



MENU

KITCHEN OPENING HOURS

⌚ 10AM - WAFFLES ⌚ 11AM - FULL MENU

PLEASE INFORM STAFF OF ANY ALLERGIES

NO ALTERATIONS

Food

Waffles

Sweet - Berry compote, maple syrup, whipped cream	\$15
Savoury - Chicken Wing, maple bacon, beer foam	\$18

Quick Eats

Garden salad, house vinaigrette (GF VG)	\$9
Chips, aioli (GF V)	\$10
Chicken Wings - Free-range fried wings, Uncle TJ hot sauce (GF)	\$19
Baked Camembert - Oven baked <i>Margaret River Dairy Co.</i> camembert, chutney, bread (V)	\$21
Fattoush salad, Lebanese bread (GFO, VG)	\$20

More Substantial

Veggie Nachos - salsa, vegan cheese sauce, jackfruit (GF, VG)	\$24
Pork Nachos - salsa, cheese sauce, pulled pork (GF)	\$25
Fish & Chips - Beer battered W.A. caught fish and chips, aioli	\$25
Beef Burger - Southwest beef burger on sourdough w' Cheese, salad, pickles, chipotle ketchup/chips (GFO/NO BUN)	\$25
Chicken Burger - Chicken Katsu on brioche w' Cabbage, bulldog sauce, kewpie/chips	\$26
Steak & Beets - 300gm flat iron steak, beetroot salad, greens, salsa verde, (GF)	\$36
BBQ Ribs - Jimmy's bbq pork ribs, corn, slaw, chips (GF)	\$43

Kids

All meals served with a drink & activity pack

Mini ham & cheese pizza	\$15
Fish & chips	\$15
Pasta, red sauce, parmesan (V)	\$15

GFO – GLUTEN FREE (OPTION) **V** – VEGO **VG** - VEGAN

Food

Pizzas

All pizzas bases are handmade on-site with tomato base & mozzarella.

Cheese - Cheese, fresh basil (V)	\$19
Hawaiian - Ham, fresh pineapple, truffle oil	\$24
Mushroom - Mushrooms, confit garlic, pecorino, fresh spinach (V)	\$24
Meat Feast - <i>Farm house</i> ham, <i>Jindong</i> pork chorizo, <i>Princi</i> Italian sausage	\$25
Prawn - Aussie prawn, pork chorizo, fresh roquette	\$26
<i>Gluten free base</i>	\$4

Coffee & Sweet stuff

Espresso, Flat White, Latte, Long Black, Macchiato, Cappuccino	\$4
Hot Chocolate, Chai Latte	\$4
Extra shot, Soy milk, Almond milk	50c
Indulgent Iced Coffee	\$7
Pot of Tea: English Breakfast, Green, Peppermint, Earl Grey	\$4
Millers ice cream	\$4
Choose from: Chocolate, Vanilla, Berry	
Milkshakes;	\$10
Choose from: Choc-Nutella & Oreos, Strawberries & cream, Banana-rama	
Mini Shake:	
Chocolate, Strawberry, Banana	\$5
Daily selection of cakes/slices	See cake fridge

Beer & Cider

Middy	Regular	Pint
285ml	375ml	560ml
\$7	\$10	\$12

Session Red IPA - 3.5%

Designed to be big on flavour but low on booze, a stimulating yet sessionable beer.

Lager - 4.6%

Brewed with Australian Summer Hops, this Lager is crisp and dry

Pale Ale - 5.0%

New world style. Tropical fruit aromas. Neat crisp finish.

West Coast IPA - 6.5%

An American style West Coast IPA with bold hop presence and easy drinkability.

Cider - 5.0%

Semi-dry with a touch of sweetness. Freshly pressed Manjimup apple juice

Seasonal

We brew creative beers every season – look out for what's new on tap!

Tasting Paddle (5)

\$18

CORE BOARD

Aus Lager, Pale Ale, West Coast IPA, Mid, Apple Cider

BREWERS BOARD

Aus Lager, Pale Ale, West Coast IPA, Mid, Seasonal

Takeaway beer & cider available

Wine & Other

Whites

	Glass	Bottle
2018 Burton Creek Chardonnay	\$8	\$32
2017 Burton Creek Semillon Sauvignon Blanc	\$8	\$32
2018 Burton Creek Moscato	\$8	\$32
2016 Burton Creek Sparkling	\$9	\$35

Reds

2018 Burton Creek Rose	\$8	\$32
2017 Burton Creek Cabernet Merlot	\$8	\$32
2017 Burton Creek Shiraz	\$9	\$38
2016 Burton Creek Cabernet Sauvignon	\$10	\$42

Soft Drinks & Juices

Coke, Diet Coke, Sprite, Lift, Fanta	Glass \$4	Jug \$9
Lemon, Lime & Bitters	Glass \$4.50	Jug \$11
Soft drink bottled	\$4.50	
Juice boxed: Tropical, Orange, Apple	\$3	
Juice bottled: Assorted flavours	\$4	
Rok Kombucha; Passionfruit, Lemon, Berry	\$5	
Mount Franklin still/sparkling	\$4	