



Winter Menu

Entrees and share plates

Garlic bread – Toasted with confit garlic and parsley butter (VEG)) - **\$9.00**

Parmesan truffle fries – French fries with Parmesan snow and truffle oil (VEG) - **\$9.00**

Chefs potato, leek and bacon soup (GF) - **\$12.00**

Fried squid – lightly dusted with Szechuan pepper,
fried and served with lime aioli, pickled radish, lychee and swiss chard (GF) - **\$16.00**

Grilled chorizo with warm marinated olives, Persian feta and garlic bread - **\$14.00**

Pork belly bites – served with apple sauce and red current jus - **\$14.00**

Bruschetta – diced fresh tomatoes Spanish onion with Danish feta
cheese and balsamic drizzle (Veg) - **\$12.00**

Duck liver pate Muscat jelly and Herb bread (GFO) - **\$15.00**

Oven roasted brie, served with onion jam, confit garlic and ciabatta toasted with rosemary oil - **\$15.00**

Cured Fremantle sardines, on mini toast with tomato and onion salsa - **\$9.00**

Wild Goose Board – A selection of our best – Grilled chorizo with warm marinated olives,
Persian feta, Duck liver pate, baby bruschetta, oven roasted brie, dill pickle,
toasted herb bread, onion jam, confit garlic - **\$39**

Noble Falls Board –Pork Belly Bites, fried squid, Fremantle sardines, Beer battered fish bites,
char grilled corn, lemon and sweet pea arancini, Pickled radish and lychee salad, soft tortillas,
Avocado dip, lime aioli, sriracha mayo - **\$39**

(GF) Gluten Free, (GFO) Gluten Free Option, (VEG) Vegetarian, (V) Vegan (VO) Vegan Option



PLEASE ORDER ALL FOOD AND DRINKS AT THE COUNTER

17 June 2019



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Main Course

Slow cooked pork belly with mashed royal blue potato, winter veg,
red currant jus and crispy pork crackle (GF) - **\$36.00**

Fish tacos - crispy fried fish, avocado, fresh chili and sriracha mayo in soft tortillas, served with
char grilled corn cobs - **\$22.00**

Beef cheeks, spring onion mash, herb roasted carrots, almond buttered broccolini, Shiraz jus - **\$32.00**

Grass fed local scotch fillet 300gm, chips, rocket, caramelized shallot jus - **\$38.00**

Salmon, lemon and sweet pea Arancini, confit garlic and thyme cream sauce - **\$36.00**

Herb roasted vegetable salad - Roasted carrots, parsnips and beetroot, with Swiss chard, Danish feta,
toasted pine nut, Honey mustard vinaigrette - **\$21.00**

Chicken Parmigiana - crumbed chicken breast, glazed honey ham
Topped with Napolitano sauce and cheese, served with chips and salad - **\$26.00**

Fish and chips - Beer battered Hake with chips, salad, tartare sauce and lemon - **\$26.00**

Wild Goose Burger - Gourmet burger with cheddar, traditionally smoked hormone free bacon, lettuce, tomato,
House beetroot relish, Jalapeno tomato relish and chips - **\$22.00**

Steak Sandwich - Grass fed Angus scotch fillet with cheddar, traditionally smoked hormone free bacon, onion,
lettuce, tomato, house beetroot relish, jalapeno tomato relish, and chips - **\$24.00**

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Side Dishes

WA chips - **\$9.00**

Garlic bread (2 slices) - **\$9.00**

Warm herbed bread - **\$7.00**

Warm olives (GF) - **\$9.00**

Creamy spring onion mash potato (GF) - **\$5.50**

Side salad (GF) (V) - **\$5.50**

Charred corn with butter (Veg/ GF) - **\$9.00**

Almond buttered broccolini (Veg/GF) - **\$9.00**

Children's Dishes

Popcorn Chicken, chips, salad - **\$10.00**

Fish and chips, salad - **\$10.00**

Pizza – ham, cheese and tomato - **\$10.00**

Kids sundae – Vanilla bean ice cream with a choice of chocolate or strawberry topping and 100's & 1000's - **\$5.00**

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Dessert

Sticky Date Pudding
with caramel sauce and vanilla bean ice cream - \$14

Honey Panna cotta (GF)
with wild berry coulis and candied pistachio - \$12.00

Hot Bread and Butter Pudding
with vanilla bean ice cream - \$14.00

Please see additional cakes and sweet options located in our dessert cabinet.



While all care is taken to accommodate food allergies, please be advised that our kitchen handles nuts, dairy, seafood, eggs, wheat and other products. Please advise wait staff if you have any food allergies and we will do our best to accommodate you.

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