

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

LARGE PLATES

Classic Fish 'n' Chips (GF/O)	\$29
lightly battered W.A Emperor, thick cut chips, salad, tartare and lemon	
Baked Fish Option:	+\$2
Salt 'n' Pepper Squid (GF/O)	\$28
lightly floured squid, chips, salad, tartare and lemon	
Seafood Chowder (GF/O)	\$34
prawns, squid, fish, scallop, mussel in creamy broth with sourdough	
Catch of the Day	MP
ask your server about today's fresh catch of the day	
Chicken Parmigiana (GF/O)	\$29
crumbed chicken breast, napolitana, ham, mixed cheese, thick cut chips and salad	
Chicken Schnitzel Sandwich	\$28
crumbed chicken breast, sliced cheese, tomato, green leaves, sweet chilli sauce, aioli, in toasted turkish bread with thick cut chips	
Steak Sandwich	\$29
180g charred steak, bacon, sliced cheese, tomato, green leaves, onion jam, aioli, bbq sauce in toasted turkish bread with thick cut chips	
Equinox Cheeseburger	\$26
wagyu beef patty, double cheese, onion jam, aioli, bbq sauce in warm brioche bun with thick cut chips	
Ozzify it: bacon, egg, beetroot, leaves, tomato	+\$8
Pulled Pork Burger	\$28
barbecued pulled pork, melted cheese, coleslaw and aioli in warm brioche bun with thick cut chips	
Pasta of the Day	MP
ask your server about today's pasta of the day	
Chickpea, Lentil and Veg Curry (GF/O, VEG)	\$25
with basmati rice and pappadums	
Vegan Sandwich (VEG)	\$25
vegan schnitzel, mesculin, tomato, vegan cheese, onion jam and bbq sauce in toasted turkish bread with thick cut chips	

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	

FEELING BRUNCHY?

Breakfast Burger	\$26
2 bacon rasher, 2 fried free range eggs, cheese, green leaves, tomato, aioli, tomato sauce in warm brioche bun with thick cut chips	
Avocado on Toast	\$20
english spinach, dukkah, fetta, tomato, toasted sourdough	
[add]: 2 cold poached free range eggs	\$6
[add]: 2 fried free range eggs	\$6
Breakfast Pizza	\$22
ham, bacon, mixed cheese, cherry tomato, chorizo, 2 fried free range eggs	
Waffles	\$18
with maple syrup, vanilla ice-cream and berries	
[add]: Bacon	\$5

10 INCH PIZZAS

FROM 11.30AM DAILY

mixed cheese contains cheddar, mozzarella and parmesan

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

SALADS

Caesar Salad (GF/O) **\$20**
 cos leaves, cold poached free range egg, herb croutons, parmesan, bacon strips, garlic aioli
 add: avocado half \$6
 add: chilled chicken / smoked salmon \$8
 add: 6 prawns / venison chorizo \$12

Korean Bulgogi Beef Salad (GF/O) **\$28**
 tender Bulgogi marinated beef strips, edamame, mixed green leaf and coleslaw salad, smokey Korean sauce, pickled ginger, kewpie mayo, sesame seeds, crispy rice noodles

SIDES + EXTRAS

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

CHAR GRILL @ THE NOX (GF/O)

Grilled Prawn Cutlets **\$36**
 recommended with creamy garlic sauce

Scotch Fillet Steak (275g) (untrimmed) **\$39**

Porterhouse Steak (350g) (untrimmed) **\$38**

All served with beer battered chips and salad.

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

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

Add 6 grilled prawns to your steak: **+\$12**

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

Bacon + Egg on Toast **\$12**
 grilled bacon, 1 fried egg on toasted sourdough

Waffle **\$10**
 with maple syrup, vanilla ice-cream, berries



@equinoxbusselton



FUN FOR THE LITTLE ONES



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

'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.

EQUINOX LUNCH MENU:

Mon-Fri: from 10.30am

Sat + Sun: from 11.30am

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

(GF/O) = Gluten Free Option Available On Request
 (V) = Vegetarian Meal (VEG) = Vegan Meal