

KITCHEN + GRILL | BBQ + SMOKER | PIZZA

AVAILABLE 12 - 8 SUN - THUR | 12 - 9 FRI + SAT

KOREAN BBQ FRIED POPCORN CAULIFLOWER ^{vgn} 16
cucumber kimchi, coriander + sesame

CORIANDER + SWEET CORN FRITTERS ^v 16
avocado, chilli jam, fragrant herbs

BLUE SWIMMER CRAB + PRAWN TOAST ²⁰
yuzu mayonnaise, fermented sweet chilli

BOWL of CHIPS ^{gf | vgo} side 6 | large 12
cracked salt, aioli

SPINACH + BABY COS SALAD ^{gf | vgo | nuts} small 16 large 22
tomato, avocado, toasted pinenuts, shaved gruyere , cider vinegar & treacle dressing
add grilled chicken + 8 | add smoked brisket + 8 | add tofu + 4

BAO BUN 9 ea | 3 for 24
sriracha + lime aioli, pickled veg, fragrant herbs
choice of: salt + pepper tofu ^{vgo} | karaage chicken | crispy salted pork belly
or buttermilk fried prawn & green chilli mayonnaise + 1 ea

12 HOUR SMOKED BEEF BRISKET SANDWICH ^{gfo} 26
norfolk’s bbq sauce, chilli, pickled slaw, queso blanco, toasted ciabatta

GRILLED DOUBLE BEEF + CHEESE BURGER ^{gfo} 26
pickles, onion, lettuce, chris’ burger sauce, abhi’s potato bun
make it a single burger 23

SPICY NASHVILLE FRIED CHICKEN BURGER ^{gfo} 23
white slaw, ranch dressing, pickles, toasted potato bun
add chips + 3

FRESH WEST COAST FISH + CHIPS ^{dfo} small 27 large 36
beer battered, tartare, fresh lemon, baby gem salad, ranch dressing + manchego
also available pan-fried

SALT + PEPPER FRIED SQUID ^{df | gf} 28
chilli, green papaya + pink grapefruit salad, coriander, green chilli mayo, nahm jim

PAN FRIED BARRAMUNDI ^{gf} 42
coconut, turmeric + tamarind sauce, bok choy
pickled mango + banana blossom salad

ORGANIC GRAINS SALAD ^{gfo | vgn} 28
roast sweet potato, goji berries, broccoli, beetroot hummus, avocado
turmeric dressing + toasted seeds
add grilled chicken + 8 | add tofu + 6

SMOKED CHICKEN + PRAWN NASI GORENG ^{gfo | nuts} 33
sambal bajak, snake beans, fried egg + kecap manis

BOSTON BAY CHILLI MUSSELS ^{gfo | df} 37
roasted tomato sugo all’arrabbiata, fresh basil, grilled sourdough

TWICE COOKED STICKY BEEF SHORT RIBS ^{gf} 40
sweet fish sauce, pickled chayote som tum
magic dust, mekong bandit dressing + sticky rice

....SOMETHING TO FINISH WITH

TRIPLE CHOCOLATE + CRANBERRY BROWNIE ^{gf | nuts} 14
hot chocolate fudge sauce, honeycomb, vanilla bean icecream

BAONUT 14
salted egg custard steamed bun baonut, five spice sugar
miso salted caramel, raspberry chilli jam, buttered popcorn ice cream

DELICIOSO GELATO 6 per scoop

our kitchen handles nuts, shellfish and other allergens, we cannot guarantee our food will be completely allergen free.

PIZZA

AVAILABLE 12 - 3 & 5 - 8 MON - WED | 12 - 9 THUR - SUN

GARLIC PIZZA BREAD ^v 11
confit garlic base
add mozzarella, fresh chilli + 3

NORFOLK BAKED SUMAC FLATBREAD ^{vgo | nuts} 18
whipped bookara goat curd, dukkah, citrus olive oil

MARGHERITA ^{v | vgo} 22
fior di latte, fresh basil
add san daniele prosciutto + 8
add ortiz anchovy + 4

IL CAPO PEPPERONI 28
pepperoni, goats cheese, black olives, basil, hot honey

CARNIVORA 29
smoked ham, roasted chicken, pepperoni, mozzarella, pickled jalapeño, oregano

CAPRICCIOSA 26
norfolk smoked leg ham, artichoke, kalamata olives, mushroom, mozzarella, basil

VEGETARIAN ^{v | vgo} 24
fremantle oyster mushrooms, shaved red onion, roasted peppers
cherry tomatoes, artichoke, mozzarella, basil

CORSICA 28
chorizo, prawn, confit garlic base, grilled courgette, mozzarella, fresh parsley

hand stretched gluten free base +6
dairy free cheese instead +2

FROM THE BBQ + SMOKER

OPEN FOR LUNCH FRI - SUN + DINNER MON - SUN

SMOKER + BBQ MEAT BOARD 95
cooked low + slow in our offset smoker, using jarrah, grape + oak woods
12 hour slow cooked beef brisket | smoked pork + fennel sausage
smoked pulled pork collar | thai spiced bbq 1/2 chicken | slow cooked moorish lamb
queso blanco | smoked habanero mustard | mekong bandit sauce

12 HOUR SLOW COOKED BEEF BRISKET ^{300g} +24 ea
smoked habanero mustard

WOODFIRE GRILLED GRAIN FED PURE ANGUS SIRLOIN ^{gf} 49
potato hash, broccolini, smoked mushroom jus

BBQ + SMOKER SIDES

MAC N CHEESE 16
smoked butternut pumpkin, goat cheese, sage

BEETROOT + WHIPPED FETA SALAD ^{nuts | gf} 18
walnuts, soft herbs + zaata

BBQ STREET CORN ^{v | gf} 15
sriracha butter, aioli, manchego cheese

BAKED BEANS ^{gf} 15
smoked bone marrow + ham hock

v - vegetarian / vo - vegetarian option / vgn - vegan / vgo - vegan option / nuts - contains ground or tree nuts
gf - gluten free (not coeliac) / gfo - gluten free option (not coeliac) / df - dairy free

SPARKLING	gl	bt
sparkling brut norfolk house australia	12	55
prosecco docg cantina montelliana <i>superiore extra brut</i> asolo venetto italy	13	60
rose nv chandon australia		80
blanc de blancs nv house of arras tasmania		110
champagne brut nv mumm <i>cordon rouge</i> reims france	375ml	65
champagne brut nv mumm <i>cordon rouge</i> reims france	25	125
champagne rose brut nv mumm <i>grand cordon</i> reims france		135
champagne brut nv veuve clicquot reims france		135
champagne grand brut nv perrier-jouët épernay france		150

WHITE		
norfolk house margaret river wa	12	55
riesling paul nelson <i>pn</i> great southern wa	13	60
sauvignon blanc domaine du cléray loire valley france	14	65
pinot gris pacha mama king valley vic	14	65
sauvignon blanc semillon sandalford <i>estate reserve</i> margaret river wa	14	65
grenache blanc thistledown <i>gorgeous</i> south australia	13	60
vermentino san marzano <i>timo</i> puglia italy	14	65
fiano verdejo stray society margaret river wa	14	65
chardonnay dream bird <i>rocket science</i> geographe wa	16	75
chardonnay rustenberg stellenbosch south africa	16	75
fumé blanc glenarty road 2023 karridale wa		75
riesling grosset <i>polish hill</i> 2022 clare valley sa		135
semillon montague 2022 margaret river wa		80
turbiana le morette 2017 lugana doc lombardy italy		85
sauvignon blanc semillon suckfizzle 2023 margaret river wa		110
chardonnay christophe patrice 2021 vdf burgundy france		85
chardonnay pierrick laroche 2022 <i>petit chablis</i> burgundy france		115
chardonnay genitie <i>illuminé</i> 2019 aop bourgogne st verand burgundy france		115

ROSÉ		
grenache cinsault rameau d’or côtes de provence france	14	65
grenache cinsault vermentino chateau d’esclans <i>whispering angel</i> 2023 côtes de provence france		105

RED		
norfolk house margaret river wa	12	55
gamay noir te mata <i>estate</i> hawke’s bay nz	14	65
pinot noir pike + joyce <i>vue du nord</i> adelaide hills sa		75
cabernet franc cabernet sauvignon nebbiolo arlewood <i>field blend</i> margaret river wa		60
tempranillo chaos valley margaret river wa		65
cabernet sauvignon sandalford <i>estate reserve</i> margaret river wa		70
montepulciano jasci d’abruzzo doc vasto italy		70
syrah (cool climate shiraz) the next hundred years great southern wa		70
malbec dream bird <i>murder in the dark</i> geographe wa		70
grenache small victories <i>old vine</i> barossa valley sa		70

pinot noir grasshopper rock 2022 central otago nz		130
pinot noir giant steps 2024 yarra valley vic		95
pinot noir tar + roses 2023 mornington peninsula vic		95
tempranillo snake + herring 2021 <i>vamos</i> great southern wa		70
shiraz prendiville reserve 2018 margaret river wa		195
merlot cabernet suavignon cabernet franc te mata 2022 <i>awatea</i> hawke’s bay nz		115
cabernet sauvignon fraser gallop estate 2020 <i>parterre</i> wilyabrup margaret river wa		130
cabernet sauvignon houghton 2020 <i>gladstones</i> margaret river wa		195
nebbiolo s c pannell 2021 adelaide hills sa		95
grenache samuel’s gorge 2023 mclaren vale sa		105
shiraz alkoomi 2018 <i>jarrah</i> frankland river wa		110

also available chilled



COURTYARD

ODD FELLOW BAR

midday to midnight every day



BEER ON TAP

beers brewed exclusively for us by the talented brewers at whitelakes brewing and margaret river brewing company.		pint
norfolk 2.8 light lager	2.8%	11
<i>a soft american style light lager</i>		
sixº degrees pilsner	5.2%	15
<i>a crisp aperitif beer that has undergone a long period of cold fermentation, cold conditioning, and ageing. using czech saaz hops, soft water, and bright polishing. a true expression of european pilsner</i>		
ugly brother special bitter	4.6%	14
<i>a tasty english-style bitter, using light + dark malts and kentish hops. this deep copper-coloured ale is a low carbonation, malt + hop-driven classic</i>		

MID (or thereabouts)		pint
gage roads <i>sidetrack</i> xpa	3.5%	13
great northern <i>super crisp</i>	3.5%	13

LAGER, PILS + KOLSCH		pint
swan draught	4.5%	13
eagle bay kolsch	4.7%	14

ALES - PALE, HAZY		pint
coopers pale ale	4.4%	14
margaret river brewing co <i>in the pines</i> hazy ipa	6.1%	14
gage roads <i>single</i> fin summer ale	4.5%	15
stone & wood pacific ale	4.4%	15
feral <i>hop hog</i> american pale ale	5.8%	14
otherside <i>anthem</i> ipa	6.2%	15

SOUR + GINGER BEER		pint
rocky ridge <i>rock candy</i> fruit sour	5.5%	14
matso’s ginger beer	3.5%	16

STOUTS + DARK BEERS		pint
whitelakes dark lager	4.8%	14
nail oatmeal stout	6%	14
guinness	4.2%	15

COURTYARD MIXES

SHANDY SPRITZ		
refreshing light lager, norfolk lime cordial, fresh lime, over ice		13
add vodka	+3	

MULLED CIDER		
warmed apple cider, ximenez sherry, cinnamon, cloves, star anise, nutmeg		
orange, apple, maple syrup		14

SOUTH BEACH SPRITZ		
south beach aperitivo, prosecco, fever tree pink grapefruit soda, fresh rosemary, lemon		18

SMOKY TOMMY’S MARGARITA		
olmeca altos blanco tequila, smoky mezcal, lime juice, agave syrup, smoked sea salt		20

ESPRESSO MARTINI		
australian wheat vodka, cold brew coffee, broken bean coffee liqueur		20

CLASSIC NEGRONI		
tanqueray london dry gin, carpano antica formula vermouth, campari		20