

SMALL PLATES

equinox

LUNCH MENU

- Thai Crispy Pork Belly Bites** (GF/O, DF/O) **\$16**
rice noodle salad, nahm jim dressing
- Soft Shell Crabs** **\$20**
lightly battered served with green salad, aioli and bush tomato chilli jam

SHARE BOARDS

- Share Plate with Meat** (GF/O) **\$32**
toasted Italian bread, local venison chorizo, ham hock terrine, 2 dips, EVOO balsamic, dukkah, fetta and olives
add: salt 'n' pepper squid **\$10**
- Vegetarian Share Plate** (GF/O) **\$28**
Italian bread, salted nuts, 2 dips, EVOO balsamic, dukkah, fetta and olives

- Cheesy Garlic Bread** (4) **\$10**
- Wild Mushroom Bruschetta** (V) **\$16**
mushrooms, rocket, onion jam, parmesan, cherry tomato
- Ham Hock Pistachio and Grain Mustard Terrine** **\$16**
piccalilli, croutes and crisp greens

OYSTERS

 (GF/O)

Minimum: half dozen.

- Natural** **\$3.5 ea**
- Nut Gratin** **\$4.5 ea**
- Kilpatrick** **\$4.5 ea**



@equinoxbusselton



LARGE PLATES

- Caesar Salad** **\$20**
cos leaves, aioli, shaved parmesan, bacon, soft boiled egg + herb croutons
add: grilled chicken/smoked salmon/4 grilled prawns **\$10**
add: anchovy fillets
- Nutty Greek Salad** (GF/O, VEGAN/O) **\$22**
mesculin leaves, crunchy vegetables, marinated fetta, olives, salted nuts + balsamic dressing
add: grilled chicken/smoked salmon/4 grilled prawns **\$10**
- Seafood Chowder** (GF/O) **\$34**
prawns, squid, fish, scallop, mussel in creamy broth with garlic sour dough
- Salt 'n' Pepper Squid** (DF/O) **\$30**
lightly floured squid, thick cut chips, salad, tartare + lemon
- Catch of the Day** **MP**
ask your server about today's fresh catch
- Classic Fish 'n' Chips** (GF/O) **\$29**
lightly battered W.A Emperor, thick cut chips, salad, tartare + lemon
- Wild Mushroom Linguine** (V, GF/O) **\$26**
chilli garlic, parmesan, white wine + EVOO
add: chilli jam and venison chorizo **\$8**

- Scotch Fillet Steak** (GF/O) **\$39**
grilled scotch fillet (300g), garlic mashed potato, marinated english spinach, charred seasonal vegetables
sauce: red wine jus, mushroom or pepper
surf 'n' turf upgrade: 4 creamy garlic prawns **\$10**
- Steak Sandwich** **\$28**
grilled porterhouse (180g), bacon, mesculin, tomato, swiss cheese, aioli + onion marmalade in toasted turkish bread with chips
- Chicken Schnitzel Sandwich** **\$26**
herb crumbed, mesculin, tomato, swiss cheese, aioli + piccalilli in toasted turkish bread with chips
- Pulled Pork Burger** **\$28**
smokey BBQ sauce, aioli coleslaw + swiss cheese in brioche bun with chips
- Chicken Parmigiana** (GF/O) **\$28**
crumbed chicken breast, homemade napolitana, ham, 3 cheeses, thick cut chips + salad
- Mushroom and Vegetable Medley** (VEGAN, GF/O) **\$26**
pan fried and served with steamed rice + toasted nuts
add: grilled cottage cheese **\$6**
- Creamy Garlic Prawns** (GF/O) **\$38**
fennel, garlic, pernod and lemon cream sauce with steamed rice + garden salad

SIDES + EXTRAS

- Garden Salad** **\$8**
- Spring Salad** **\$10**
rocket, red onion, cherry tomatoes + shaved parmesan
- Hot Sauces** **\$3**
mushroom, red wine jus, pepper, garlic sauce

- Chips** **\$10** **Steamed Vegetables** **\$10**
- Wedges** **\$10** **Steamed Rice** **\$4**
- Cold Sauces** **\$1**
tomato, sour cream, sweet chilli, aioli

GF - Gluten Free

V - Vegetarian

VEG - Vegan

DF - Dairy Free

/O - Optional on Request

please let our waitstaff person know of any dietary requirements and we will happily accommodate, 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.

LUNCH: FROM 11.30AM DAILY

15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS

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

Riesling

'19 The Sum - Great Southern	8	33
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Semillon Sauvignon Blanc

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

Chardonnay

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

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
'18 The Sum - Great Southern	-	37

Cabernet Merlot

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

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

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

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 WINE

Sparkling

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

Rose

'17 Maiolo (Dry) - M/River	8	35
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Dessert Wines + Ports (60ml)

Settlers Ridge 'Tawny' (Organic)	7	-
Vasse Felix Cane Cut	9	-
Grandfather Port	14	-

Moscato

Amberley Kiss & Tell	8	35
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TAP BEER / CIDER

House Taps

(middy/pint/jug)

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

Craft Beers

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

Guest Tap

Ask your friendly waitperson about our current Guest Tap.

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 (4.1%)	10
Corona (4.6%)	9

Cans

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

NON-ALCOHOLIC

Freshly Squeezed Juices

Any combination of: apple, orange, carrot, beetroot, celery or ginger

9.5

Berri Fruit Juices

apple, orange, pineapple or tomato

4

Soft Drinks

lemonade, sunkist, lemon solo, dry ginger ale, tonic, pepsi, pepsi max

4

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

Milkshakes

strawberry, vanilla, banana, spearmint, chocolate, caramel or coffee

6

Coffee (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)

tumeric latte

4.5

soy, almond or lactose free milk

+1

strong coffee

+1