

*Experience the local.* Our culinary team is committed to using nothing but the best of local ingredients to create mouth-watering comfort food. Explore our range of grazing plates to share or satisfy your hunger with a hearty main just for you. And if you really want to experience the local, pair any of our dishes with a WA craft beer.

▽ Vegetarian/can be | *gf* Gluten free

## Grazing

**Garlic Fries** Parmesan, garlic, sea salt, parsley / \$9.0 ▽

**Trio of Cajun Chicken Tacos** guacamole, fresh tomato salsa, spicy mayo in a soft tortilla / \$15.0

**Buffalo Wings** BBQ chicken wings smothered in a mild buffalo sauce with creamy blue cheese sauce / \$15.0

**Pulled Beef Loaded Fries** mozzarella & Parmesan cheese sauce, spicy ketchup, jalapenõs / \$18.5

**French Cheese Board** Fourme d'Ambert blue cheese, Cantal mature cheddar, Delice d'Argental triple cream, grissini, lavosh cracker / \$24.0 ▽

**Grazing Board** jamón curado, copa, salami, baguette, cornichons, lavosh crackers, bocconcini / \$24.0

**Brew Crew Plate** bourbon cola pork ribs, gyoza, spring rolls, onion rings, tempura prawns, buffalo wings / \$30.0

## Something light

**Soup of the Day** with crusty bread / \$14.0 ▽

**Vegetable Tarte Tatin** cherry tomatoes, caramelised onion, capsicum with salad / \$14.0 ▽

**Classic Caesar** romaine lettuce, croutons, bacon bits, boiled egg, Parmesan tossed in Caesar dressing / \$18.0 ▽  
+ **Grilled Chicken** / \$22.0

**Kale & Quinoa Salad** capsicum, cherry tomatoes, feta, red onion, semi-dried tomato, olives, homemade harissa with fresh coriander / \$18.5 *gf*, ▽

**Chickpea Salad** almonds, parsley, red onion, dates, hummus, tahini, lemon juice, olive oil, fennel, orange segments / \$20.0 ▽

+ **Moroccan Lamb** / \$25.0



## Burgers, Brews & que's

**Duo of Sliders** / \$18.0

Mini BBBK and Portuguese chicken burger with fries  
*Best enjoyed with a Lager*

**Classic Burger** / \$18.0

Chargrilled beef patty, cheddar, red onion, lettuce, tomato, gherkin with fries and tomato relish, corn relish, guacamole on the side  
*Best enjoyed with a Pale Ale*

**Portuguese Chicken Burger** / \$20.0

Peri-peri chicken breast, mixed leaf & coriander salad, red onion, tomato, sweet chilli, mayo with fries  
*Best enjoyed with an IPA*

**Club Sandwich** / \$24.0

Grilled chicken breast, mayo, lettuce, tomato, bacon, fried egg on toasted white bread with fries  
*Best enjoyed with a Pale Ale*

**Steak Baguette** / \$24.0

150g scotch fillet, rocket, tomato, aioli, caramelised onion with potato, sweet potato & turnip crisps  
*Best enjoyed with a Wheat Beer*

**The BBBK Burger** / \$25.0

Chargrilled beef patty, lettuce, beetroot, cheese sauce, onion rings, sweet gherkins, bacon & onion jam on a brioche bun with fries  
*Best enjoyed with a Kolsch*

**BBQ Bourbon Cola Pork Ribs** / \$25.0

Melt in your mouth ribs in bourbon & cola BBQ sauce on wedges, sour cream and fresh watermelon salad  
*Best enjoyed with Amber Ale*

## Pizza

**Margherita** tomato sauce, plenty of mozzarella, fresh basil / **\$18.0** ▽

**Florentine** spinach, cherry tomatoes, red onion, olives, mozzarella, crumbled feta / **\$20.0** ▽

**Peri-peri Chicken** roasted capsicum, red onion, bocconcini, mozzarella, peri-peri mayo / **\$22.0**

**Parma Ham, Rocket & Tomato** garlic, shaved Parmesan, drizzle of balsamic glaze / **\$24.0**

+ **Gluten Free Base** / **\$4.0**

## Mains

**150 Lashes Pot Pie** tender beef in a rich brown onion & pale ale gravy covered with a golden pillow of crispy pastry / **\$20.0**

**Pappardelle Boscaiola** bacon, enoki, shimeji & oyster mushrooms in a garlic & cream sauce tossed through ribbons of pappardelle pasta and topped with crispy shiitake mushrooms / **\$20.0**

**Fish & Chips** flash fried beer-battered whiting with garden salad, tartare sauce, fries / **\$22.0**

**Linguine Marinara** prawns, mussels, scallops, squid in a napoletana sauce tossed with linguine pasta and fresh basil / **\$26.0**

**Pan-seared Barramundi** aromatic sweet paprika, cumin & chilli marinated barramundi fillet with steamed broccolini, asparagus and fresh quince, cherry tomato & red onion salsa / **\$30.0** *gf*

**Scotch Fillet** chargrilled 350g scotch fillet cooked your way with potato galette, candied baby carrots, roasted shallot, port wine demi glaze / **\$42.0** *gf*

## On the side

**Fries** / **\$7.0** ▽

**Rocket, Pear & Parmesan Salad** / **\$8.0** ▽ *gf*

**Steamed Seasonal Greens** / **\$8.0** ▽

**Wedges** with sour cream, sweet chilli / **\$9.0** ▽

**Additional Sauces** Aioli, Mayo, Sweet Chilli or Sour Cream / **\$1.0**

## Sweet treats

**Gelati Jar** 150ml 'Gelista' artisan handmade gelato / **\$7.0**

- Lightly salted caramel and macadamia
- Ricotta, fig and honey
- Blood orange and dark chocolate

**Fresh Fruit Salad** natural Greek yoghurt / **\$10.0** *gf*

**Brownie** warm dark chocolate brownie with crème anglaise / **\$10.0**

**Warm Mini Doughnuts** with Grand Marnier (bitter orange flavoured cognac) & rich dark chocolate dipping sauce / **\$12.0**

**Apple Tarte Tatin** with crème fraîche, fresh raspberries / **\$12.0**

## Kids

**Fruit Salad** / **\$5.0** *gf*

**Cheesy Pizza** homemade tomato sauce base, lots of mozzarella cheese / **\$8.0**

**Chicken Nuggets** crumbed chicken, fries / **\$10.0**

**Fish & Chips** deep fried battered fish, fries / **\$12.0**

**Grilled Fish of the Day** grilled fish with seasonal steamed vegetables / **\$14.0** *gf*

**Gelati Jar** / **\$7.0**

- Lightly salted caramel and macadamia
- Ricotta, fig and honey
- Blood orange and dark chocolate

*\*Please advise your waitperson of any dietary requirements or allergies. 10% surcharge on public holidays.*