



**THE
HARBOUR
MASTER**

11AM - 4PM

TAPAS

Available all day

CRISPY SPICED WA CUTTLEFISH

Lime aioli 10

HONEY GLAZED PORK

Soy and ginger 10

QUESADILLA... OLE!

Flour tortilla, cheese, chilli, guacamole, sour cream 10

Flour tortilla, cheese, guacamole, sour cream and char grilled chilli chicken 13

SPICED VEAL MEATBALLS

Tomato, onion, garlic 13

PULPO GALLEGO

Octopus, olive oil, lemon zest, pickled vegetables, paprika 11 GF

GARLIC AND ROSEMARY LAVOSH

Persian feta, Kalamata olives, chicory 8

QUICK FRIED QUAIL

Pepper berry crush, bush tomato chutney 12

ROAST BEETROOT

Goats cheese, braised Witlof, EVOO 13 GF

FREMANTLE SARDINES

Fried in pin head oatmeal, citrus aioli 10

SALADS

GREEK SALAD

Crispy Greek style salad 16 GF

CAESAR SALAD

Classic 15 Add grilled chicken 18

HONEY GLAZED PUMPKIN SALAD

Cous-cous, goats cheese with Quinoa and Dukkah 17 GF

PIZZAS

CAPRICCIOSA

Salami, ham, mushroom, Kalamata olives, mozzarella, traditional tomato sauce 19

MARGHERITA

Mozzarella, oregano, tomato 17

MOROCCAN LAMB

Ras el Hanout, chorizo, buffalo mozzarella, baby tomatoes, Greek yoghurt 22

SEAFOOD

Barramundi, local mussels, prawns, homemade pesto with sour cream 25

WAGYU RUMP STEAK SANDWICH

Flame-grilled rump steak, caramelised onions, cheddar cheese, aioli, salad, rustic fries 25

MUSHROOM RISOTTO

3 mushroom, spinach and goats cheese risotto 21

THE CAPTAIN'S BLT AT ITS BEST!

Crispy bacon, vine-ripened tomatoes, crispy cos lettuce, mayonnaise, rustic fries 16

HALOUMI

Char-grilled, Mediterranean vegetables, cous-cous, tomato and olive dressing 24 GF

SMOKED TURKEY CLUB

Smoked turkey, bacon, vine-ripened tomatoes, aioli, salad, rustic fries 20

LEAN BEEF BURGER

Beetroot, cheddar cheese, salad, rustic fries 24

LINGUINI MARINARA

Fresh WA seafood, herbed tomato sauce 20

LAMB AND ROSEMARY SLIDERS

Red onion marmalade, salad, rustic fries 16

HANGING SKEWERS

BEEF RUMP

Marinated in herbs, Creole spices 35 GF

CHICKEN SUPREME

Marinated in tequila, lime 28 GF

All hanging skewers are grilled with capsicums and onions, and accompanied with rustic fries and garlic butter

DESSERTS

APPLE AND RASPBERRY CRUMBLE

Vanilla bean ice cream 15

SOFT CENTRED PAVLOVA

Raspberry compote 16 GF

HOMEMADE STICKY DATE PUDDING

Butterscotch sauce and vanilla bean ice cream 16

CHEESE BOARD

Chef's four favourite cheeses, quince jelly, dried apricots, water crackers 25





**THE
HARBOUR
MASTER**

4PM – 10PM

TAPAS

Available all day

CRISPY SPICED WA CUTTLIFISH
Lime aioli 10

HONEY GLAZED PORK
Soy and ginger 10

QUESADILLA... OLE!
Flour tortilla, cheese, chilli, guacamole, sour cream 10

Flour tortilla, cheese, guacamole, sour cream and char grilled chilli chicken 13

SPICED VEAL MEATBALLS
Tomato, onion, garlic 13

PULPO GALLEGO
Octopus, olive oil, lemon zest, pickled vegetables, paprika 11 GF

GARLIC AND ROSEMARY LAVOSH
Persian feta, Kalamata olives, chicory 8

QUICK FRIED QUAIL
Pepper berry crush, bush tomato chutney 12

ROAST BEETROOT
Goats cheese, braised Witlof, EVOO 13 GF

FREMANTLE SARDINES
Fried in pin head oatmeal, citrus aioli 10

SALADS

GREEK SALAD
Crispy Greek style salad 16 GF

CAESAR SALAD
Classic 15 Add grilled chicken 18

HONEY GLAZED PUMPKIN SALAD
Cous-cous, goats cheese with Quinoa and Dukkah 17 GF

PIZZAS

CAPRICCIOSA
Salami, ham, mushroom, Kalamata olives, mozzarella, traditional tomato sauce 19

MARGHERITA
Mozzarella, oregano, tomato 17

MOROCCAN LAMB
Ras el Hanout, chorizo, buffalo mozzarella, baby tomatoes, Greek yoghurt 22

SEAFOOD
Barramundi, local mussels, prawns, homemade pesto with sour cream 25

HANGING SKEWERS

BEEF RUMP
Marinated in herbs, Creole spices 35 GF

CHICKEN SUPREME
Marinated in tequila, lime 28 GF

All hanging skewers are grilled with capsicums and onions, and accompanied with rustic fries and garlic butter

MAINS

FROM THE SEA
Grilled line-caught WA snapper with herb butter, salad, rustic fries 40

Market fresh fish of the day – straight off the boat – aioli, rustic fries, salad 38

FROM THE LAND
Confit of duck, roast potatoes, caramelised orange, broccolini 32

Flame-grilled Timber Hill pork cutlet, spring cabbage, parmesan mash, apple compote, Calvados jus 29

Medallions of Margaret River venison, roast kipfler potatoes, broccolini, juniper and redcurrant jus 34

Grilled Amelia Park lamb cutlets, garlic mash, broccolini and red wine jus 35

FROM THE GRILL
220gm Mogumber eye fillet grain fed minimum 60 days – Moore River WA 47

400gm Mogumber rib eye grain fed minimum 60 days – Moore River WA 48

250gm Grade 5 Wagyu rump – South West WA 45

300gm Mogumber porterhouse on the bone 6 weeks ageing – Moore River WA 48

All grill dishes come with one side and sauce

SAUCES
Béarnaise, Madagascar, creamy mushroom and brie, roasted garlic and thyme, red wine jus

SIDE DISHES ALL 8
Rustic fries, snow peas with capsicum and red onion, garlic and parsley creamed potatoes, tossed Greek salad, Caesar salad

DESSERTS

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