



SNACK & SIP

AUSTRALIAN ROSE & RED WINES

		GLS	BTL
Fern Grove Rose	Great Southern, 2020		37
Fermoy Rose	Margaret River, 2020	10	42
Happs Fuchsia Rose	Margaret River		47
Rare Earth Cabernet Merlot	Margaret River, 2018	10	42
Hay Shed Hill Cabernet Merlot	Margaret River, 2018		47
Evans & Tate Breathing Space Cab Sauv	Margaret River, 2019	10	42
Xanadu Exmoor Cabernet Sauvignon	Margaret River, 2018		47
Juniper Small Batch Cabernet Sauvignon	Margaret River, 2019		59
Harewood Estate Pinot Noir	Denmark, 2020	10	42
Happs Pinot Noir	Margaret River, 2020		49
Rocky Gully Shiraz	Frankland River, 2017	10	42
Xanadu Exmoor Shiraz	Margaret River, 2018		49

AUSTRALIAN WHITE WINES

		GLS	BTL
Pitchfork Chardonnay	Margaret River, 2021	10	42
Robert Oatley Signature Chardonnay	Margaret River, 2020		49
Voyager Estate Chenin Blanc	Margaret River, 202		49
Forest Hill Riesling	Mount Barker, 2021		55
Singlefile Riesling	Great Southern, 2021		59
Crouchen Riesling	*Victoria, 2013	10	42
Knee Deep Sauvignon Blanc	Margaret River, 2020		55
Rare Earth Semillon Sauvignon Blanc	Great Southern, 2020		42
Hay Shed Hill Sauvignon Blanc Semillon	Margaret River, 2021		45
Alkoomi Semillon Sauvignon Blanc	Frankland River, 202	10	42
Ashbrook Estate Verdelho	Margaret River, 2019		55
Millbrook Viognier	Margaret River, 2020	12	49
Yellow Tail Moscato	Australian Mixed	9	37
Art & Soul Pinot Grigio	*South Australia	9	37

Vintages may vary pending time of year.

Wines may contain traces of egg & other sulphates.

CHAMPAGNES & SPARKLING

		GLS	BTL
Pol Roger Non-Vintage Brut	France		120
Taittinger NV Champagne	France		99
Cloudy Bay Pelorus Sparkling NV	New Zealand		79
Andreola Verv Extra Dry Prosecco	Italy		59
Villa Jolanda Prosecco	Italy	12	45

SNACKING

Mixed Warm Mediterranean Olives Veg, Vegan			7
Hummus w grilled Pane Di Casa & Parmesan Twists Veg			15
Grilled Cacciatore w Sundried Tomato, warm Olives & grilled Pane Di Casa			18
Chicken & Mushroom Filo w Mesclun & Swagman's Chutney			18
Chicken Bacon & Avocado Filo w Mesclun & Swagman's Chutney			18
Beef Guinness Pie w Mesclun & Swagman's Chutney			16
Chilli Steak Pie w Mesclun & Swagman's Chutney			16
Chicken Pie w Mesclun & Swagman's Chutney			16
Bacon & Cheese Quiche w Mesclun & Swagman's Chutney			17
Pumpkin & Leek Quiche w Mesclun & Swagman's Chutney Veg			17
Spinach & Ricotta Quiche w Mesclun & Swagman's Chutney Veg			17
Spinach & Ricotta Sausage Roll w Mesclun & Swagman's Chutney Veg			17
Grilled Turkish Flatbread w Sliced Turkey, Rocket & Brie & Swagman's Chutney			19

SHARING

Australian Cheese Board; Veg GF Opt			30
Blue, Goats Ash, Brie, Vintage Cheddar, Date Log & Crackers			
Australian Grazing Board Veg GF Opt			45
Hummus, Sundried Tomato, Dates, Grilled Pane Di Casa & Crackers			
Charcuterie Board GF Opt			59
Meats. Hummus, Sundried Tomato, Dates, Grilled Pane Di Casa & Crackers			
<i>All boards come with 5 Cheeses - Blue, Brie, Ash Feta, Cheddar & one specialty - total weight more than 180gms</i>			

While all care is taken in sourcing our ingredients menu items may contain traces of nuts & egg products Given the nature of our golfing business, not all menu items will be available all the time. Please check with our team for any amendments before making your selection.

Menu available 7 days from
11.00am to 2.30pm

Share Platters available till 6pm