

DINNER MENU

SUMMER 2020/21

please let your 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, a 15% surcharge applies on all public holidays - upgrade to gluten free bread for an additional \$2

(V) - Vegetarian (VEGAN) - Vegan (GF/O) - Gluten Free Optional on Request

HAVE YOU CHECKED IN?

Please scan and check in using the **SafeWA App**. Help keep WA safe from COVID-19.



'EQUINOX'

Derived from the Latin term aequus (equal) and nox (night).

When the sun is vertically above a point on the Equator making night and day approximately equal length.

Autumn/Spring Equinox

There are 2 days in each year in which night and day are approximately equal length, one in March and the other in September. These days are commonly known to officially commence the Autumn and Spring seasons.

DON'T FORGET SWEETS!

Ask your server for a list of our house-made Cakes and Desserts and check out our Cake Display Cabinet to see our latest additions.



SMALL PLATES

Cheesy Garlic Turkish Bread

\$10

Small Snacks

all served with a petite salad

- Marinated olives, dukkah, onion jam, E.V.O.O balsamic, sourdough \$14
- Crumbed mozzarella, aioli \$16
- Pork belly bites, sticky honey soy dressing \$16
- Pickled octopus, dukkah, E.V.O.O, sourdough \$16
- Chilli garlic prawns, aioli (GF/O) \$18
- Margaret River venison chorizo (80g), sourdough, chilli jam \$18

SHARE BOARDS

Grazing Board (GF/O)

\$42

marinated olives, dukkah, onion jam, E.V.O.O balsamic, Margaret River venison chorizo, salami, chilli jam, pesto, toasted sourdough

Equinox Summer Share Board (GF/O)

\$76

Margaret River venison chorizo, pickled octopus, chilled marinated prawns, smoked salmon, salt 'n' pepper squid, brie cheese, 2 house dips, E.V.O.O balsamic, dukkah, fetta, olives, toasted sourdough

Seafood Board

\$70

2 slipper lobster tails, half shell mussels, pickled octopus, grilled prawns in shell, soft shell crab, smoked salmon mousse, toasted sourdough, tartare sauce, chilli jam, aioli, lemon

DAILY CHEF SPECIALS

Ask your server about today's Chef Specials.

LARGE PLATES

Classic Fish 'n' Chips (GF/O) lightly battered W.A Emperor, thick cut chips, salad, tartare and lemon Baked Fish Option:	\$29 +\$2
Salt 'n' Pepper Squid (GF/O) lightly floured squid, thick cut chips, salad, tartare and lemon	\$28
Seafood Chowder (GF/O) prawns, squid, fish, scallop and mussel in creamy broth served with sourdough	\$34
Catch of the Day ask your server about today's fresh catch of the day	MP
Chicken Breast herb and pistachio crumbed served with english spinach, roasted sweet potato, broccolini and red wine jus	\$32
Butter Chicken Curry (GF/O) traditional Indian butter chicken curry served with basmati rice and pappadums	\$29
Chicken Parmigiana (GF/O) crumbed chicken breast, napolitana, ham, mixed cheese served with thick cut chips and salad	\$29
Mediterranean Braised Lamb Shank sun-dried tomatoes, olives, hearty tomato, garlic and rosemary sauce, mashed potato and steamed summer vegetables	\$32
Korean Bulgogi Beef Salad (GF/O) tender Bulgogi marinated beef strips, edamame, mixed green leaf and coleslaw salad, smokey Korean sauce, pickled ginger, kewpie mayo, sesame seeds, crispy rice noodles	\$28
Pulled Pork Burger barbecued pulled pork, melted cheese, coleslaw and aioli in warm brioche bun served with thick cut chips	\$28
Pasta of the Day ask your server about today's pasta of the day	MP
Chickpea, Lentil and Vegetable Curry (GF/O, VEG) served with basmati rice and pappadums	\$25
Vegan Sandwich (VEG) vegan schnitzel, mesculin, tomato, vegan cheese, onion jam and bbq sauce in toasted turkish bread served with thick cut chips	\$25

PIZZAS (10 INCH)

mixed cheese contains cheddar, mozzarella and parmesan

BBQ Chicken	\$21	Pepperoni Overload	\$22
napolitana, mixed cheese, bbq chicken, capsicum, bacon, red onion, bbq sauce drizzle		napolitana, mixed cheese, loads of pepperoni, herbs, hot sriracha drizzle	
Hawaiian	\$20	Vegetable and Fetta (V)	\$21
napolitana, mixed cheese, ham, pineapple		napolitana, mixed cheese, capsicum, olives, red onion, tomato, basil, fetta	
Meat Lover	\$24	Garlic Prawn	\$24
napolitana, mixed cheese, pulled pork, roast chicken, pepperoni, bacon, capsicum, onion jam, bbq sauce drizzle		garlic sauce, mixed cheese, prawns, cherry tomato, pesto drizzle	
Ploughman's	\$24	Cinco Formaggio Bianco (V)	\$22
napolitana, mixed cheese, salami, lonzo (cured pork loin), bacon, ham, onion jam, capers, aioli drizzle		garlic sauce, cherry tomato, onion jam, pesto drizzle, cheddar, mozzarella, parmesan, brie, fetta add: blue cheese \$3	

CHAR GRILL @ THE NOX (GF/O)

All served with beer battered chips and green leaf salad.

Available on Request: swap sides for mashed potato and summer vegetables.

Choose your sauce: red wine jus, pepper, mushroom or creamy garlic sauce.

Grilled Prawn Cutlets	\$36
recommended: with creamy garlic sauce	
Scotch Fillet Steak (275g) (untrimmed)	\$39
Porterhouse Steak (350g) (untrimmed)	\$38

UPGRADE YOUR STEAK

Add 6 grilled prawns

\$12

SIDES

Beer Battered Chips	\$10
Gluten Free Chips	\$10
Wedges	\$10
Sauces	\$1 ea
tomato, bbq, sweet chilli, sour cream, aioli, tartare	
Steamed Basmati Rice	\$5
Steamed Vegetables	\$12
with E.V.O.O, salt and pepper	
Garden Salad	\$9
mesculin, summer vegetables, house dressing	

KIDS MENU

FOR KIDS UNDER 12

Battered Fish and Chips (GF/O)	\$14
with tomato sauce	
Chicken Schnitzel	\$14
with chips, tomato sauce	
Pork Chipolatas	\$12
with chips, tomato sauce	
Pizza	
• Ham and Cheese	\$12
• Chicken and Cheese	\$15

FUN FOR THE LITTLE ONES



Ask your server for a kids colour-in page and crayons for loads of fun!

HOW ABOUT SWEETS?



Ask your server to see a Dessert Menu including Kids Icecream Sundae and more!