SMALL PLATES

Australian Marinated Olives VN, GF \$10

Focaccia, Olive Oil, Rosemary Salt, Oregano VN \$14

+ add garlic puree VN \$2

Potato Roasties, Rosemary Salt, Aioli VNO \$14

Grilled Chorizo, Lemon, Parsley, Sourdough Bread GFO \$14

White Anchovies, Smoked eggplant, Cappers, Garlic Emulsion, Preserved Lemons, Sourdough Bread GFO \$22

Lentil Hummus, Harissa, Beetroot, Confit Garlic, Za'atar, Herbs, Flatbread GFO, VN \$16

Side Fresh Salad, Baby Cos Lettuce, Orange, Fennel, Red Onion, Capers, Herbs, Dressing GF, VN \$14

Shark Bay Clams & Mussels, Salsa Verde, Chives, Lemon, Sourdough Bread GFO \$32

Wedge Island Octopus, Mash Potato Foam, Sundried Tomatoes, Herbs GF \$29

White Gazpacho, Compressed Rock Melon, Basil, Green Oil VN, GF, NUTS \$16

LARGE PLATES

Woodfired Seasonal Veggie, Pistachio Salsa Verde, Dried Figs, Pistachio Dukkha, -

Preserved Lemon, Herbs VN, GF, NUTS \$26

Margaret River Venison, Onion Puree, Apple Celery Salad, Jus GF \$38

Woodfired Chicken, Romesco, Confit Garlic Emulsion, Parsley GF, NUTS \$38

Margaret River Beef Skirt, Black Garlic, Roasted Sweet Potato, Pickled Onions, Macadamias,

Cab Merlot Jus GF, NUTS \$36

Market Fish, Cannoli Beans Stew, Carrot EVOO Mousseline, Fennel, Green Oil, Chives GF \$38

Desserts

Crème Caramel, Whipped Cream, Dulce De Leche, Lime Zest GF \$12

Burnt Basque Cheesecake, Macerated Berries, Mint GF \$12

Affogato • Vanilla Ice-cream, Dulce De Leche, Espresso \$12 (Add Liqueur +\$7)

GFO – Gluten free option

GF -Gluten free

NUTS- Contains Nuts

VN – Vegan

VNO – Vegan option

STOOM ON TOWN ON

NOT ALL INGREDIENTS ARE MENTIONED, PLEASE, KINDLY ADVISE US OF ANY ALLERGIES AND DIETARY REQUIREMENTS WHEN ORDERING

WE ARE **NOT** A TOTALLY GLUTEN OR NUT FREE KITCHEN

2% MERCHANT FEE ON ALL ELECTRONIC TRANSACTIONS - 15% SURCHARGE ON PUBLIC HOLIDAY

WE ACKNOWLEDGE THE WADANDI PEOPLE OF THE REGION AS THE TRADITIONAL CUSTODIANS OF THIS LAND, AND WE PAY OUR RESPECTS
TO THEIR ELDERS PAST AND PRESENT.





PLEASE NOTE YOUR TABLE NUMBER AND ORDER AT THE BAR AT PEAK HOURS FOOD MIGHT COME OUT AS IT IS READY

PIZZAS

PIZZA MAY COME SEPARATELY

Margherita • Tomato Sauce, Mozzarella, Fior Di Latte, Basil, Parmesan, Oregano, EVOO \$26

Lucifero • Tomato Sauce, Mozzarella, Hot Salami, Basil, Oregano \$28

Pancettina • Pea Cream Base, Mozzarella, WF Cherry Tomatoes, Pancetta, Goat Cheese, Basil \$30

STOOM ON TOWN ON THE PARTIES OF ROUN, Parma • Tomato Sauce, Mozzarella, Fresh Cherry Tomatoes, Prosciutto Di Parma, Rocket, Shaved Parmesan \$30

Bufalina • Tomato Sauce, Mozzarella, WF Cherry Tomatoes, Olives, Buffalo Mozzarella, Basil \$29

Boscaiola • Mozzarella, Mushrooms, Scamorza, Porcini Mushrooms, Truffle Oil \$28

Hawaiian • Tomato Sauce, Mozzarella, Ham, Pineapple \$28

Bomba • Mozzarella, Chorizo, Marinated Shark Bay Prawns, Mediterranean Garlic Lemon Dressing, Parsley \$30

Brutta • Tomato Sauce, Mozzarella, Eggplant, Chilli Honey, Red Onion, Goat Cheese, Parmesan, Sesame \$29

Vegan • Pea Cream Base, Vegan Cheese, Eggplant, Olives, Woodfired Cherry Tomatoes, Sesame \$27

Gluten Free Base VN \$6

KIDS UNDER 12 Y/O ONLY

Chicken Schnitzel, Potato Roasties, Salad, Tomato Sauce \$16

Woodfired Pizza • Tomato Sauce and Mozzarella \$16

Vanilla Ice-cream • 2 Scoops \$6

OUR DEALS

Summer Sizzle • 1 Glass of Backyard Stories Vermentino + 1 White Gazpacho \$23

Happy Hour • 3pm to 5pm : 1 Pizza of your choice + 500ml Wine on tap \$30

Take Away Special • Pizza of your choice + Potato Roasties + Green Salad + Swings Wine of Your Choice \$50

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