

## SMALLS & SHARES

<b>FRIES (V)(VG)(GF)(DF)</b> With tomato ketchup <b>LEVEL UP: CHEESE SAUCE, RANCH, GARLIC AIOLI, JALAPENOS, CARAMELISED ONION \$2 MAPLE BACON \$5 BRISKET \$9</b>	<b>\$12</b>	<b>PRAWN DUMPLINGS (6PCS)</b> Steamed dumplings, chilli oil & spiced peanut sauce	<b>\$21</b>
<b>SWEET POTATO CHIPS (V)(VG)</b> With aioli	<b>\$13</b>	<b>VEGE DUMPLINGS (6PCS) (V)(GF)(VGO)</b> Steamed dumplings, chilli oil & spiced peanut sauce	<b>\$18</b>
<b>CHEESY GARLIC COB BREAD (V)</b> Sourdough cob, garlic butter, cheese & parsley <b>LEVEL UP: + MAPLE BACON \$5</b>	<b>\$13</b>	<b>JALAPENO POPPERS (6PCS) (V)</b> Crumbed poppers, cream cheese & smoky chipotle ranch	<b>\$19</b>
<b>BBQ CHICKEN BUNS (3PCS)</b> Steamed handmade BBQ chicken buns	<b>\$16</b>	<b>CHEESEBURGER SPRING ROLLS (4PCS)</b> Special burger sauce & dill pickle	<b>\$19</b>
<b>ZUCCHINI FRITTERS (3PCS) (V)(VGO)</b> Zucchini, corn, carrot, red onion, white bean hummus & ranch	<b>\$16</b>	<b>VEGETARIAN SPRING ROLLS (6PCS) (V)</b> Special dipping sauce & dill pickle	<b>\$16</b>
<b>CHICKEN WINGS</b>  BUFFALO – Buffalo hot sauce, celery & ranch CAROLINA – Carolina BBQ sauce, pickles & ranch KOREAN – Sweet & spicy sauce, radish pickle & ranch <b>LEVEL UP: MAKE IT BURN (ADD SPICY SAUCE) \$4</b>	<b>SINGLE SERVE \$18</b> <b>DOUBLE SERVE \$32</b>	<b>TACOS (2PCS)</b> BAJA FISH – Battered snapper, slaw, corn salsa, sriracha mayo, lime, coriander & Mexican cheese BARBACOA BEEF – Slow cooked beef, shredded lettuce, sour cream, corn salsa, lime, coriander & Mexican cheese VEGETABLE (V) – Crispy vegetable tempura, slaw, corn salsa, sriracha mayo, lime, coriander & Mexican cheese	<b>\$19</b>
<b>BEEF PHILLY SLIDERS</b> Beef brisket, brioche slider, cheese sauce, caramelised onion, capsicum, fried crispy onion, dill pickle & aioli <b>LEVEL UP: MAIN CHARACTER (ADD CHIPS) \$5</b>	<b>\$20</b>	<b>FRIED SQUID (GF)</b> Sriracha mayo, dill pickle & lime <b>LEVEL UP: MAIN CHARACTER (ADD CHIPS &amp; SALAD) \$6</b>	<b>\$19</b>
		<b>JAPANESE CHICKEN MEATBALLS (5PCS)</b> Onion, garlic, ginger, shallot, house made yakitori sauce, Japanese mayo & tenkasu	<b>\$21</b>

## BURGERS & BUNS

<b>ANGUS CHEESEBURGER (GFO)</b> Black Angus patty, double American cheese, fresh red onion, dill pickles, special sauce, yellow mustard, ketchup & chips <b>LEVEL UP: DOUBLE DOWN (ADD PATTIE) \$5</b> <b>LEVEL UP: HAWAII FIVE O (ADD GRILLED PINEAPPLE &amp; RANCH) \$5</b>	<b>\$23</b>	<b>DATSUN DELUXE</b> Black Angus patty, double American cheese, maple smoked bacon, onion rings, jalapeno, smoky BBQ sauce, black garlic aioli & chips <b>LEVEL UP: DOUBLE DOWN (ADD PATTIE) \$5</b> <b>LEVEL UP: BRISKET BABY (ADD BBQ BRISKET) \$9</b>	<b>\$26</b>
<b>DUKE NUKEM</b> Southern fried chicken, maple smoked bacon, double American cheese, lettuce, chipotle BBQ, pickle, roasted garlic aioli & chips <b>LEVEL UP: HELL FIRE (ADD BUFFALO SAUCE &amp; JALAPENOS) \$4</b> <b>LEVEL UP: DOUBLE CHOOK \$5</b>	<b>\$24</b>	<b>STEAK SANDWICH (GFO)</b> Turkish bread, Porterhouse steak, smoky tomato relish, fresh herb aioli, balsamic caramelized onion, rocket, American cheese, chips	<b>\$27</b>
<b>VEGE TEMPURA BURGER (V)(VGO)</b> Fried vegetable tempura, rocket, tomato, kewpie mayo, cheese, home made vegan BBQ sauce	<b>\$25</b>	<b>AHA STEAK SANDWICH COMPETITION '24</b> Southwest Black Angus Scotch, black garlic aioli, Margaret River shiraz-blanching bacon, cape farm balsamic red onion jam, rocket, cheese, Turkish roll, Chef's special seasoned chips & onion ranch dip <b>*NOT INCLUDED IN DAILY SPECIALS</b>	<b>\$29</b>

**ADD: PICKLES \$1 | JALAPENOS, GLUTEN FREE BUN, CHEESE, LETTUCE, TOMATO BEETROOT, SWAP TO SWEET POTATO FRIES \$2 FRIED EGG, ONION RINGS, GRILLED PINEAPPLE \$3 | BACON, AVOCADO, POPCORN SHRIMP \$5 | HALLLOUMI \$6**

**ADD EXTRA SAUCE \$2: CHIPOTLE BBQ, BUFFALO SAUCE, SWEET CHILLI SAUCE, RANCH, ROASTED GARLIC AIOLI, BLACK GARLIC AIOLI, CHEESE SAUCE, CAROLINA BBQ SAUCE**

(V) VEGETARIAN | (GF) GLUTEN FREE | (DF) DAIRY FREE | (VG) VEGAN | (O) OPTION

## SALADS & BOWLS

**CRUNCH BOWL (V)(VG)(GFO) \$19**  
Crispy wontons, bean sprouts, lettuce, rice noodles, Asian style dressing, carrot, cabbage, red onion, edamame, capsicum, fried onion, mint & coriander

**ROCKET & PEAR SALAD (V)(VGO)(GF) \$20**  
Rocket, roasted pear, parmesan, walnuts, triple colour quinoa, dried cranberries, radish & balsamic dressing

**NOURISH BOWL (V)(GF) \$20**  
Baby spinach, triple colour quinoa, lentil, roasted pumpkin, char-grilled broccolini, cherry tomatoes, avocado, feta cheese, chickpeas, sesame seeds, almond flakes & honey mustard dressing

**HANGOVER BLT SALAD (GF) \$21**  
Maple bacon, baby spinach, iceberg lettuce, avocado, corn, cherry tomatoes, shredded cheddar cheese & chipotle lime dressing

**LEVEL UP: CAJUN CHICKEN, HALLOUMI, TOFU \$6  
BEEF \$7 PRAWN \$9**

## KIDS

UNDER 12 ONLY & KIDS MEALS COME WITH A KIDS JUICE OR SOFT DRINK

**CHICKEN NUGGETS (GFO)**  
With chips & tomato ketchup

**KID'S BATTERED FISH**  
With chips & tomato ketchup

**KIDS PASTA (V)**  
Tomato sugo, spaghetti, parmesan

**KIDS HOT DOG**  
With chips, cheese & tomato ketchup

**KIDS CHEESE-BURGER**  
With chips, cheese & tomato ketchup

**KIDS SPRING ROLLS (V)**  
With chips & tomato ketchup

**ALL \$14!**

## SWEETS

**BASQUE CHEESECAKE (V) \$12**  
House made Spanish burnt cheesecake, whipped cream, strawberry, raspberry coulis

**CREME BRULEE (V) (GF) \$12**  
House made, vanilla bean, strawberry, whipped cream

**DOUGHNUT FRIES (V) \$12**  
Cinnamon sugar & Hershey's chocolate sauce

## LARGE PLATES

**CHICKEN SCHNITZEL \$27**  
Panko crumbed free-range chicken breast, chips & salad with a choice of gravy, pepper, mushroom, creamy garlic, chimichurri (gf), homemade BBQ (gf)

**CHICKEN & WAFFLES \$26**  
Fried chicken, buttermilk waffle, choice of spiced maple or sweet and spicy sauce, smoky bacon, pickled red onion, coleslaw & ranch

**LEVEL UP: SMOKESTACK (EXTRA SMOKY BACON AND MAPLE) \$5**

**CHICKEN PARMIGIANA \$28**  
Panko crumbed free-range chicken breast, double smoked ham, tomato sugo, cheese, chips & salad

**CAULIFLOWER PARMIGIANA (V) \$26**  
Panko crumbed cauliflower, herbs, cheese, tomato sugo, chips & salad

**FISH & CHIPS (GFO)(DF) \$29**  
Craft beer battered or grilled snapper, tartare sauce, lemon, chips & salad

**BBQ BEEF BRISKET (GFO)(DF) \$38**  
Slow cooked beef brisket, corn bread, burnt corn coleslaw, onion rings, house made BBQ sauce, pickles & chimichurri

**LEVEL UP: NICE BUNS (ADD SLIDER BUNS ON THE SIDE) \$6**

**SEAFOOD CHOWDER PIE \$32**  
WA local snapper, prawns, scallops, celery, onion, carrot, potato, char-grilled broccolini, lemon, sliced sourdough & puff pastry

**BEEF RAGU FETTUCINE \$32**  
Slow cooked beef brisket, tomato sugo, carrot, onion, celery, tomato, basil, herb ricotta & Parmigiano Reggiano

## FROM THE GRILL

**BBQ STYLE PORK RIBS (GF)(DF)**  
Bourbon BBQ sauce, roquette slaw, pickled red onion & chips

**FULL RACK \$39  
HALF RACK \$25**

**250G PORTERHOUSE \$36**

**250G SCOTCH \$39**

**500G BLACK ANGUS RUMP \$46**

**LEVEL UP: ADD EGG \$3 / ADD BACON \$5 / CREAMY GARLIC PRAWN \$10**

All steaks served with chips, salad & choice of: Gravy, pepper, mushroom, creamy garlic, chimichurri (gf) or homemade BBQ (gf)

KITCHEN OPEN EVERYDAY 11AM TO 9PM