

# GARDEN BAR

## BITES

<b>FRESHLY SHUCKED OYSTERS</b> GF, DF	24/48
<b>SEAFOOD PLATTER</b> natural oysters, tiger prawns, scallops, chilli mussels, smoked salmon, battered snapper & condiments GFO DFO	55
<b>SALT &amp; PEPPER CALAMARI</b> aioli	18
<b>MARGARET RIVER WAGYU SAUSAGE ROLLS</b> ketchup	16
<b>CRUMBED LAMB CUTLETS</b> chimichurri and Tzatziki	25
<b>TRUFFLE FRIES</b> truffle aioli DFO	16
<b>CHIPS</b> aioli or vegan mayo VO GFO	13

## PIZZA

<b>WOODFIRED BREAD</b> garlic, evoo	15
<b>MARGHERITA</b> tomato, mozzarella, parmigiana, basil, oil	26
<b>TRUFFLE SHUFFLE</b> fior di latte, truffle oil, mushroom, rocket, parmigiana	27
<b>SALAME</b> salami, mozzarella, tomato, parmigiana, oil	29
<b>CARNIVORE PICCANTE</b> pepperoni, ham, italian sausage, chilli, fior di latte	32
<b>PROSCIUTTO</b> prosciutto, burrata, mozzarella, cherry tomato, rocket, evoo	29
<b>CAPRICCIOSA</b> tomato, mozzarella, leg ham, olive, artichoke, mushroom, evoo	29
<b>FRUTTI DI MARE</b> prawn, scallop, tomato, fior di latte, garlic, basil	35
<b>MARINARA</b> anchovy, burrata, olive, cherry tomato, oregano, basil, evoo	29
<b>LA FESSA</b> fior di latte, mortadella, stracciatella, pepper, evoo	29
<b>SALSICCIA CON PATATE</b> stracciatella, sausage, potato, mushroom, tomato	29

OUR PIZZA KITCHEN IS LOCATED IN  
OUR GARDEN BAR, THEREFORE FOOD  
MAY NOT ARRIVE AT THE SAME TIME.

GLUTEN FREE BASE +3

VEGAN CHEESE AVAILABLE ON REQUEST

PLEASE NOTIFY A STAFF MEMBER OF ANY ALLERGIES OR DIETARY REQUIREMENTS. PLEASE BE ADVISED THAT THERE IS ALWAYS A RISK OF CONTAMINATION IN OUR KITCHENS AS WE USE PRODUCTS SUCH AS MILK, EGGS, GLUTEN, SEAFOOD, NUTS, SESAME SEEDS, AND WE CANNOT GUARANTEE A TOTAL ABSENCE OF THESE PRODUCTS.

V-VEGAN VO-VEGAN OPTION GF-FLUTEN FREE GFO-GLUTEN FREE OPTION DF-DAIRY FREE N-CONTAINS NUTS

THERE IS A SMALL SURCHARGE ON ALL CREDIT/DEBIT CARD TRANSACTIONS

FOOD

## BEER

### TAP

See our fantastic selection of home brews and guest taps at the bar

### BOTTLE

Corona	11
Canadian Club & Dry	12.5
Magners Original	14
Rekorderlig Strawberry & Lime	11
Peroni 0%	7.5

## WINE

### FIZZ

Cantina Trevigiana PROSECCO, IT	12	57
Mumm CHAMPAGNE, FR	22	120

### ROSÉ

Debussy Reverie ROSÉ, FR	11	55
Minuty M ROSÉ, FR	15	69

### WHITE

St Johns Crush SSB, WA	9.5	45
Babich, SAUVIGNON BLANC, NZ	12	51
Howard Park CHARDONNAY, WA	13	60
Bleasdale Pinot Gris, SA	11	58

### RED

St Johns Crush SHIRAZ, WA	9.5	45
Moss Brothers CAB SAV WA	13	57
Singlefile Run Free PINOT NOIR, WA	13.5	65

## COCKTAIL

### RUNNING WITH THIEVES

Grapefruit Gin & Soda  
ON TAP  
16

### PASSIONTINI

Vanilla Vodka, Passionfruit,  
Pineapple, Lime  
20

### COCONUT MARGARITA

Tequila, Malibu, Coconut,  
Lime  
20

### SLOE BERRY COLLINS

Sloe Gin, Rosemary,  
Bitters, Lemon  
20

### FIERY FIZZ

Fireball, Makers Mark,  
Strawberry, Lemon  
20

### ESPRESSO MARTINI

Salted Caramel Vodka,  
Kahlua, Espresso  
22

### WINDSOR STORM

Kraken, Disaronno, Ginger  
Beer, Apple Cider, Lime  
20

## MOCKTAIL

### BUTTERFLY SPRITZ

Seedlip Citrus, Butterfly Pea, Lime

### APPLE NOJITO

Lyres Rum, Cinnamon, Apple  
Juice, Lime

### MANGO TANGO

Lyres Rum, Blood Orange Monin,  
Orange Juice, Mango Juice, Lime

ALL 15

DRINK