

DINNER MENU

AUTUMN AT THE EQUINOX

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.

(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 our list of house-made Cakes and Desserts and check out our Cake Display Cabinet to see the latest additions.



SMALL PLATES

Cheesy Garlic Turkish Bread	\$10
Chilli Garlic Prawns (GF/O) aioli, petite salad	\$18
Pork Belly Bites (GF/O) sticky honey soy dressing, petite salad	\$18
Margaret River Venison Chorizo charred sourdough, fruit chutney, petite salad	\$18
Equinox Dip Plate herb + parmesan crusted thin focaccia, pesto marinated olives, hummus, beetroot tzatziki, petite salad	\$18

SHARE BOARD

Mediterranean Seafood Mezze Board

\$76

2 dukkah seasoned moreton bay bugs, 8 marinated prawns, 6 n.z mussels, hummus, beetroot tzatziki, chilli jam, marinated cheese, pesto marinated olives, pickled artichokes, dates, prunes, seasonal fresh fruits, cured meat wrapped celery, herb + parmesan thin crust focaccia

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, lemon Baked Fish Option:	\$29 +\$2
Catch of the Day please ask your server about today's fresh catch	MP
Salt 'n' Pepper Squid Salad (GF/O) mixed leaves, red onion, cherry tomato, cucumber, honey mustard dressing, salt 'n' pepper squid	\$28
Seafood Chowder (GF/O) prawn, squid, fish, scallop, mussel, creamy broth, charred sourdough	\$36
Creamy Garlic Prawns (GF/O) W.A prawn cutlets, basmati rice, spinach, creamy garlic sauce	\$36
Chicken Parmigiana (GF/O) crumbed chicken schnitzel, ham, napolitana, mixed cheese, chips, side salad	\$29
Roasted Chicken Breast kiev cut stuffed with prawns, salmon and philly cheese mousse served with creamy mango sauce, polenta cake, glazed baby carrot, asparagus	\$36
Butter Chicken Curry (GF/O) tandoori marinated roast chicken, nutty makhani sauce, basmati rice, pappadum	\$32
Pulled Pork Burger barbecued pulled pork, melted cheese, coleslaw, aioli, warm brioche bun, chips	\$28
Oriental Beef Salad (GF/O) bulgogi beef, mixed leaves, sesame seeds, fried noodles, cucumber, cherry tomato, red onion, honey soy dressing	\$29
Mediterranean Braised Lamb Shank hearty tomato, garlic and rosemary sauce, mashed potato, steamed broccolini	\$34
Stuffed Roast Butternut Pumpkin (V, GF/O) vegetable + rice ratatouille stuffing, tomato concasse, cheese, grilled zucchini, broccolini	\$29
Vegetable Curry (VEGAN) mixed seasonal vegetables, mild curry, basmati rice, pappadum	\$28

PIZZAS (10 inch)

mixed cheese contains cheddar, mozzarella and parmesan

Barbecue Meat Lover	\$25
napolitana, mixed cheese, pulled pork, ham, pepperoni, roasted chicken, capsicum, bbq sauce, onion jam	
Olives and Fetta (V)	\$22
napolitana, mixed cheese, onion, tomatoes, capsicum, fetta, olives	
Chicken Tandoori	\$24
makhani base, mixed cheese, tandoori roasted chicken, onion, capsicum	
Hawaiian	\$22
napolitana, mixed cheese, ham, pineapple	

* Upgrade to Gluten Free base for +\$2 *

GRILL'N @ THE NOX (GF/O)

All served with beer battered chips and salad.

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

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

Porterhouse Steak (350g) (untrimmed)	\$38
Scotch Fillet Steak (300g) (untrimmed)	\$39

STEAK TOPPERS

6 Creamy Garlic Prawns	+\$12
2 Moreton Bay Bugs	+\$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, cucumber, cherry tomato, red onion, 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	\$14

FUN FOR THE LITTLE ONES



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

HOW ABOUT SWEETS?



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