

Entrée

Turkish Bread & Dips (h, v)	\$14.00
A selection of dips served with lightly toasted and buttered Turkish bread	
Scallops (gf, h)	\$18.00
Seared scallops on a rich cauliflower puree, topped with toasted pine nuts and foamy butter sauce	
Tuna Ceviche (gf, h)	\$15.50
Lime cured tuna with avocado cream, spicy Wasabi mayonnaise, cucumber and puffed wild rice	
Crispy Pork Belly Bites	\$16.50
Twice cooked pork belly bites, cooked in a sticky soy and tamarind sauce on a bed of salad with crispy fried shallots	
Vegetarian Spring Rolls (h, v)	\$12.00
Crunchy spring rolls filled with a mix of seasonal vegetables with a Thai dipping sauce	
Asian Fried Baby Squid (gf, h)	\$16.00
Deep fried baby squid with Vietnamese nam jim sauce and sprinkled with peanuts on a bed of lettuce	
Indonesian Chicken Satay (gf, h)	\$15.00
Grilled chicken skewers (3) topped with peanut & sweet soy sauce and jasmine rice	

Please note that Public Holidays attract a 10% surcharge across the entire account

PLEASE NOTE: Foods prepared here may contain these ingredients: milk, eggs, wheat, soy bean, peanuts, tree nuts, fish, shellfish and meat products. If you have any food intolerances, please ask us about our ingredients and we will endeavour to answer your questions.

If you have a specific dietary requirement, please ask us as we are happy to assist if we can.

gf = Gluten Free (we use rice flour and rice noodle) h = Halal v = Vegetarian

All of our meats (apart from Pork) are certified Halal

Main

- Beer Battered Fish (gf, h)** \$28.00
Lightly battered flaky hake fillet with double fried fat cut chips and Kewpie garlic mayo
- WA Seafood Marinara (h)** \$36.00
Prawns, scallops, snapper pieces and cockles in a sauce of roasted capsicum & tomato on fettucine
- Thai Red Curry Prawns (gf, h)** \$38.00
Tender Australian prawns served with jasmine rice & bok choy in our famous Thai red curry sauce
- Coconut & Lime Kalbarri Snapper (gf, h)** \$40.00
Local pan fried snapper on a bed of carrot puree, served with Bok Choy & snow peas cooked in ginger & chilli, finished with coconut & lime
- Snapper, Bean & Lentil Cassoulet (gf, h)** \$38.00
Baked local snapper with a rich tomato, lentil and mixed bean cassoulet topped with a smokey lemon yoghurt
- Kalbarri Snapper (gf, h)** \$38.00
Local snapper pan fried, served on a rich cauliflower puree, topped with chilli almond parsley butter and fresh seasonal steamed greens
- Bean & Lentil Cassoulet (gf, h, v)** \$28.00
Chef's special bean & lentil mix mildly spiced with chilli, tomato and onion and charred vegetables
- Beef Brisket (h)** \$32.00
16 hour slow cooked beef brisket with Paris mash and fresh seasonal vegetables, carrot puree and beef jus
- Ramsay's Balls** \$30.00
Blended pork and beef balls in a rich tomato, olive oil and basil sauce, served with fettuccine and Parmesan
- Thai Green Chicken Curry (gf, h)** \$30.00
Tender chicken in homemade Thai green paste with coconut milk, Asian greens and jasmine rice

3 Cheese Chicken (gf, h)	\$32.00
Breast stuffed with Brie, Mozzarella & Parmesan, semi sundried tomatoes and basil on a creamy garlic sauce, sautéed mushrooms and spinach	
Sirloin (gf, h)	\$36.00
300g sirloin cooked to your liking and with either rich Paris mash or fat cut, double fried chips. Your choice of Diane, pepper or creamy garlic sauce	
Mediterranean Lamb Shank (gf, h)	\$34.00
Slow cooked lamb in a rich Mediterranean gravy, served with rich creamy Paris mash	
Char Siu Pork (gf,h)	\$32.00
Sticky barbecued pork belly pieces accompanied by warm charred Asian vegetable & noodle salad	
Baked Sticky Lamb Ribs (gf, h)	\$28.00
Tender baked lamb spare ribs marinated in a sticky tamarind and sweet soy sauce with fat cut, doubled fried chips	

Sides

Steamed Vegetables (gf, h, v)	\$ 8.00
Mixed seasonal garden fresh vegetables	
Edge Salad (gf, h, v)	\$ 8.00
Mixed lettuce, roasted pumpkin, fetta, grape tomatoes, red onions and toasted pine nuts with balsamic glaze and a drizzle of olive oil	
Side of Chips (h, v)	\$ 6.00
Salted fat chips, served with tomato sauce or garlic aioli	
Serve of Rice (gf, h, v)	\$ 4.00
Side of fluffy Jasmine rice	
Puree (gf, v, h)	\$ 5.00
Carrot or cauliflower	
Paris Mash (gf, h, v)	\$ 6.00
Smooth, decadent mash made with lashings of butter	

Juniors Up to 12 Years

Grilled or battered fish and fat cut, double fried chips (h)	\$14.00
Napolitana sauce and fettuccine with cheese (h, v)	\$12.00
Meatballs and fettuccine (h)	\$12.00
Brisket & chips (h)	\$12.00

Dessert

Coconut Brulee (gf, h)	\$12.00
Rich creamy coconut custard with a crunchy caramel top, and vanilla bean ice cream	
Churros (to be ordered before 8:30pm) (h)	\$14.00
Deep fried Spanish style doughnut sticks accompanied by chocolate and caramel dipping sauces	
Dark Chocolate & Coconut Fondant Tart (h)	\$12.00
Homemade shortcrust pastry shell filled with oozing rich chocolate and ice cream	
Trio of Sorbet (gf, h)	\$12.00
One scoop each of raspberry, mango & lemon sorbet	
Crumble of the Day (h)	\$12.00
Ask us what the Chef has whipped up today – comes with ice cream	
Key Lime Pie (h)	\$12.00
Crisp coconut and biscuit base with a zesty baked lime filling and cream	
Extra Ice Cream or Cream with any of the above (gf, h)	\$ 2.00

Don't feel like dessert? Maybe try a liqueur coffee instead??

LIQUEUR COFFEE \$12.00

- Roman – Amaretto
 - Irish – Whiskey
 - Baileys Coffee
 - Seville – Cointreau
- Café Mendoza – Tia Maria & Tequila
 - Keoke Coffee – Brandy & Kahlua
 - Jamaican – Tia Maria & Dark Rum
 - Calypso – Tia Maria & Light Rum
 - Shin Shin Coffee – Dark Rum