



## Large Plates

16HR BRAISED OSSO BUCCO \$38 (GF)  
Creamy polenta, spinach & gremolata jus

HALF ROASTED CHICKEN \$40 (GF)  
Roasted chat potatoes, carrots, beans & chicken  
gravy

PORCHETTA \$42 (GF)  
Traditional Italian Porchetta with potato mash

VEGAN JAMBALAYA \$25 (VE)  
Spanish rice, black beans, tomato & vegetable  
stock

SEAFOOD LAKSA \$35  
Fresh WA seafood, hokkien noodles, and Asian  
greens in a spicy Thai coconut broth. Big flavour,  
little fuss.

GNOCCHI SORRENTINA \$30 (V)  
Soft gnocchi baked in melty mozzarella and tangy  
tomato sauce. Pure comfort!

## To Start

HOUSE BREAD (VE/DF)  
½ serve \$8 full serve \$16  
Preston Valley Olive Oil, Dukkah, Balsamic glaze

SEASONAL MEZE DIP (V) \$22  
A creamy swirl of the season's freshest veggies  
and herbs, made to mingle. Served with our warm,  
house-baked bread (1/2 serve).

DUCK RILLETTES \$24 (GFO)  
House pickles, raisins & crostini

## "Feed Me" Banquet \$60 (PER PERSON)

Let our chefs do the hard work while you swirl, sip, and savour. This shared-style feast brings the best  
of our seasonal menu to your table—no decisions, just deliciousness. It's generous, relaxed, and  
made for pairing (with wine and good company).

Got dietary quirks? Give us a heads-up before the first pour.

**\*\*Required for groups over 10\*\*** Full table participation only. Sweets aren't in the banquet, but we  
won't stop you from living deliciously.

## Sides

HOUSE SALAD \$15 (VE)  
Mandarin, almond & broccoli

CARROTS \$15 (VEO)  
Honey & balsamic roasted carrots with creamy tahini  
feta & pine nuts

MARY'S GARDEN MEDLEY (GF/VE) \$12  
Leaves, tomato, cucumber, pickles, chardonnay  
dressing

HAND CUT FRITES \$12 (V)  
Fresh, crispy, and totally worth the crunch

## Sweets

ZENA BREAD & BUTTER PUDDING \$13

TIRAMISU \$15

MANDARIN & VANILLA PANNACOTTA \$15 (GF)

SCONES (2) Jam & Cream \$14

FRUIT PLATE \$10 (VE/GF)

ADD A GLASS OF OUR AWARD WINNING ZENA  
LIQUEUR MUSCAT TO ANY DESSERT FOR ONLY \$10

# DRINKS



## WHITE WINES

### **SPARKLING CHARDONNAY \$11 / \$45**

Méthode Traditionnelle. apple, pear & quince with a fresh crisp finish

### **SAUVIGNON BLANC SEMILLON \$9 / \$34**

apple, guava, honeydew melon, rich & soft in the mouth

### **"SYBIL" CHARDONNAY \$8 / \$31**

white peach, almond kernel, creamy mouth feel

### **2021 WOODED CHARDONNAY \$11 / \$45**

light, fresh & toasty, good acidity & lingering grapefruit

### **2014 WOODED CHARDONNAY \$8.5 / \$33**

citrus, apple, pea flower, lemon pith & hazelnut

### **"MYRA" FIANO \$9 / \$36**

Apricot, Lime zest, Honeyed Hazelnut

## RED WINES

### **"KAY" ROSÉ \$8 / \$31**

tangerine, pink musk & strawberries

### **TEMPRANILLO \$9.5 / \$40**

fig, morello cherry, cinnamon, with a soft mouthfeel

### **MERLOT \$9.5 / \$39**

blue & black berries with soft chalky tannins

### **CABERNET MERLOT \$8.5 / \$33**

juicy, medium bodied, rich dark fruits, velvet tannins

### **CABERNET SAUVIGNON \$11 / \$46**

cedar, tobacco, charred oak, juicy tannins

## SWEET WINES

### **"CASSIE" MOSCATO \$8 / \$32**

strawberries & cream with musk, rose petal & a crisp finish with hints of red apple

### **"ZENA" LIQUEUR MUSCAT (70ml/375ml) \$13 / \$51**

Christmas cake with 8 + years on oak

## BEER & CIDER

### **SHELTER BEERS \$7**

Big Splash Alcohol Free 0.5%

Extra Pale Ale 3.5%

Lager 4.5%

### **THE CIDERY BRIDGETOWN \$9**

Sweet Rosie 4.5%

Spider Cider 5.5%

### **LOCAL BUSH SHACK BEERS \$8.5**

Please ask for today's selections

## SOFT DRINKS

### **JUICE BOXES \$3.5**

### **CANS \$4.5**

Coke, Diet Coke, Coke No Sugar, Lemonade, Fanta, Solo

### **BOTTLES \$5.5**

Lemon Lime Bitters, Diet Lemon Lime Bitters, Ginger Beer, Diet Ginger Beer, Soda Water

### **THE CIDERY Soft Cider \$7.5**

### **KOMBUCHA \$7**

### **JUICES \$6**

### **STILL WATER 600ml \$6**

### **SPARKLING WATER 500ml \$6**

1L \$9

### **COFFEE from \$5.5**

EXTRAS + \$1.5 Extra Shot / Mug / Scoop of Ice Cream Almond / Soy / Lactose Free