



MULLALOO BEACH

While you decide

Marinated olives

native Australian spices | gf v VO 9

Little home bakery bread board

WA EVOO, balsamic, whipped butter | v VO 8

Crispy free range pork skin

Japanese seven spice | gf 8

Garlic & rosemary flatbread | v VO gfo 12

Traditional & substantial

Beer battered fish & chips

local market fish, chips, mixed leaf salad, homemade tartare | gfo 23.5

Swell burger

WA beef, brioche bun, USA cheese, dill pickle, classic burger sauce, chips | 23.5

Pumpkin Risotto

Pepitas, feta, parmesan | v gf 25

Local market fish

ask your waiter for today's special | MP

Pizza | gfo

Queen Margherita

home cured tomato, bocconcini, basil | v 19.5

Soft chorizo & goats curd

rosemary, local honey | 23

Crispy bacon

Yoghurt base, potato, cracked pepper | 23

Gluten free base | +3

Sides | v VO 8

Side house salad, honey mustard dressing

Greens of the day, herb butter

Chips, rosemary salt, tomato & aioli

All day menu available from 12pm til late

Smalls & shares

Charred local octopus & squid

romesco, confit tomato | 21

Geraldton Kingfish ceviche

Gin & Tonic dressing, cucumber mint salad, homemade crisp bread | gfo 22

Pulled WA lamb 'Kibbeh' (3) homemade labneh, pickled chilli | 18

Sweet onion & goats cheese tartlet

herb salad, cured tomato | 17

Grazing board

Baked feta, chorizo, capsicum bruschetta, selection of dips, daily bread, stuffed pepperdews | gfo nuts 26

More substantial & salads

Caramel chicken laksa

pineapple, herb salad, crispy rice | gf nuts 33

150gm Freo swordfish niçoise

green beans, poached egg, olive, white anchovies, cured tomato, crouton | gfo VO 28.5

Duo of beef

180gm rump, pot pie, potato hash & herb butter | 38.5

Arkady rump of lamb

charred spring onions, Jerusalem artichoke, crispy kale, pan juices | gf 36

Many grains salad

PX crasins, burnt broccoli, almonds, ricotta, maple & turmeric dressing | gfo VO 21

House salad

pickled heirloom beetroot, home cured tomato, edamame, honey mustard dressing | gf VO 21

Add Free range chicken | +7

Add Tasmanian salmon | +8

to any meal

gf – Gluten Free gfo – Gluten free option v – Vegetarian VO – Vegan option nuts – Nuts as main ingredient

Please notify your waiter with any dietary requirements or allergens you have. Although great care is taken we cannot guarantee any dish to be free of allergens due to air contamination.

Head Chef Adam Cooper and Swell Mullaloo Beach proudly support the local food industry in Western Australia.
Public Holiday Surcharge 15%