

SHARE FOOD

GARLIC BREAD \$6.5 2 SLICES (ADD EXTRA SHREDDED CHEESE \$1.5)

DODONI FETA AND CREAM CHEESE STUFFED MUSHROOMS \$12.5 GRATINATED & SERVED DRIZZLED WITH BALSAMIC GLAZE

HOME MADE FLOUR TORTILLA CHIPS \$8.5 WITH CHUNKY MEXICAN TOMATO SALSA & SOUR CREAM

PANKO CRUMBED PRAWNS \$12.5 SERVED WITH TARTARE SAUCE

FIERY CHICKEN WINGS \$16.5 TOSSED IN ASIAN BBQ SAUCE

SLOW COOKED PULLED PORK QUESADILLAS \$20.5 TOASTED TORTILLA STUFFED WITH MOZZARELLA & CHEDDAR CHEESE, SCALLION, CAPSICUM, CILANTRO TOSSED WITH FAJITA SEASONING & SLOW COOKED PULLED PORK, SERVED WITH A SIDE OF SALAD, MEXICAN TOMATO SALSA & SOUR CREAM

EQUINOX TASTE PLATE (SHARE PLATE FOR 2 GUESTS) \$39.5

DIPS, MARINATED FREMANTLE OCTOPUS, SMOKED SALMON, MARINATED PRAWNS, CORNED BEEF, MARGARET RIVER VENISON CHORIZO, MARINATED FETA, PICKLED OLIVES, SUN-DRIED TOMATO & SOUR DOUGH BREAD

SEAFOOD PLATTER FOR 2 \$95.5

SOFT-SHELL CRABS, BATTERED FISH GOUJONS, PANKO PRAWNS, SALT N' PEPPER DUSTED CALAMARI, CRAB CAKES, NATURAL OYSTERS, SMOKED SALMON PIECES, GARDEN SALAD, CHIPS WITH AIOLI, TARTARE & CHILLI SAUCE

SALADS

GREEK SALAD \$22.5

MESCLIN WITH SUN-DRIED TOMATOES, OLIVES, RED ONIONS, CARROTS, CAPSICUM, CUCUMBER, DRESSED IN SUMMER BERRY DRESSING, TOPPED WITH FETA CHEESE & BALSAMIC GLAZE

THAI BEEF SALAD \$26.5

MSA GRADE BEEF RUMP STRIPS IN ASIAN MARINADE STIR-FRIED, SERVED TOSSED WITH SPINACH, CORIANDER, ROCKET, BASIL, MINT, TOMATO & RED ONION, DRESSED IN A HOME MADE THAI DRESSING, GARNISHED WITH CASHEW NUTS & FRIED SHALLOTS

ADD EXTRAS TO SALAD:

MARGARET RIVER VENISON CHORIZO 6 SLICES \$6.5 SMOKED SALMON 3 SLICES \$7.5
6 STEAMED, MARINATED CHILLED PRAWNS \$10.5

PIZZAS

(ALL PIZZA BASES ARE 12" AND HAVE A MOZZARELLA, CHEDDAR CHEESE AND TOMATO SAUCE BASE, CONTAINS GLUTEN)

MARGHERITA \$16.5 MIXED HERBS & EVOO DRIZZLE

POLLA AND PANCETTA \$22.5 ROASTED CHICKEN, BACON, MUSHROOM & CAPSICUM TOPPED WITH BBQ SAUCE

TROPICALE \$22.5 VIRGINIA LEG HAM, PINEAPPLE & SPANISH ONIONS

VEGETARIANA \$22.5 MUSHROOM, ARTICHOKES, MIXED HERBS, MARINATED ROAST CAPSICUM & OLIVES TOPPED WITH FETA CHEESE CRUMBS

DIAVOLA \$24.5 MARGARET RIVER VENISON CHORIZO, CAPSICUM, JALAPENO, SLICED TOMATO & CHILLI FLAKES

PORTOFINO \$26.5 8 GARLIC TIGER PRAWNS, BACON, OLIVES & MUSHROOMS

ADD EXTRAS TO PIZZA: VEGETABLE OR CHEESE TOPPING \$1.5, MEAT TOPPING \$2.5, CHORIZO \$5.5, SEAFOOD TOPPING \$4.5

KIDS

(UNDER 12 YEARS OF AGE)

STEAK \$15.5 SERVED WITH CHIPS, SALAD & GRAVY

CHICKEN NUGGETS \$12.5 SERVED WITH CHIPS, SALAD & TOMATO SAUCE

HAM & PINEAPPLE PIZZA \$12.5 VIRGINIA LEG HAM & PINEAPPLE ON 7" PIZZA BASE WITH NAPOLITANO SAUCE & CHEESE

BATTERED FISH \$12.5/GRILLED OPTION \$14.5 SERVED WITH CHIPS, SALAD & TOMATO SAUCE

MAINS

CLASSIC FISH AND CHIPS \$28.5 /GRILLED OPTION \$30.5

BATTER FRIED BARRAMUNDI FILLET SERVED WITH GARDEN SALAD, LEMON WEDGE,
BEER BATTERED STEAK FRIES & TARTARE SAUCE

PINEAPPLE CUT SQUID \$28.5

SALT & PEPPER FLOUR DUSTED DEEP-FRIED, SERVED WITH GARDEN SALAD,
LEMON WEDGE, BEER BATTERED STEAK FRIES & TARTARE SAUCE

PAN SEARED OCEAN TROUT \$33.5 *GF

SERVED MEDIUM RARE WITH ROASTED FENNEL, CONFIT CHERRY TOMATO, SAUTÉED KIPFLER POTATOES & PESTO SAUCE

CHARGRILLED SPATCHCOCK \$35.5 *GF

WHOLE MARINATED SPATCHCOCK, SERVED GRILLED WITH CHIPOTLE CHILLI AIOLI DRIZZLE, A SIDE OF SALAD & ROASTED PUMPKIN

MARGARET RIVER'S LAMB RUMP \$36.5

COOKED SOUS VIDE, SERVED MEDIUM RARE ON FRUIT & NUT ISRAELI COUSCOUS WITH BLANCHED GREEN BEANS, CUCUMBER, MINT TZATZIKI & AU JUS

VEGETABLE & HALOUMI TAGINE \$32.5 *GF

MEDITERRANEAN VEGETABLES, CHICKPEAS & HALOUMI COOKED WITH RAS EL HANOUT SPICES, CINNAMON, ORANGE & TOMATO SAUCE, SERVED WITH SAFFRON PILAF

STEAKS

250 GMS PREMIUM MSA GRADE, TENDER GRILLED BEEF STEAK COOKED TO YOUR LIKING

SCOTCH FILLET \$38.5

STRIPLOIN \$33.5

REEF AND BEEF OPTION - ADD 6 CREAMY WHITE WINE, GARLIC TIGER PRAWNS TO YOUR STEAK \$12.5

CHOOSE WITH POTATO LYONNAISE, SAUTÉED CHERRY TOMATOES, MEDLEY MUSHROOM & SPINACH *GF
OR

WITH GARDEN SALAD & BEER BATTERED STEAK FRIES (CONTAINS GLUTEN)

CHOOSE FROM HOME MADE DEMI GLAZE SAUCES WITH CHEF'S COMPLIMENTS (CONTAINS GLUTEN)

RED WINE JUS, PEPPERCORN SAUCE & MUSHROOM SAUCE,
OR

CREAMY WHITE WINE, HERBS & GARLIC SAUCE \$5.5 *GF

SANDWICH/BURGER

200GMS GROUND WAGYU BEEF BURGER \$28.5 GRILLED, SERVED IN A TOASTED, RISE AND CO. BRIOCHE BUN WITH BACON, MESCULIN, ONION, TOMATO,
MATURE CHEDDAR CHEESE, AIOLI SPREAD, WITH A SIDE OF BEER BATTERED STEAK FRIES & DIPPING SAUCE

150GMS MSA STRIPLOIN STEAK SANDWICH \$28.5 SERVED IN RISE AND CO. PANINI BREAD WITH MESCULIN, HORSERADISH CREAM,
CARAMELIZED ONION, TOMATO, MATURE CHEDDAR CHEESE, DIJON MUSTARD & AIOLI WITH A SIDE OF BEER BATTERED STEAK FRIES

SIDES

CHIPS \$10.5 WITH AIOLI & TOMATO SAUCE

WEDGES \$10.5 WITH SOUR CREAM & SWEET CHILLI SAUCE

GARDEN SALAD \$10.5

STEAMED BROCCOLI & GREEN BEANS \$10.5