

From the Verandah Room Menu

Freshly Shucked Oysters

Natural, lemon (GF)

Baked Oysters devouted artin butter, lemon myrtle, raspberry pearls

Sweet Corn Bisque Soup

Smoked bacon, Exmouth tiger prawn

Western Australian Market Fish

South Australian mussels, saffron potato, samphire, vadouvan spiced velouté

From the Grill (GF)

Ynamah Pork Cutlet

Cowaramup Beef Tenderloin

Margaret River Rib Eye

WA Market Fish

All served with handcut chips and a choice of shiraz jus, salsa verde, tzatziki

Side Dishes

Broccolini, confit garlic, chilli, crispy shallot

Roast Root Vegetables, maple glaze, pecans

Royal Blue Potato Mahs, spring onions, chives

Weld Club Chips (GF)

Dessert of the Day