



BRASSERIE MENU

Starters

Turkish bread warmed with SA olive oil & garlic	9
Turkish bread warmed & served with smoked eggplant	9
Harbour prawns & white bait fried with lemon aioli	9
Coriole olives with chorizo & almonds	9
Liver parfait with toast & onion jam	9
HAND MADE DIPS	
Olive tapenade with SA olive oil	6
Woodside goats curd with pickled beetroot	6
The B Dukkah	6

Entrees

OYSTERS	
Natural	13/23
Baked with cauliflower puree & pancetta	16/26
Natural with shallot mint red wine vinegar	14/24
Crumbed lambs brains, sautéed brussle sprouts, garlic & sage	15
Swordfish carpaccio with shaved prosciutto, tomato, parsley & lime salad	15
'Sardines on toast' pickled sardines with grilled brioche, chilli & pine nuts	14
Jerusalem artichoke soup with fresh peas & bacon	12
Risotto of mushroom, walnuts & oregano burnt butter	14/20
Hand made parmesan gnocchi with braised pork sausage, white wine & marjoram ragu	14/20
Beetroot, Mache lettuce & Persian fetta salad with toasted pine nut vinaigrette	15

No Separate Accounts

From the grill

300g Terrarossa scotch fillet	28
400g Margaret River rib eye	32
200g King Island fillet	30
basted in parsley, lemon & garlic	
to accompany...	
Fried onion rings	3.50
Grilled radicchio with balsamic vinegar	3.50
Sautéed zucchini, peas, mint & garlic	3.50
Baby kipfler potatoes with chilli & parsley	3.50
Shredded cabbage & parmesan salad	3.50
Baby cos lettuce with white onion champagne vinegar	3.50
Panzanella salad	3.50

Mains

Pan roasted barramundi with sweetcorn puree, shallot, almond & prawn salad	27
Confit duck leg with pear braised lentils, pancetta & calvados	25
Lamb, fennel, green olive & tarragon pie with colcannon mash	21
Goats cheese, smoked eggplant, basil & roasted tomato tart	20
Hand made linguini with tommy ruff fillets, capers, chilli, parsley & white wine	22
Free range chicken Maryland braised in red wine, shallots, mushroom & garlic	25

The B's classic pub fare

Crumbed garfish with panzanella salad & shoe string fries	19
Fried baby squid with radicchio, chilli, basil, red onion salad & sauce gribiche	16/22
Porterhouse beef schnitzel	
Free range chicken schnitzel	
Served with fries & fatouche salad and your choice of gravy, pepper or mushroom sauce	21
Pie of the day	21