5
butterscotch, vanilla bean ice cream (V)

CHOCOLATE FONDANT 16.5
vanilla ice cream, white chocolate & raspberry shard (V)

COCONUT PANNA COTTA 15
mandarin, oat crumble, mint (LD, V, VG)

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

LG – Low Gluten | **LD** – Low Dairy | **V** – Vegetarian | **VG** – Vegan | **LGO** – Low Gluten Option
LDO – Low Dairy Option | **VO** – Vegetarian Option | **VGO** – Vegan Option
A – Australian | **I** – Imported | **M** – Mixed

THE PENINSULA

BAR & RESTAURANT

Restaurant Menu