

**HOT DRINKS**

**S / M / L**

Babycino	\$ 1.5
Chocolate / Chai Latte / Mocha	\$ 5 / 5.5 / 6
Cappuccino / Long Macchiato	\$ 5 / 5.5 / 6
Espresso / Short Macchiato	\$ 3.5
Double Espresso	\$ 4.5
Long Black	\$ 4 / 4.5 / 5
Flat White / Latte	\$ 4.5 / 5 / 5.5

**TEA**

English Breakfast	\$ 4
Peppermint	\$ 4
Lemon & Ginger	\$ 4
Jasmine	\$4

**EXTRA**

*Almond / Soy / Oat milk  
 +70cents*  
*Decaf +50 cents*  
*Extra Shot +50 cents*

**COLD DRINKS**

Affogato	\$ 6
Iced Black	\$ 5
Iced White	\$ 5.5
Iced Chocolate / Chai Latte / Mocha with Ice Cream +\$3	\$ 5.5

**MILKSHAKES**

**Kids / Regular**

Caramel	\$ 4 / 7.5
Chocolate	\$ 4 / 7.5
Vanilla	\$ 4 / 7.5
Strawberry	\$ 4 / 7.5

**DRINKS**

## MAIN BREAKFAST

Please order and pay at the counter.  
If you have a food allergy or special requirements, please inform staff.  
The chefs are more than happy to cater for your dietary requirements.

### GOLFER'S BIG BREKKY (GFO) \_\_\_\_\_ \$25

Dardanup pork chipolatas, bacon, baked beans, field mushroom, vine cherry tomatoes, hash brown, eggs cooked your way.

### 👍 EVE'S GARDEN (GFO V) \_\_\_\_\_ \$19

Pumpkin puree, avocado, grilled halloumi, vine cherry tomatoes, balsamic glaze, pepitas, chia seeds, sourdough, poached egg.

### WILD MUSHROOM MEDLEY (GFO V) \_\_\_\_\_ \$19

Sautéed mushroom medley cooked in white wine & garlic butter, spinach, pumpkin puree, danish feta, sourdough.

### 👍 CHEESY CHILLI SCRAMBLED EGGS (GFO V) \_\_\_\_\_ \$19

House chilli oil, chargrilled asparagus, vine cherry tomatoes, rocket, Grana Padano parmesan cheese, sourdough.

### BEAUTY & THE EGG (GFO V) \_\_\_\_\_ \$15

Eggs your way, choice of scrambled, poached or fried, served with sourdough, vine cherry tomatoes, butter.

### 👍 COCONUT CHIA PUDDING BOWL (GF V NF) \_\_\_\_\_ \$20

Seasonal fruits, Greek yoghurt, cinnamon toasted oats, honeycomb, toasted coconut flakes.

### BANOFFE PANCAKES (V) \_\_\_\_\_ \$18

Banana, caramel sauce, Chantilly cream, biscoff crumb.

## CHEF SPECIAL

### 👍 Shakshouka, charred Turkish bread (GF V NF) \_\_\_\_\_ \$22

Poached eggs, Fresh tomato, onion, garlic, rocket, herbs, paprika, cumin, cayenne pepper

## LITTLE ONES

### EGGS & TOAST (GFO) \_\_\_\_\_ \$10

Sourdough, eggs your way - choice of scrambled, poached or fried.

### PANCAKES \_\_\_\_\_ \$10

Maple syrup, strawberries, vanilla ice-cream.

### TOAST & BUTTER (GFO) \_\_\_\_\_ \$9

Choice of strawberry jam, peanut butter, vegemite.

## EXTRA

BACON | CHIPOLATAS | SMOKED SALMON \$5.5

FIELD MUSHROOMS | AVOCADO  
HASH BROWN | BAKED BEANS \$5

SOURDOUGH | EGG | STRAWBERRIES  
VANILLA BEAN ICE CREAM \$4.5

[GF] GLUTEN FREE [GFO] GLUTEN FREE OPTION  
[V] VEGETARIAN [VG] VEGAN [NF] NUTFREE  
[👍] CHEF RECOMMENDED







## LUNCH & DINNER



MONDAY - TUESDAY : 11AM - 5:00PM  
WEDNESDAY - SUNDAY : 11AM - 8:00PM



### FROM THE OCEAN

PLEASE ORDER AND PAY AT THE COUNTER

If you have a food allergy or special requirements, please inform staff.  
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**PAN FRIED BARRAMUNDI (GF)** \_\_\_\_\_ **\$32**

Creamy leek & caper sauce, crispy kipfler potatoes, grilled asparagus, herb oil, alfalfa

 **SQUID INK PASTA WITH PRAWN & SQUID** \_\_\_\_\_ **\$27**

Confit shallots, garlic, chilli, cherry tomatoes, white wine, sugo, butter, rocket, parmesan, lemon

**BEER BATTERED BARRAMUNDI FISH & CHIPS** \_\_\_\_\_ **\$27**

House salad, caper & dill mayo, lemon

### FROM THE GRILL

**PITCH BLACK ANGUS SCOTCH FILLET 250g (GF)** \_\_\_\_\_ **\$38**

Crispy kipfler potatoes, truffle compound butter, rocket salad, mushroom sauce

 **SLOW ROASTED VALLEY SPRING LAMB RIBS (GF, NF)** \_\_\_\_\_ **\$32**

Romesco sauce, Mediterranean cous cous, charred asparagus, lamb jus

**CHAR GRILLED VIETNAMESE 1/4 CHICKEN (GF)** \_\_\_\_\_ **\$22**

Coriander, mint, bean sprouts, cucumber, shallot salad, Nouc Cham dressing \*contains fish sauce

### EVE'S GARDEN

**PAN FRIED HOUSEMADE SPINACH GNOCCHI** \_\_\_\_\_ **\$26**

San Marzano tomato sugo, courgette, yellow squash, garlic, chilli, white wine, butter

**TOFU POKE BOWL (GF, V, VG)** \_\_\_\_\_ **\$24**

Rice noodles, shredded cabbage, wakame, edamame, carrot, bean sprout, cucumber, furikake, sesame seeds, fried shallots, Nam Jim dressing

**WARM PUMPKIN SALAD (GF, V)** \_\_\_\_\_ **\$18**

Asian mix leaf salad, roast pumpkin, cucumber, shallots, Danish feta, pepitas balsamic dressing

### EXTRAS

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[V] VEGETARIAN [VG] VEGAN [VO] VEGETARIAN OPTION  
[NF] NUTFREE [👍] CHEF RECOMMENDED

TUNA SASHIMI | CHICKEN **+\$6**

AIOLI | PINK HERB MAYO | SOUR CREAM | RANCH | BUFFALO **+\$2**

GUACAMOLE | NACHO CHEESE SAUCE | GRAVY | MUSHROOM SAUCE **+\$3**

VANILLA BEAN ICE CREAM **+\$3**

CRISP CARBONARA



LUNCH & DINNER



MONDAY - TUESDAY : 11AM - 5:00PM  
WEDNESDAY - SUNDAY : 11AM - 8:00PM



## SENIORS MENU

EXCLUSIVELY FOR SENIORS ONLY

**CHAR GRILLED CHICKEN with GRAVY (GF)** \_\_\_\_\_ \$15

Choice of chips & house salad or mash & seasonal veg

**PRAWN & SQUID SPAGHETTI PASTA** \_\_\_\_\_ \$15

Confit shallots, garlic, chilli, cherry tomatoes, white wine sugo, butter, rocket, parmesan lemon

**PAN FRIED HOUSEMADE SPINACH GNOCCHI** \_\_\_\_\_ \$15

San Marzano tomato sugo, courgette, yellow squash, garlic, chilli, white wine, butter, rocket, parmesan

**WARM PUMPKIN SALAD (GF, V)** \_\_\_\_\_ \$15

San Marzano tomato sugo, courgette, yellow squash, garlic, chilli, white wine, butter, rocket, parmesan

**FISH & CHIPS** \_\_\_\_\_ \$15

House salad, chips, caper & dill mayo, lemon

**CHEESEBURGER & CHIPS** \_\_\_\_\_ \$15

Il Granino brioche bun, Dardanup beef patty, American cheese

## FOR THE LITTLE ONES

12 YEARS & UNDER

All kids meals receive a juice box and jelly cup

**CHEESEBURGER** \_\_\_\_\_ \$14

Served with chips

**GRILLED CHICKEN (GF)** \_\_\_\_\_ \$14

Seasonal vegetables, gravy

**SPAGHETTI BOLOGNAISE** \_\_\_\_\_ \$14

Parmesan, parsley

**FISH & CHIPS** \_\_\_\_\_ \$14

Served with salad, tomato sauce

## EXTRAS

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[NF] NUTFREE [👍] CHEF RECOMMENDED

TUNA SASHIMI | CHICKEN **+\$6**

AIOLI | PINK HERB MAYO | SOUR CREAM | RANCH | BUFFALO **+\$2**

GUACAMOLE | NACHO CHEESE SAUCE | GRAVY | MUSHROOM SAUCE **+\$3**

VANILLA BEAN ICE CREAM **+\$3**

KIDS & SENIORS MENU



LUNCH & DINNER



MONDAY - TUESDAY : 11AM - 5:00PM  
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## SOMETHING SWEET



NANA STICKY DATE (GF, NF)

\$18

Butterscotch sauce, vanilla bean ice cream, dehydrated banana



DECONSTRUCTED BISCOFF CHEESECAKE (NF)

\$16

Biscoff crumbs, caramel sauce, pop corn, black sea salt

PAVALOVA (GF, NF)

\$16

Seasonal fruits, Chantilly cream, lemon curd, Davidson plum dusting

## BAR BITES

MONDAY - TUESDAY : 5:00PM - CLOSE  
WEDNESDAY - SUNDAY : 8:00PM - CLOSE

CHIPS (GF, V)

\$10

Sea salt, aioli



CHILLI CON CARNE NACHOS (GF VO)

\$22

House fried tortilla chips, nacho cheese sauce, corn pica de gallo, guacamole, sour cream, jalapeño



CHEESEBURGER SPRING ROLLS

\$15

2 Serves, beef mince, red onion, house pickles, pink herb mayo



ROASTED SPICED CAULIFLOWER BITES (GF V VG)

\$12

Hummus, pomegranate molasses, crispy kale

CHARRED TURKISH BREAD (V)

\$12

Curried pumpkin dip, coconut cream, sesame seeds

BEER BATTERED BARRAMUNDI FISH TACOS

\$16

2 Serve, baby gem, shredded cabbage, house pickles, dill & cap er mayo, lemon



KARAAGE (GF)

\$16

Lightly dusted fried chicken bites, shredded cabbage, ginger Japanese mayo, torigarshi spice mix

FIVE SPICE BABY SQUID

\$18

Lightly dusted fried squid, kewpie mayo, torigarshi, dill, coriander, mint salad, lemon

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