

## Tap beer

### Get On Board!

Help us support independent WA brewers. Craft breweries are popping up all over our beautiful coast, and they are making some awesome stuff. We want to keep them around, so support the little guys, and grab a beer!

Check our blackboard for up to date local selections



## Wines

### White Wine

Eaglehawk Sauvignon Blanc	WA	\$7 / \$21
Fifth Leg Semillon Sauvignon Blanc '18	WA	\$8 <sup>50</sup> / \$28
Yilgarnia Semillon Sauvignon Blanc '17	WA	\$36
Oyster Bay Sauvignon Blanc '18	NZ	\$34
Stem to Stern Chardonnay	WA	\$9 <sup>50</sup> / \$34
Oyster Bay Chardonnay '16	NZ	\$34
Due South Semillon Sauvignon Blanc '18	WA	\$14 <sup>95</sup>

### Rosé

Yalumba Sangiovese Rose '19	SA	\$6 <sup>50</sup> / \$18
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### Sparkling

Wolf Blass Red Label Chardonnay Pinot Noir	SA	\$28
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### Red Wine

Wolf Blass Cabernet Merlot '18	SA	\$6 <sup>50</sup> / \$18
Pepperjack Cabernet Sauvignon '16	SA	\$36
Wolf Blass Eaglehawk Shiraz '18	WA	\$6 <sup>50</sup> / \$18

## Bottled Beer and cider

Carlton Dry	4.5%	\$8
Corona	4.5%	\$9
Heineken	5%	\$9
James Boags Premium Light	2.7%	\$6
Little Creatures 'Pale Ale'	5.2%	\$9
Little Creatures 'Rogers'	3.8%	\$9
Matso's 'Mango Beer'	4.5%	\$9 <sup>50</sup>
Matso's 'Ginger Beer'	3.5%	\$10
Stella Artois 'Légere'	3.5%	\$9
Stella Artois	4.8%	\$9
Bulmers Original	4.7%	\$8





## Light Meals

Available 11<sup>am</sup>-3<sup>pm</sup> Daily

### Marinated Fremantle Octopus \$17

(Contains Nuts, GF available\*)

Served with rocket & turkish bread

### Bruschetta \$16

(VO, GF available\*)

Tomatoes, red onion, basil, olive oil on turkish bread topped with Danish feta & balsamic glaze

### Fresh Lemon Pepper Calamari \$20

With a wedge of lime & sweet chili sauce

## Sides

Available 11<sup>am</sup>-3<sup>pm</sup> Daily

### Potato Wedges \$10

With sweet chili & sour cream

### Bowl of Chips \$10

With aioli

## Kids

Available 11<sup>am</sup>-3<sup>pm</sup> Daily

Chicken Nuggets

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Fish Bites

All served with fries & tomato sauce

\$12

\*Gluten free bread \$2 surcharge

VE-Vegan

VO-Vegan Option

Please advise us if you have any dietary requirements, as all ingredients are not

## Mains

Available 11<sup>am</sup>-3<sup>pm</sup> Daily

### Ocean Park Platter to Share \$66

Grilled marinated prawn skewers, seared scallops, lemon pepper calamari, barramundi fillet, Shark Bay tempura whiting, watermelon & feta salad, fries & tartare sauce

### Banh Mi Brioche \$22

Pork slow cooked in hoisin sauce served on a brioche roll with Asian slaw and shoestring fries

### Local Shark Bay Tempura Whiting \$30

With beer battered fries, garden salad & tartar sauce

### Burrito Bowl Vegetarian/ Vegan \$20

(Gluten Free)

Topped with sweet chili & sour cream, served with corn chips, fresh tomatoes, lettuce & cheese

### Burrito Bowl Mexican Spiced Slow Cooked Rump

\$24

(Gluten Free)

Topped with sweet chili & sour cream, served with corn chips, fresh tomatoes, lettuce & cheese

### Ocean Park Lamb Doner Kebab \$26

(Contains Nuts)

Slow cooked Lamb in a mint & caper marinade, served on pita bread with salad, mint yoghurt and hummus

### Steak Sandwich \$23

(GF Available\*)

Prime Beef with tomato & onion relish, aioli on turkish bread with beer battered fries

### Vegetarian Panini \$20

(Contains Nuts)

Sundried tomato, eggplant, feta, capsicum & olives served on turkish bread with basil pesto & rocket