

## ENTRÉE

\$

Garlic bread, Dukkah, balsamic (n)

10

Goat's cheese & asparagus tart, balsamic, rhubarb & beetroot ketchup (v)

18

Seared scallop, chilli butter, lime, pea puree, pancetta (ng)

16

Chargrilled prawns, mustard curry cream, toasted coconut, crispy curry leaves, chilli, garlic roti bread

24

Buttermilk oat crumbed chicken, green leaves, firecracker mayonnaise

18

## SALADS & SUBSTANTIAL

\$

Greek salad, cucumber, red onion, kalamata olive, watermelon, mint, feta (ng, v)

29

Summer tomato and fennel salad, pomegranate, basil, bocconcini, lemon dressing (ng, v)  
Add chicken \$8 | Add Prawn \$10

28

Charred asparagus, macadamia hummus, ricotta & spinach dumpling, smoked pepper infused goat's curd (v n)

38

*Sunset*  
GRILL

Please note, a surcharge of 15% will be applied on public holidays.

Credit card payments attract a 1.2% surcharge.

Whilst our kitchen team endeavour to accommodate requests for special meals for guests who have food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment & supplied ingredients.

v (vegetarian) | ng ( no gluten added ) | n (contains nuts)

## MAINS FROM THE GRILL (ng)

All steaks served with a root vegetable puree, grilled carrot and choice of sauce

|   |    |
|---|----|
|   | \$ |
| 300g Margaret River scotch fillet               | 56 |
| 250g Black Angus sirloin                        | 45 |
| Slow cooked beef rib in aromatic vindaloo sauce | 40 |
| Catch of the day                                | MP |
| Peruvian style grilled half chicken             | 36 |

## SAUCES

Pepper, mushroom, sunset firecracker mayo, chimichurri

Mustards: English, French, seeded, Dijon, horseradish

*Sunset*  
— GRILL

## SIDES

|   |    |
|---|----|
|   | \$ |
| <b>Green salad</b>  | 13 |
| Green leaves, tomato, cucumber, onion, radish, balsamic vinaigrette (ng, v) |    |
| <b>Roasted vegetable and chickpea salad</b>                                 | 13 |
| Spinach, toamto, onion, herbs, feta (ng, v)                                 |    |
| <b>Seasonal vegetable, olive oil (ng, v)</b>                                | 13 |
| <b>Fries, garlic aioli</b>  | 13 |

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## DESSERT

|  | \$ |
|--|----|
| Vanilla creme brûlée, peanut biscotti (ng,n)               | 17 |
| lemon posset, berries, shortbread (ng)                     | 17 |
| Cheese plate, quince paste, crackers, apple, apricot, nuts | 26 |

*Sunset*  
— GRILL

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