



LUNCH/ DINNER MENU – During this period of COVID 19, we have amended our menu & discounted our prices.

Starters / Light Bites/ Share

Bread & Homemade Beetroot Dip & Hummus (gfo) - 10

Garlic Focaccia Bread - 7 ADD: Serano Ham - 6

Antipasto Share Plate for Two: Cured meats, gouda cheese, fig jam, olives, pears, walnut salsa, gherkins, ciabatta - 29

Chili Mussels (when fresh available), crusty bread (nf, df, gfo) - 16

Tandoori Chicken Drums, yoghurt dressing - 12

Vegetarian Spring Rolls, homemade chili chutney (4) - 11

Spanish Chorizo, crunchy potatoes, garlic oil, aioli - 14

Leek & Parmesan Croquettes, creamy leek sauce - 14

Salt & Pepper Squid, aioli & lemon - 16

Grilled Fremantle Sardines, medley tomatoes, red onion, caper vinaigrette (gf) - 18

Charred Roasted Purple Cauliflower, hummus, caramelized walnuts, pomegranate, balsamic reduction (vegan, gf) - 15

Something More

Pan Roasted Barramundi, sweet potato, coconut, lime & chili sauce, crispy shallot, salad (gf) - 27

Arkady Slow Roasted Lamb Rump (served pink), roasted chat potatoes & carrots, red wine jus, mint sauce (gf, nf) - 29

King Prawn Risotto, preserved lemon, zucchini, chili - 28

Harvey Beef Grass-Fed Porterhouse (300g), fries, garden salad, pepper sauce (gfo, dfo, nf) - 28

Gnocchi, lemon tahini pea puree & fresh greens (gf, vegan) - 24 ADD: Spanish Chorizo - 6

Handmade Gluten Free Pappardelle, slow cooked beef ragu, Parmesan (gf) - 25

Seafood Chowder, market fish, mussels, prawns, clams, leek & crusty bread - 27

Thai Style Chicken Curry, coconut cream, chili, coriander, steamed rice (gf) - 25

Roast Beetroot Salad, spring onion, mesculin, feta, candied walnuts, balsamic, beetroot dressing, (vgo) - 19

Crispy Pork Belly, fennel, mustard seed & apple salad, Dijon dressing (gf) - 26

White Salt Burger, beef pattie, bacon, cheese, lettuce, aioli, chips - 24 ADD: Fried Egg - 3

Fish & Chips, garden salad, aioli - 24

Pizzas (all hand stretched, served when ready)

Margherita, tomato, mozzarella, basil (v) - 18

Wild Mushroom, tomato, mozzarella, roquette, Parmesan, truffle oil (v) - 20

Gourmet Prawn, crème fraiche, mozzarella, prawns, spring onion, cherry tomato - 24

BBQ Meat Lovers - 24

Sides

Greens – 7

White Salt Salad, house dressing - 8.5

Fries & Aioli (large) – 8.5

Please advise us of any allergies or intolerances as our food may contain traces of nuts, gluten or seafood. 100% exclusion cannot be guaranteed gf gluten free, df dairy free, vgo vegan friendly option, nfo nut free option. Cannot be used in conjunction with any offers or discounts * 1% Visa/MasterCard surcharge 2% American Express surcharge

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