

Tapas

Small Plates

MIXED OLIVES

served warm + marinated
V, GF, VE
\$8

PATATAS BRAVAS

spanish style crispy golden potatoes
served with house made smoked aioli
\$10
V, GF

EGGPLANT CHIPS (6)

tempura eggplant served with parmesan
+ harissa citrus mayo
V, DFO
\$14

DUCK CROQUETTES (3)

duck + potato croquettes, rocket,
manchego sauce + spicy tomato dust
\$19

LOBSTER TOSTADA (2)

green chilli lobster tostada, pickled
cucumber + onion, lemon ponzu
GF, DF
\$19

TEMPURA OYSTERS (4)

tempura oysters served with
pickled green papaya + lime salt
DF
\$16

KINGFISH CEVICHE

kingfish ceviche, coconut + lime
served with corn tostada
GF, DF
\$17

Leave it to us (min 2 ppl)

FEED ME #1

we'll serve up a selection of six
of WPF's favourite dishes \$40pp

FEED ME #2

eight "best of the best" dishes \$60pp
(includes dessert)

Bigger Plates

TWICE GRILLED OCTOPUS

fremantle octopus, smoked beetroot,
charred corn + basil crumb
DF, GFO
\$19

TIGER PRAWNS (4)

grilled australian tiger prawns,
chilli oil + yuzu aioli
GF, DF
\$19

SHORT RIB SALAD

braised beef, caramel jus,
green papaya, toasted coconut,
nam jim + chilli
GF, DF
\$19

STEAMED CLAMS

garlic, butter + white wine clams,
lemon zest + toasted ciabatta
GFO
\$21

PORK BELLY

crispy pork, pea + mint puree,
shiso miso jus
GF, DF
\$19

RHUBARB + LEMON CHICKEN

braised lemon + garlic chicken, crispy
rhubarb + toasted ciabatta
\$19

SEASONAL GREENS

charred seasonal greens, wild
mushrooms, grilled fig,
toasted walnuts + persian feta
GF, DFO
\$17

Something Sweet

SEMI FREDO

semi fredo with chocolate, dule de
leche, hazelnuts, toasted coconut
+ mandarin coulis
\$12

BAKED CHEESECAKE

spanish style baked cheesecake,
macerated strawberries + honeycomb
\$12

V - VEGETARIAN	VO - VEGETARIAN OPTION
VE - VEGAN	VEO - VEGAN OPTION
GF - GLUTEN FREE	GFO - GLUTEN FREE OPTION
DF - DAIRY FREE	DFO - DAIRY FREE OPTION

Booze

Cocktails \$17

margarita

tequila, lime, citrus syrup, agave nectar

espresso martini

vodka, coffee liqueur, cold brewed espresso

amaretto sour

amaretto, lemon, aquafaba, orange juice

grapefruit paloma

tequila, lime, vanilla + rosemary syrup, pink grapefruit soda

cosmopolitan

vodka, cranberry juice, lime, citrus oil, orange blossom

lychee mojito

white rum, lychee liqueur, lime, mint, soda

old fashioned

single malt, wattle seed, orange bitters, demerara sugar

whiskey sour

whiskey, lemon, aquafaba, orange juice

bloody mary

vodka, tomato juice, lemon, worcestershire, molasses, spices

Spritz \$16

aperol spritz

aperol, prosecco, soda, orange

elderflower spritz

ink gin, elderflower liqueur, prosecco, lemon, mint

Sangria \$16

red sangria

pinot noir, soda, mixed fruit

white lavender sangria

pinot gris, brandy, orange liqueur, lavender syrup, soda, mixed fruit

Softies \$4.50

tonic, soda, lemonade, ginger beer, cola or pink grapefruit soda

chilled still or sparkling mineral water

Spirits from \$10

mt glorious distillery VODKA
noosa heads distillery NOOSA GIN
husk distillers INK GIN \$12
manly spirits LILY PILLY PINK GIN \$12
stolen GOLD RUM
stolen WHITE RUM
stolen SMOKED + SPICED RUM
monkey shoulder WHISKEY
woodford reserve BOURBON
espolon TEQUILA BLANCO
volando TEQUILA BLANCO \$12
don julio TEQUILA REPOSADO \$14

Wine \$9 glass / \$40 bottle

SPARKLING

seppelt 'the great entertainer' PROSECCO
barossa valley, SA

WHITE

haha SAUVIGNON BLANC
marlborough, NZ

taylors 'the hotelier' PINOT GRIS
clare valley, SA

st huberts the stag CHARDONNAY
yarra valley, VIC

RED

la vielle ferme ROSE
south of france

mt riley PINOT NOIR
marlborough, NZ

earthworks SHIRAZ
barossa valley, SA

Beer & Cider \$9

balter CPTN SENSIBLE 3.5%

gauge roads SINGLE FIN 4.5%

fortitude brewing PACER 2.8%

byron bay brewery PREMIUM LAGER 4.2%

negra modelo SPANISH DARK ALE 5.4%

stone & wood PACIFIC ALE 4.4%

matso's GINGER BEER 3.5%

cheeky tiki SWEET CIDER 6.2%