



To Start or Share

<i>Soup of the day</i>	12
<i>Garlic flatbread (v)</i>	7
<i>Homemade sourdough focaccia with extra virgin olive oil (v) (df)</i>	9
<i>Organic mixed olives from Regans Ridge WA (v) (gf) (df)</i>	9
<i>Geraldton scallops; beetroot; lime coconut; Geraldton wax oil (gf) (df) (A)</i>	24
<i>Chilli prawns; garlic; ginger; coriander; sesame oil and soy (gf) (df) (A)</i>	20
<i>Chicken toasty with multigrain bread, pickled red onion; aioli</i>	12
<i>Crocodile kofta; flatbread and white sauce</i>	20
<i>Roast cabbage; potato cream; persillade (v) (gf) (df)</i>	18
<i>Steamed seasonal vegetables with lemon olive oil (v) (gf) (df)</i>	12
<i>Garden salad with balsamic dressing (v) (gf) (df)</i>	12
<i>Bowl of Chips served with house made aioli (v)</i>	10

Mains

<i>Prawn and chorizo linguini; chilli; garlic; red onions; butter and herbs (A)</i>	29
<i>Creamy basil pesto linguine (v)</i>	22
<i>Grilled local fish; fennel; black olive sand; native pepper berry (gf) (df) (A)</i>	42
<i>Confit duck leg; white bean & tomato cassoulet (gf) (df)</i>	39
<i>Emu skewers; mole; broccolini; tomato confit; raisins (gf) (df)</i>	46
<i>Thai green chicken curry; basmati rice; herbs (gf) (df)</i>	29
<i>Lamb chops; mash; jus (gf)</i>	38
<i>250g Angus steak; chat potatoes; salad; blue cheese sauce or jus (gf)</i>	45

Burgers

Veg burger; lightly toasted brioche bun; marinated field mushroom; salad; basil pesto; chips (v) 25

Bacon and chicken burger; lightly toasted brioche bun; lettuce; cheese; tomato; house aioli; chips 29

Children's Menu (12 yrs & under)

Homemade nuggets; chips and house tomato sauce (gf) (df) 18

Homemade fish bites; chips; house tomato sauce or aioli (gf) (df) (A) 18

125g Angus steak; chips; salad and house tomato sauce (gf) (df) 24

Ice cream; chocolate or strawberry; sprinkles (gf) 7

Dessert

Chocolate cake; foamy crème anglaise (gf) 16

Homemade crème brûlée 15

Ice cream of the week (gf) 12

If you have a food allergy or intolerance, please advise our waitstaff prior to ordering. Chef would be pleased to adapt to your needs. Whilst all care is taken to avoid cross contamination, food prepared at The Edge Restaurant may contain the following ingredients: milk, eggs, wheat, peanuts, and tree nuts. The Edge Restaurant can take no responsibility for a guest who may be affected by the ingredients contained in products used.