

## TAPAS / ENTRÉES

<b>Cheesy Garlic Turkish Bread</b> (4)	<b>10</b>
<b>Pork Belly Bites</b> (GF, DF) on a bed of green leaves	<b>16</b>
<b>Salt 'n' Pepper Squid</b> (GF, DF/O)	<b>16</b>
<b>House Baked Bread</b> served warm with chef's condiments of the day	<b>9</b>
<b>Chicken Curry Puffs</b> (2) served with house dip	<b>13</b>

## SIDES

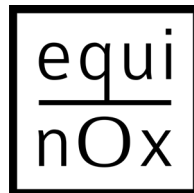
<b>Chips</b>	<b>10</b>
<b>Wedges</b>	<b>12</b>
<b>Side Salad</b> mesculin, feta, red onion, cherry tomatoes + dressing	<b>8.5</b>
<b>Steamed Garden Vegies</b>	<b>9.5</b>
<b>Mashed Potato</b>	<b>8.5</b>
<b>Sauces</b> tomato, aioli, sweet chilli, sour cream	<b>1</b>
<b>House Sauces</b> pepper, mushroom, diane or creamy garlic	<b>2</b>

## KIDS 12 AND UNDER

<b>Fish + Chips</b> (GF/O)	<b>12</b>
<b>BBQ Brisket Slider</b> with chips	<b>12</b>
<b>Korean Chicken Strips</b> (DF) with chips	<b>12</b>
<b>Small Lamb Moussaka Pie</b> with mashed potato + gravy	<b>12</b>
<b>Bacon + Cheese Pizza</b>	<b>12</b>

## MAINS

<b>Nasi Goreng</b> (GF) chicken, prawns, vegetables, fried rice, sambal sauce + fried egg	<b>30</b>
<b>Crispy Pork Belly</b> (GF/O) with root vegetable stack, tempura enoki mushroom, apple sauce + orange apple glaze	<b>34</b>
<b>Seafood Chowder</b> (GF/O) prawns, squid, fish + mussel chowder served with garlic sour dough	<b>32</b>
<b>Fish + Chips</b> (GF/O) beer battered WA blue spotted emperor with chips, tartare, lemon + green leaf salad	<b>29</b>
<b>Spanish Lamb Shank</b> (GF) on mashed potato with tomato/capsicum sauce + broccolini	<b>32</b>
<b>Salt 'n' Pepper Squid</b> (GF/O, DF/O) with chips, green leaf salad + tartare sauce	<b>26</b>
<b>Chicken Breast</b> (GF) stuffed with shiitake + provolone served with steamed vegies, broccolini, grilled polenta and a creamy mustard sauce	<b>32</b>
<b>Butter Chicken Curry</b> (GF) traditional creamy Indian butter chicken curry with basmati rice + papadoms	<b>28</b>
<b>Thai Beef Salad</b> (GF, DF) thin marinated beef strips (korean style), mesculin, cherry tomatoes, red onion, cucumber, fresh chilli, coriander, crushed nuts + dried shallots tossed through house thai sauce with rice noodles	<b>28</b>
<b>Mediterranean Vegetable Stack</b> (GF, V, VEGAN/O) eggplant, pumpkin, polenta + haloumi stack with wilted spinach, tomato/vegie ratatouille and pesto	<b>29</b>
<b>Equinox Chicken Parmi</b> (GF/O) chunky house-made tomato sauce, ham + 3 cheese blend on crumbed chicken breast with chips + salad	<b>29.5</b>
<b>Scotch Fillet Steak</b> (GF/O) tender & juicy M.S.A scotch fillet steak with salad choose: chips or mashed potato sauce: pepper, mushroom or diane add: prawns in garlic sauce (+8)	<b>39</b>



Dinner  
Menu

please notify our waitstaff of any allergy or dietary requirements you may have and our kitchen staff will ensure to prepare your order to meet these requirements for your safety. all meals are prepared freshly from our kitchen which uses nuts, seeds, gluten, dairy and soy, as a result we cannot 100% guarantee the absence of these items, a 15% surcharge applies on all public holidays.

(V) - vegetarian (GF) - gluten free (DF) - dairy free  
(VEGAN) - vegan friendly (O) - optional on request



## WHITE WINE

### Sauvignon Blanc

'18 Brown Hill 'Charlotte' - M/River	9	37
'17 Settlers Ridge (Organic) - M/River	-	38

### Sauvignon Blanc Semillon

'18 Beckett's Flat 'Five Stones' - M/River	8	35
'17 Whicher Ridge 'The Jetty' - Geographe	-	30

### Chardonnay

'18 Watson Family - M/River	9	38
'18 Happs 'Fields of Gold' - M/River	-	44

### Semillon Sauvignon Blanc

'17 Maiolo - M/River	8	35
'18 Watershed 'The Farm' - M/River	-	32
'19 Churchview 'Silverleaf' - M/River	-	35

### Riesling

'17 3 Drops - Great Southern	8	36
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### Other Whites

'17 Oakover Wines Chenin - Swan Valley	8	35
'17 Happs White 'Preservative Free' - M/River	-	42

## RED WINE

### Pinot Noir

'19 Happs 'iSeries' - M/River	9	38
'18 3 Drops - Great Southern	-	32

### Cabernet Sauvignon

'17 Capel Vale 'Regional Series' - M/River	9	45
'10 Maiolo - M/River	-	38
'16 Watershed - M/River	-	39
'18 Robert Oatley - Wilyabrup	-	40
'14 Whicher Ridge - Geographe	-	42
'11 Lenton Brae 'Wilyabrup' - M/River	-	72
'15 Amelia Park 'Reserve' - M/River	-	85
'12 Capel Vale 'The Scholar' - M/River	-	93

### Cabernet Merlot

'18 Jarvis Estate - M/River	8	34
'13 Maiolo - M/River	-	38

### Shiraz

'16 Beckett's Flat 'Five Stones' - M/River	8	35
'18 Wills Domain 'Mystic Spring' - M/River	-	36
'16 Watson Family - M/River	-	38
'12 Capel Vale 'Whispering Hill' - Mt.Barker	-	75
'16 Howard Park 'Leston' - M/River	-	80

### Other Reds

'17 3 Drops Merlot - Great Southern	9	35
'17 Hamelin Bay (Shiraz/Cab/Malbec) - Karridale	-	34
'16 Settlers Ridge 'Blend 51' (Organic) - M/River	-	38
'14 Jarvis Estate Cabernet Franc - M/River	-	45
'17 Thompson Estate Malbec - M/River	-	45
'15 Harmans 'Reserve' Tempranillo - Donnybrook	-	55
'10 Willespie Cabernet Franc - M/River	-	65

## OTHER WINE

### Sparkling

San Martino DOC Prosecco - Italy	10	40
Churchview 'Silverleaf' Brut - Geographe	8.5	35
NV Capel Vale 'Debut' Brut Cuvee - Geographe	-	38

### Rosé

'17 Maiolo (Dry) - M/River	8	35
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### Dessert Wines + Ports

Settlers Ridge 'Tawny' (Organic)		(60ml)	7
Vasse Felix Cane Cut			9
Grandfather 'Tawny'			14

### Moscato Amberley Kiss & Tell

8 35

## NON-ALCOHOLIC

### Berri Fruit Juices

apple, orange, pineapple or tomato	4
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### Soft Drinks

lemonade, sunkist, lemon solo, dry ginger ale, tonic, pepsi, pepsi max	4
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can of coke, coke zero or diet coke

5

lemon, lime + bitters, red creaming soda, fire engine or soda, lime + bitters

4.5

red bull 250ml

6.5

### Iced Drinks

chocolate, coffee or mocha (add cream +50c)	6.5
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### Milkshakes

strawberry, vanilla, banana, spearmint, chocolate, caramel or coffee	6
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<b>Coffee</b> (Vittoria)	(mug upgrade +1)
flat white, latte, cappuccino, hot chocolate	4
chai latte (vanilla/spicy) long black, espresso, double espresso, short macchiato, long macchiato, mocha, vienna (white/black)	4.5
tumeric latte	

### Coffee + Milk Options

soy, almond or lactose free milk	+1
strong coffee	+1
add coffee flavour (caramel, cinnamon, vanilla, hazelnut or irish cream)	+1

## BOTTLED BEER

### Australian Bottled Beer

Hahn Premium Light (2.7%)	6
Hahn Super Dry (4.6%)	7
Hahn Super Dry (3.5%)	7
Carlton Dry (4.5%)	7
Great Northern Super Crisp Lager (3.5%)	7
White Rabbit Dark Ale (4.9%)	9

### Imported Beers

Guinness Draught 440ml Can (4.1%)	10
Corona (4.6%)	9

### Cans

RunAmuk Medium Dry Cider (Donnybrook)	10
Boston Brewing Afterglose Raspberry 375ml (Denmark)	10
Rekorderlig Strawberry Cider	11

## TAP BEER / CIDER

### House Taps

Swan Draught (4.5%) (W.A)	6/10/19
Iron Jack Crisp Lager (3.5%)	6/10/19
James Squire 150 Lashes (4.2%)	7/11/21
James Squire Apple Cider (4.2%)	7/11/21
Furphy Refreshing Ale (4.4%)	7/11/21
Little Creatures Rogers' (3.8%) (W.A)	8/12/23
Heineken (5%)	8/12/23

### Guest Taps

Equinox Ginger Beer (3.5%)	6/10/19
Colonial Brewing Co. Draught (4.8%) (M/River)	7/11/21
Beerfarm India Pale Lager (5.2%) (M/River)	7/11/21
Eagle Bay Brewing Co. Cacao Stout (5.5%)	7/11/21