WINES

Sparkling	Bottle	Glass
NV Emily By Redbank, Sparkling Wine, *Grampians, VIC*	58	13
NV San Martino, Prosecco, *Veneto, ITA*	63	14
NV Howard Park 'Petit Jete', Blanc De Blanc, *Pemberton, WA*	70	16
NV Veuve Clicquot 'Brut', *Reims, FRA*	160	

Whites	Bottle	Glass
Il Fiore, Moscato, *Mudgee, NSW*	58	13
Frankland Estate 'Rocky Gully', Riesling, *Great Southern, WA*	67	15
Vasse Felix 'Premier', Sauvignon Blanc, *Margaret River, WA*	80	
PA Road, Sauvignon Blanc, *Marlborough, NZ*	59	13
Radford Dale 'Vinum' Chenin Blanc, *Stellenbosch, SA*	72	
Valle Viti's, Pinot Grigio, *Friuli, ITA*	58	13
Swell Season, Chardonnay, *Margaret River, WA*	70	
Howard Park 'Miamup', Chardonnay, *Margaret River, WA*	68	15

Rosé	Bottle	Glass
Rosily Vineyard, Rosé, *Margaret River, WA*	63	14
Arc du Soleil 'Sable de Camargue', Rosé, *Provence, FRA*	69	

Reds	Bottle	Glass
Frankland Estate 'Rocky Gully', Pinot Noir, *Great Southern, WA*	72	16
William Downie 'Tolmie', Pinot Noir, *Yarra Valley, VIC*	80	
Castelsina 'Chianti DOCG', Sangiovese, *Margaret River, WA*	63	14
Xanadu 'Circa 77', Cabernet Sauvignon, *Margaret River, WA*	59	13
Vasse Felix 'Filius', Cabernet Sauvignon, *Margaret River, WA*	75	
Bowen Estate, Cabernet Sauvignon, *Coonawarra, SA*	90	
Wayfinder, Malbec, *Margaret River, WA*	80	
Chateau Mont-Redon, Grenache Shiraz Mourvèdre (GSM), *Rhone Valley, FRA*	81	
Forrest Hill 'Highbury Fields' Shiraz, Shiraz, *Great Southern, WA*	69	15
Via Caves, Syrah, *Margaret River, WA*	63	

Dessert & Fortified Wines	Glass
Penfolds 'Father' 10yo Tawny Port, *SA*	14
Valdespino 'Pedro Ximenez' El Candado, *Jerez, SPA*	16
Vasse Felix Cane Cut Semillon, *Margaret River, WA*	15



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MENU

sandara

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BREAKFAST 7am until 11am

Granola bowl, berry yogurt, coconut, poached pear, pistachio (GF/V)	21
Acai and chia pudding, Nutella, strawberry, chocolate crumble (GF/V)	24
Eggs your way, toasted sourdough (GFO/DFO/NF/V)	17
B>L>A>T... bacon, lettuce, avocado, tomato, fried egg, brioche roll (DF/NF)	28
Belgian waffle, citrus & berry salad, maple syrup mascarpone, pistachio (V)	29
BBQ Beef brisket, pickle red cabbage, poached eggs, potato croquet, horseradish hollandaise (GF/NF)	30
Turkish poached eggs, hummus, shakshuka, spinach, toasted seeds (DF/NF/V)	28
Avocado Toast, cherry tomatoes, pickled chilli cucumber, fetta, poached eggs (/NF/V)	29
Savoury waffle, zucchini & leek, smoked salmon, labneh, poached egg, bush tomato relish (NF) (A)	30

ADD ONS

Avocado	8	Smoked salmon (A)	8
Bacon rashers (2)	8	Roasted mushroom	6
Grilled cherry tomatoes	6	Horseradish hollandaise (GF)	5
Potato Croquettes (2) (GF)	6		

LUNCH from 11.30am - 2pm

ENTRÉE

Sourdough, macadamia, wattle seed butter (GFO/DFO/NFO/V)	6
Oysters, lemon myrtle, shallot & chardonnay vinegar (GF/DF/NF) ½ dz 30 / 1 dz	55
Roast WA Scallop (3), nduja butter, furikake, fried shallots (GF/NF) (A)	27
Burrata, roast capsicum, fennel & grapefruit, basil pesto, pine nuts (GF/V)	26
Saltbush crusted beef carpaccio, pickled beetroot, parmesan, horseradish crème (GF/NF)	28
Asparagus, crumbled feta, sauce gribiche (GF/V/NF)	25

MAINS

Roast salmon, squash puree, leek & peas, chat potatoes (GF/DF/NF) (A)	41
Confit snapper, wilted greens, tomato Beurre Blanc, furikake, poached egg (GF/NF) (A)	39
Prawn and scallop linguine, cherry tomato sugo, chilli, garlic, lemon pangrattato (DF/NF)	41
Roast chicken breast, pesto, spinach, artichoke & carrot, lemon dressing (GF/DF)	39
Char grilled beef fillet 200gr, roast parsnip, cauliflower, wild mushroom jus (GF/NF)	49
Pan roast gnocchi, cauliflower puree, roasted wild mushroom, parmesan (NF/V)	39
Grilled eggplant, tahini yogurt, romesco, fetta, pomegranate, pinenuts (GF/V)	32



SIDES

Roasted crushed chat potatoes, sour crème & sweet chilli bush tomato relish (GF/NF/DFO/V)	15
Cabbage, fennel & rocket salad, pear, parmesan, toasted almonds (GF/DFO/NFO/V)	18
Fries, Lemon myrtle salt, aioli (GF/NF/DF/V)	15

DESSERTS

Chocolate delice, orange compote, vanilla & white chocolate ganache (GF/NF/V)	18
Passion fruit crème brûlée (GF/NF/V)	18
Coffee & hazelnut semi freddo, strawberries, balsamic glaze (GF/V)	18
Affogato - scoop vanilla, Frangelico, espresso (V)	18
Affogato - scoop vanilla, espresso	10

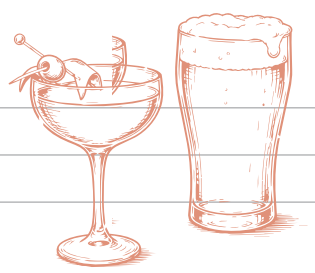
Proudly serving Mary Street Bakery items

(A) Australian seafood (M) Mixed origin seafood (I) Imported seafood (GF) Gluten-friendly, Cross-contact may occur (GFO) Gluten-friendly option available. Cross-contact may occur (V) Vegetarian (DF) No dairy ingredients used, cross-contact may occur (DFO) Dairy-friendly option available. Cross-contact may occur (NF) No nut ingredients used, cross-contact may occur (NFO) Nut-friendly option available. Cross-contact may occur.

BEERS ON TAP

	Schooner	Pint
Swan Draught	11	14
Little Creatures Pale Ale	13	16
Stone & Wood	13	16
Heineken	13	16
Hahn 3.5	11	14
Hahn superdry	11	14
Kirin Ichiban	13	16
Indian Ocean Brewing Hazy IPA	12	15
Little Creatures Juice XPA	13	16
James Sq Ginger Beer	15	17
Guiness	13	16
Stone & Wood Easy Pale	13	16

BOTTLES



Corona	12
Heineken 0.0	11
Little Creatures Pipsqueek Cider	12

SIGNATURE COCKTAILS

Heatwave 24
Tequila Blanco, Mezcal, Falernum, Cinnamon, Blood Orange, Lime and Orange juice

White Sand Sangria 23
White wine mixed with apple liqueur, triple sec, peach liqueur, limoncello, apricot brandy, mandarin syrup, lemon juice, and ginger beer

Sandbar Colada 25
White and coconut rum, coconut syrup, combined with passionfruit purée and pineapple juice, finished with a delicate coconut foam

Salt and Bush G&T 23
Citrus mix infused gin, blueberry and lemon myrtle syrup, lemon juice, finished with tonic water

Lemon Meringue 24
Pavlova vodka, limoncello, simple syrup, egg white, lemon and lime juice

Sundown Sour 24
Pisco, Licor 43, orgeat, lime juice, pineapple, topped with a float of Campari

Davidson Drift Negroni 23
Davidson plum aperitif, vermouth rosso, and gin

SPRITZ

Golden Hour Spritz 21
Mandarin gin and tangerine syrup, topped with prosecco and soda

Quandong Spritz 21
Four Pillars yuzu gin, peach, quandong, topped with prosecco and soda

NON ALCOHOLIC COCKTAILS

Hibiscus High Tide 18
hibiscus tea, cinnamon syrup, lemon juice

Lemon Myrtle Breeze 18
blueberries and lemon myrtle syrup, lemon juice, lemonade and soda

Elder Flower Reef 18
Elderflower syrup, rose water, non-alcoholic prosecco, soda

SOFT DRINKS

Capi Sparkling Water, Capi Still Water 750ml	11
Capi Soda Range 250ml Tonic Water, Blood Orange Soda, Grapefruit Soda, Ginger Ale, Yuzu Soda, Ginger Beer, Cranberry Soda, Lemon Soda	6
Coke, Coke No Sugar, Sprite 250ml	6

FRESH JUICES

Valencia Fresh Orange Juice	10
Isaac Newton Fresh Apple Juice	10
Flamingo Granny Smith Apple, Rockmelon, Coconut, Pink Pitaya	10
Bazinga Granny Smith Apple, Ginger Root, Pineapple, Pear, Carrot, Lime	10
Hakuna Matata Granny Smith Apple, Watermelon, Strawberry	10
Hulk Granny Smith Apple, Kale, Lemon	10