

# alfresco menu



small food	big food	cocktails
<b>bread</b> smoked butter, sea salt <sup>v</sup> \$6 <b>dips</b> chef's selection \$5 <b>warm marinated olives</b> <sup>gf, df, nf, vn</sup> \$7 <b>crisp baby potatoes</b> thyme salt, rosemary, onion jam <sup>vn, gf, nf</sup> \$9 <b>cured meats</b> house pickles, chutney, salami, chorizo, serrano \$18 <b>oysters</b> shallot geraldton wax sorbet <sup>gf, df, nf</sup> \$4.5ea <b>wings</b> crispy fried <sup>nf, df</sup> \$14 bbq kimchi <sup>gf, nf, df</sup> \$14 <b>bruschetta</b> heritage tomatoes, red onions, basil, balsamic <sup>vn, nf</sup> \$13 <b>lamb croquette</b> harissa, crispy rosemary, parsley <sup>df, nf</sup> \$15	<b>beer battered fish</b> lemon slaw, tartare <sup>nf, df</sup> \$20 <b>lamb ribs</b> hummus, mint sauce <sup>gf, nf, df</sup> \$28 <b>smoked beetroot + pumpkin salad</b> avocado + spicy pepitas <sup>vn, nf</sup> \$24 <b>grilled chicken thigh</b> roast capsicum salsa, spring onion, olive <sup>gf, nf, df</sup> \$27  <b>sweet food</b> <b>frozen mango nougat</b> mango sorbet, burnt white chocolate, cashew tuille <sup>gf</sup> \$14 <b>compressed watermelon,</b> cointreau, lime + chilli brandy snap, dark chocolate, pistachio ice cream \$14 <b>cheese house made jam, bread</b> hall's suzette, creamy, soft \$14 quesos tradicionales manchego, firm, nutty \$14 mauri gorgonzola dolce, soft, sweet, subtle creaminess \$14 three cheese plate \$25	<b>resort royal mojito</b> white rum, lime, mint, falernum syrup, soda \$17 <b>mango caiprinha</b> thoquino cachaca, giffard mango, lime \$18 <b>jasmin spritz</b> prosecco, aperol, jasmin syrup \$16 <b>white café martini</b> vodka, giffard coffee liquor, white chocolate syrup, espresso \$18 <b>macadamia old fashioned</b> bourbon, macadamia, bitters \$20 <b>*clover club peru</b> demonio de los andes pisco, raspberry, lemon \$19 <b>red sangria</b> red wine, giffard falernum syrup, triple sec \$14 <b>*tiki me</b> white rum, ginger beer, falernum syrup, mango, lime \$18 <b>passion fruit margarita</b> tequila blanco, giffard passion fruit, lime, salt \$18 <i>*contains egg whites</i>
<b>small people menu</b>  see what our chef has prepared today, just ask our team!		<b>dietary key:</b> gf – gluten free ^   nf - nut free ^ v – vegetarian   vn – vegan   df – dairy free  ^ although this dish is prepared with gluten-free or nut-free products, we cannot guarantee 100% gluten-free or nut-free as the dish is prepared in kitchens that also use gluten products and nuts. Please inform your waiter if you have severe allergies.

the sparklings				120ml bottle				the sweets				150ml 250ml bottle				tap beer				pint   middy			
<b>redbank 'emily' chardonnay nv</b> king valley, vic				\$8	\$40	<b>alasia moscato d'asti DOCG</b> piedmont italy, 2019				\$13	\$21	\$63	<b>great northern</b> 3.5%				\$10   5.5						
<b>range life prosecco nv</b> king valley, vic				\$12	\$62	<b>the reds</b>				150ml 250ml bottle				<b>fat yak</b> 4.7%				\$12   6.5					
<b>the whites</b>				150ml 250ml bottle				<b>haha pinot noir</b> marlborough nz, 2018				\$11	\$19	\$55	<b>4 pines pale ale</b> 5.1%				\$12   6.5				
<b>redbank sauvignon blanc</b> king valley, vic 2019				\$8	\$14	\$35	<b>torres coronas tempranillo cabernet</b> catalonia spain, 2017				\$11	\$19	\$56	<b>4 pines pacific ale</b> 3.5%				\$12   6					
<b>voyager estate chenin blanc</b> margaret river, wa 2019				\$11	\$19	\$55	<b>redbank shiraz</b> king valley vic, 2018				\$9	\$14	\$35	<b>4 pines freshy</b> 4.1%				\$11   6					
<b>sidewood pinot gris</b> adelaide hills, sa 2019				\$12.5	\$21	\$59	<b>alamos malbec</b> mendoza arg, 2018				\$10	\$18	\$50	<b>brookvale union ginger beer</b> 4%				\$13   7.5					
<b>west cape howe 'old school' chardonnay</b> mount barker, wa 2019				\$10	\$15	\$42	<b>non-alcoholic</b>				<b>soft drinks:</b> lemonade, pepsi, pepsi max, solo, dry ginger ale, soda, tonic				\$5	<b>packaged beer</b>				can			
<b>the rosé</b>				150ml 250ml bottle				<b>barista tea/coffee</b>								\$4.5	<b>corona</b> 4.5%				\$8		
<b>wills domain rosé</b> margaret river, wa 2020				\$11	\$18	\$53	<b>voss water</b>				375ml still or sparkling				\$5	<b>pirate life south coast pale ale</b> 4.4%				\$10			
												800ml still or sparkling				\$8	<b>pirate life acai + passion fruit sour</b> 3.5%				\$11		
																<b>balter XPA</b> 5%				\$11			