

TO START

ANTIPASTO 45

Cured meats and Melville Park cheeses accompanied by preserves, fresh and dried fruits, pickles, and crackers.

HOUSE BREAD 16

House dukkah, balsamic glaze, EVOO (VEG)

FRIED CUTTLEFISH 25

Schezwan pepper, tom yum mayo, garden herbs (GFO, DF)

Suggested pairing: Fiano

KANGAROO TENDERLOIN SKEWERS (3) 32

Native spice rub, roast plum sauce (GF, DF)

Suggested pairing: Tempranillo

EXMOUTH PRAWN SKEWERS (4) 35

Nduja glaze, parsley salad (GF)

Suggested pairing: Tempranillo

SMALL PLATES

CRISPY ZUCCHINI 24

Ricotta, edamame, parmesan, pangrattato (VO)

Suggested pairing: Ferguson Chardonnay

MUSHROOM TAH-JEEN 22

Napoli, smoked cheese, herbs, pangratto (V/GFO/VO)

Suggested pairing: SBS

BEETROOT-CURED SALMON 25

Salsa fresca, soft herbs & crostini (GFO)

suggested pairing: Fiano

VITELLO TONNATO 32

Chilled Veal with Tuna-Caper mayo, capers, olives, herb oil (GF)



LARGE PLATES

RIB EYE 45

350gm Rib eye steak, chimichuri, pommery mustard & greens

Suggested pairing: Cabernet Sauvignon

PORK TENDERLOIN 40

Fried polenta, black garlic mayo, pineapple salsa (GF)

Suggested pairing: Sybil Chardonnay

SPATCHCOCK QUAIL 42

Quail, tarrogan roasted potatoes

FISH WINGS 38

Coconut brined, fried, mango cream, pawpaw, chilli-fennel salad (DF) V

Suggested pairing: SBS

CHICKEN BURGER 35

Chennai-spiced chicken, green mayo, pickled zucchini, lettuce, smoked cheese & fries (VO - fried enoki)

Suggested pairing: Sparling Chardonnay

SALADS

HEIRLOOM TOMATO 20

Stracciatella, herbs, focaccia (V, GFO)

Add bread \$5

GRILLED GREENS 22

Seasonal greens, Edamame, halloumi, green goddess dressing (V, VO)

BEETROOT CARPACCIO 22

Goat cheese, hazelnut, honey, herbs (V, GF)

SIDES

HAND CUT FRIES 12

FRIED ENOKI MUSHROOM 22

Nuoc cham, herbs (VEG)

CHEFS CHOICE 70PP

PUT THE MENU DOWN AND LET US CURATE THE FEAST. DISH AFTER DISH OF OUR FAVOURITES, SERVED SO YOU CAN RELAX AND ENJOY THE RIDE.

REQUIRED FOR GROUPS OF 10 OR MORE – THE WHOLE TABLE JOINS IN.

LET US KNOW ANY DIETARY REQUIREMENTS.

ADD DESSERT 10+PP

TO FINISH

CHOCOLATE TART 18

Pistachio mousse, blackberry gel, honeycomb

BLANCMANGE 16

Toblerone, macadamia crunch, chocolate crémeux

NONNA'S CAKE 14

Stone fruit, crème fraîche

SCONES (V) 14

Served warm with jam & cream

AFFOGATO 14

Ice cream & espresso
add Zena Muscat \$6

PPSSSTTTT...
Don't miss our
weekend wood-fired
pizzas. Speak to our
friendly staff for
details.

DRINKS

SOFTIES

Coke, Coke Zero, 4.50
Lemonade, Fanta, Solo

Kombocha 7

Flavoured Sparkling Water 6

Lemon & Lime Bitters 6

Ginger Beer 6

Still Water 500ml 6

Sparkling Water 500ml 6

Orange Juice 6

Juice Box 3.50



BEER

Shelter XPA 8.50

Shelter Lager 9

Shelter Seasonal Release MP

Bush Shack Ginger Beer 9

Bush Shack beer (seasonal varieties) 9

CIDER

Run-a-Muk Cider 9

Grifter

Scoundral

Watermelon

Pinacolata

NON-ALC

Soft Cider 8

Shelter Big Splash 8

HOT STUFF

POT OF TEA (LOOSE LEAF) 7

ASK FOR OUR CURRENT SELECTIONS

COFFEE 6

ALL THE USUAL SUSPECTS
+ EXTRA SHOT OR ICE CREAM \$2