

BOARDS

Shared

CHARCUTERIE Thinly sliced jamon, sopressa, grilled chorizo, porchetta and sticky beef rib with local olives, sweet pickles, house chimichurri, roasted garlic hummus and grilled breads. [DF]	55	PESCATARIAN Freshly shucked oysters, Shark Bay scallops, salmon sashimi, garlic roasted prawns, Thai fish cakes, crispy local market fish with lemon and house tartare.	75
CHEESE Hills Dairy washed rind, Capel black wax cheddar and Tarago River shadows of blue cheese with mustard fruits, local olives, Mette's Nordic crackers and lavosh. [V]	32	VEGETARIAN Freshly selected raw and flame grilled vegetables with house dips and tortillas. [VG, NF, DF]	24

CASUALS

OYSTERS NATURAL Fresh Australian oysters with chardonnay-eshallot vinegar. [GF, DF]	30 1/2 DOZ	GARLIC ROAST PRAWNS Prawns with drawn butter, lemon and toasted breads. [NF]	28
OYSTERS KILPATRICK Fresh Australian oysters with bacon and Worcestershire sauce. [DF]	32 1/2 DOZ	CRISPY FISH TACOS Lightly fried market fish with herb salad and pico de gallo. [NF]	26
CEVICHE West Australian king fish and bay scallops with chardonnay vinegar, lime and baby leaves. [GF, DF, R]	28	MARGHERITA PIZZA Hand stretched dough with tomato sugo, buffalo mozzarella, smoked scamorza and torn basil. [V, NF]	26
SASHIMI Salmon with green chilli, roasted sesame seeds, bugak and wasabi ponzu. [DF, NF, R]	28	ITALIAN SAUSAGE PIZZA Hand stretched dough with cured sausage, salami, smoked scamorza, tomato sugo and buffalo mozzarella. [NF]	26
CARPACCIO Hand cut Harvey beef fillet with grilled lemon, truffle oil, black salt, parmesan and horseradish. [GF, R]	28	STEAK SANDWICH Grilled sirloin with provolone cheese, charred beetroot and crisp cos leaves on a toasted pretzel roll served on shoestring fries. [NF]	27
SALT AND PEPPER CALAMARI West Coast baby calamari with house pickle mayonnaise, green onion and chilli. [NF]	28		

[GF] GLUTEN FREE [V] VEGETARIAN [R] RAW
[VG] VEGAN [NF] NUT FREE [DF] DAIRY FREE
Please bring to our attention any specific dietary requirements

MAINS

RAMBLA SUPER SALAD Organic red quinoa, fired kent pumpkin, harissa cauliflower, leaves, dates, kale, almonds, avocado, pomegranate with preserved lemon and cider vinegar and ras el hanout spiced nut mix. [GF, VG] <i>Add sumac spiced salmon or roasted cumin spiced chicken.</i>	28	WEST AUSTRALIAN LINE CAUGHT FISH AND CHIPS Lightly battered and served on shoestring fries with Shark Bay prawns, house tartare and grilled lemon. [NF]	42
KALBARRI GOLD BAND SNAPPER Shichimi spice snapper on green tea noodles, greens, crisp lotus root and reduced soy.	45	CARNARVON PRAWN AND SHARK BAY SCALLOP SPAGHETTI With tobiko, grilled lemon, parsley oil and lemon butter sauce. [NF]	38 SMALL 46 LARGE
WEST COAST GRILLED MARKET FISH On chargrilled broccolini with fired peppers, heirloom tomato and saffron. [GF, NF]	55		



GLOSSARY:

HARISSA a hot paste made from chilli peppers, paprika and olive oil
PECORINO PEPATO a gourmet sheep milk cheese with peppercorns
PEPITAS pumpkin seeds
PICO DE GALLO a type of salsa made from tomato, onion and serrano peppers
SHICHIMI a Japanese spice
SMOKED SCAMORZA a mild Italian cheese made from cow or buffalo milk
SOPRESSA Italian aged salami
TOBIKO flying fish roe

GRILL

CHARGRILLED CHICKEN BREAST 300G	42
MARGARET RIVER WAGYU RUMP CAP 4/5 [NF]	52 300G
BLACK ANGUS SIRLOIN [NF]	54 300G
GRAIN FED HARVEY BEEF FILLET [NF]	40 120G
With crisp duck fat potatoes, charred local asparagus, horseradish cream and soft green peppercorn sauce. [GF]	54 250G

SIDES

ORGANIC CIABATTA with cultured butter.	6
GARLIC TOASTED CIABATTA with confit garlic. [NF]	12
THIN CHIPS with smoked chipotle and house pickle mayonnaise. [V]	12
CREAMED ROYAL BLUE POTATO [GF, NF, V]	12
STEAMED GREENS dusted with roasted pepitas. [VG]	14
BABY LEAF SALAD with baked walnuts and hazelnut vinaigrette. [VG]	14
WILD ROCKET SALAD with pear, pecorino pepato and toasts. [V, NF]	14