

### TO SHARE

<b>SOURDOUGH GARLIC BREAD (2)</b> <sup>(V)(S)(N)</sup> . . . . .	<b>13</b>	<b>SALT &amp; PEPPER SQUID</b> <sup>(DFO)</sup> . . . . .	<b>29</b>
Sourdough & garlic butter		Lightly battered & fried squid, tossed in chilli, salt & pepper, fried shallots & aioli	
<b>CHIPS</b> <sup>(DFO)(V)</sup> . . . . .	<b>16</b>	<b>SPICY SMOKED BUFFALO WINGS</b> <sup>(S)(DFO)</sup> . . . . .	<b>(750g) 34</b>
Golden chips & aioli		Smoked chicken wings, coated with our signature Frank's & Mango sauce, cucumber & sour cream	

### SALADS

+10 grilled chicken (available on all salads) +12 chicken schnitzel (available on all salads) +10 fried tofu (available on all salads)

<b>GARDEN SALAD</b> <sup>(VB)(GF)</sup> . . . . .	<b>16</b>	<b>GREEN PAPAYA SALAD</b> <sup>(GF)(DF)(N)</sup> . . . . .	<b>23</b>
A mix of seasonal greens, cucumber, tomato, red onion, garlic, carrot & lightly dressed with vinaigrette		Green papaya, cherry tomatoes, green beans, cucumber, red onion, shoots, carrot, peanuts, coriander & tossed in a thai dressing	
<b>CAESAR SALAD</b> <sup>(GF0)</sup> . . . . .	<b>23</b>	<b>BETROOT &amp; FETA SALAD</b> <sup>(GF)(N)</sup> . . . . .	<b>23</b>
Cos lettuce, soft egg, crispy bacon, parmesan, rosemary croutons & creamy caesar dressing		Mix of seasonal greens, roasted walnuts, beetroot, feta cheese, tossed in a vinaigrette	
<b>TOFU SOBA NOODLE SALAD</b> <sup>(V)(N)(S)</sup> . . . . .	<b>23</b>	<b>FENNEL &amp; APPLE SALAD</b> <sup>(GF)</sup> . . . . .	<b>23</b>
Fried tofu, soba noodles, red miso, edamame, mirin, sake, soy sauce, kecap manis, slaw, peanuts, sesame seeds & chilli oil		Shaved fennel, sliced green apple, olives, capers, garlic, dill, parsley, shaved pecorino, tossed in a citrus vinaigrette	

### MAINS

<b>KOREAN FRIED CHICKEN BURGER</b> <sup>(S)(N)</sup> . . . . .	<b>34</b>	<b>CHICKEN PARMI</b> <sup>(DF0)</sup> . . . . .	<b>35</b>
Crispy fried chicken, bacon, pickles, kimchi slaw, onions, gochujang mayo, potato bun & chips		Chicken schnitzel, tomato sugo, mozzarella, parmesan, chips & salad	
<b>BEEF BURGER</b> <sup>(S)(N)</sup> . . . . .	<b>34</b>	<b>WHITE LAMB RAGU PAPPARDELLE</b> . . . . .	<b>38</b>
180g beef patty, bacon, cheddar, tomato, lettuce, white onion, pickles, mustard, tomato sauce, potato bun & chips		White lamb ragu, pappardelle, salsa verde & pecorino	
<b>STEAK SANDWICH</b> <sup>(S)(N)</sup> . . . . .	<b>34</b>	<b>PRAWN &amp; SCALLOP RAVIOLI</b> <sup>(N)</sup> . . . . .	<b>45</b>
150g Margaret River scotch fillet, cheddar, bacon, Spinifex Australian Stout caramelized onions, rocket, tomato, BBQ sauce, aioli, Turkish bread & chips		Handmade prawn & scallop ravioli, prawn cutlets, onion, cherry tomatoes, garlic & spinach finished in a nduja butter emulsion	
<b>CHICKEN KATSU &amp; RICE</b> . . . . .	<b>34</b>	<b>GRILLED BARRAMUNDI IN THAI RED CURRY</b> <sup>(N)(S)</sup> . . . . .	<b>42</b>
Chicken katsu, sushi rice, edamame, wakame, pickled ginger, slaw, kewpie mayo & tonkatsu sauce		Grilled Barramundi fillet, thai red curry, fragrant rice & green papaya salad	
		<b>STEAK SCOTCH FILLET</b> <sup>(DF0)</sup> . . . . .	<b>58</b>
		250g Margaret River scotch fillet, cooked to your liking, your choice between rich gravy, jus, peppercorn, mushroom or garlic cream sauce, chips & salad	

### PIZZA

\*all pizzas have a GFO

<b>CABLE BEACH</b> <sup>(V)</sup> . . . . .	<b>26</b>	<b>CRISPY PORK BELLY</b> <sup>(N)(S)</sup> . . . . .	<b>36</b>
Tomato sugo, basil & mozzarella		Garlic base, pork belly, spring onion, sesame seeds, chilli oil & mozzarella	
<b>VEG HEAD</b> <sup>(V)</sup> . . . . .	<b>30</b>	<b>SMOKED BRISKET</b> . . . . .	<b>36</b>
Tomato sugo, roasted capsicum, mushroom, red onion, basil & mozzarella		BBQ sauce, jalapenos, slow-cooked brisket, aioli & mozzarella	
<b>TROPICAL DAZE</b> . . . . .	<b>30</b>	<b>KIMBERLEY BLAZE</b> . . . . .	<b>36</b>
Tomato sugo, shredded ham, pineapple & mozzarella		Tomato sugo, salami, nduja, red onion, olives, roasted capsicum, chilli & mozzarella	
<b>STAIRCASE TO THE MOON</b> . . . . .	<b>30</b>	<b>SMOKED SALMON</b> . . . . .	<b>36</b>
Tomato sugo, pepperoni & mozzarella		Garlic base, smoked salmon, fried capers, dill & mozzarella	
<b>BUTTER CHICKEN</b> <sup>(N)</sup> . . . . .	<b>32</b>	<b>KIDS PIZZA</b> . . . . .	<b>16</b>
Butter chicken base, chicken, cream, coriander & mozzarella		Tomato sugo, shaved ham & mozzarella	

### KIDS

<b>Kids Pasta</b> <sup>(V)</sup> Spaghetti, nap sauce & parmesan . . . . .	<b>16</b>
<b>Kids Nuggets &amp; Chips</b> (6) Chicken nuggets, chips & tomato sauce . . . . .	<b>16</b>
<b>Kids Schnitzel</b> Chicken schnitzel, chips & tomato sauce . . . . .	<b>19</b>

### DESSERT

<b>Lemon Tart</b> <sup>(GF)(N)</sup> Lemon tart, honey & vanilla ice cream	
<b>Banana Split</b> <sup>(GF)(N)</sup> Caramelised banana, trio of ice creams, strawberry & chocolate sauce, peanuts, hundred & thousands & maraschino cherry	

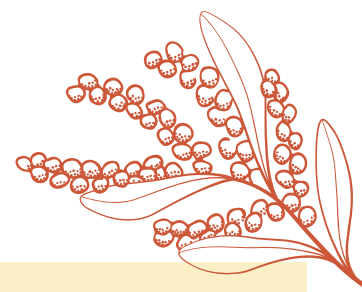
Whilst our kitchen team endeavour to accommodate requests for special meals for guests who have food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment & supplied ingredients.

GF (gluten free) DF (dairy free) V (vegetarian) VG (vegan) N (nuts) S (sesame)

We acknowledge the Traditional Owners of the land where we work and live. We pay our respects to Elders past, present and emerging. We celebrate the stories, culture, and traditions of Aboriginal and Torres Strait Islander Elders of all communities who also work and live on this land.



Our tap beer program showcases Spinifex Brewing Co's core range, complemented by the brewery team's range of limited and seasonal releases. Just ask our friendly staff what's pouring!



<b>SPINIFEX BREWERY</b> <b>KIMBERLEY CRISP ALE</b> 3.5% <b>9/12</b>	<b>CIDER</b> <i>Ask our friendly bar staff what's pouring</i> <b>13/16</b>	<b>HIATUS BEERS PACIFIC ALE</b> (can) 0.0% <b>9</b>
<b>SPINIFEX LAGER</b> <b>BREWERY</b> 4.2% <b>13/16</b>	<b>HAHN SUPER DRY GLUTEN FREE</b> (stb) 4.2% <b>8</b>	<b>PERONI NASTRO AZZURRO</b> (stb) 0.0% <b>9</b>
<b>SPINIFEX BREWERY XPA</b> 4.0% <b>13/16</b>	<b>CARLTON ZERO</b> (stb) 0.0% <b>8</b>	<b>WEIHENSTEPHANER</b> <b>ORIGINAL 500ML</b> (stb) 0.0% <b>11</b>
<b>SPINIFEX BREWERY</b> <b>HAZY PALE ALE</b> 5.0% <b>13/16</b>	<b>HEAPS NORMAL QUIET XPA</b> (can) 0.0% <b>9</b>	<b>CORONA</b> (stb) 4.5% <b>12</b>
<b>DUNES GINGER BEER</b> 4.0% <b>15/18</b>	<b>HEAPS NORMAL HALF DAY</b> <b>HAZY PALE ALE</b> (can) 0.0% <b>9</b>	

## COCKTAILS

<b>ESPRESSO MARTINI</b> . . . . .	<b>22</b>
<i>Absolut vodka, coffee liqueur, espresso</i>	
<b>PINK HIBISCUS SPRITZ</b> . . . . .	<b>22</b>
<i>Absolut vodka, rhubarb, hibiscus, rose</i>	
<b>FROZEN FROSÉ</b> . . . . .	<b>22</b>
<i>Absolut vodka, rhubarb, hibiscus, rose</i>	
<b>FRUIT TINGLE (Frozen or Standard)</b> . . . . .	<b>22</b>
<i>Absolut vodka, blue curacao, lemonade &amp; raspberry cordial</i>	

<b>DUNES FINGER LIME &amp; LEMON BITTERS VODKA SPRITZ</b> 4.0% . . . . .	<b>18</b>
<b>DUNES NATIVE PEACH &amp; MANGO VODKA SPRITZ</b> 4.0% . . . . .	<b>18</b>
<b>DUNES SPICY GINGER BEER (Frozen)</b> 4.0% . . . . .	<b>18</b>
<b>DUNES VODKA PEACH + MANGO (Frozen)</b> 4.0% . . . . .	<b>18</b>
<b>DUNES VODKA FINGER LIME + LEMON BITTERS (Frozen)</b> 4.0% . . . . .	<b>18</b>

## BUBBLES

Wildflower Prosecco, NV . . . . .	<b>12/50</b>
Clover Hill Sparkling Pyrenees, Vic . . . . .	<b>14/60</b>

## WHITE

Skuttlebutt Moscato, WA . . . . .	<b>11/45</b>
Tim Adams Riesling, SA . . . . .	<b>55</b>
Hesketh Fiano SA . . . . .	<b>50</b>
Dal Zotto Pinot Grigio, Vic . . . . .	<b>13/55</b>
Spear Tree SBS, WA . . . . .	<b>40</b>
Rocky Road SSB by McHenry Honen WA . . . . .	<b>12/50</b>
Alkoomi Collections Sauvignon Blanc, WA . . . . .	<b>13/55</b>
Shaw & Smith Sauvignon Blanc, SA . . . . .	<b>65</b>
Rocky Road Chardonnay by McHenry Honen, WA . . . . .	<b>12/50</b>

## BROOME BUSH SODAS

*proudly locally owned and made with wild and homegrown ingredients, all-natural and bursting with flavour!*

Scrubby - Cold smoked bush honey, ginger & Broome chilli . . . . .	<b>8/9</b>
Wildflower - Hibiscus (roselle) flower and bush honey . . . . .	<b>8/9</b>

## ROSÉ

Rocky Road Rose by McHenry Honen, WA . . . . .	<b>12/50</b>
La Linea Tempranillo Rose SA . . . . .	<b>50</b>
Gilbert Field Blend Rose NSW . . . . .	<b>50</b>
Cullen Dancing in the Moonlight Rose, WA . . . . .	<b>65</b>

## RED

Rocky Gully Pinot Noir, WA . . . . .	<b>13/55</b>
Dalzotto Barbera, Vic . . . . .	<b>60</b>
Dalzotto Sangiovese, Vic . . . . .	<b>60</b>
Stella Bella Cabernet Merlot, WA . . . . .	<b>13/55</b>
Rocky Road Cabernet Sauvignon by Murry McHenry, WA . . . . .	<b>12/50</b>
Rocky Road Shiraz by McHenry Honen, WA . . . . .	<b>12/50</b>

## NON / WINE ALTERNATIVES

<i>0.0%, Vegan, Gluten Free, Halal</i>	
NON 1 - Salted Raspberry & Chamomile (sparkling) . . . . .	<b>11/45</b>
NON 2 - Pear, Kombu & Ginger (still) . . . . .	<b>45</b>
NON 3 - Toasted Cinnamon & Yuzu (still) . . . . .	<b>11/45</b>
NON 5 - Lemon Marmalade & Hibiscus . . . . .	<b>45</b>
NON 7 - Stewed Cherry & Coffee . . . . .	<b>45</b>
NON 8 - Torched Apple & Oolong . . . . .	<b>45</b>