

Starters

Garlic Bread (3 slices)	\$ 8
Trio of Dips (to share) (CBGF) grilled turkish bread	\$16
Traditional Bruschetta (2 slices) (CBGF) basil pesto, feta and balsamic	\$14
Soup of the Day (CBGF) homemade soup served with turkish bread	\$11
Chicken Liver Pate (CBGF) red onion jam and turkish bread	\$14
Mushroom Arancini Balls (4) (V) panko crumbed mushroom risotto balls	\$13
Panko Crumbed Prawns (6) side salad & sweet chilli sauce	\$16
Crispy Pork Belly (GF) pumpkin puree & ginger glaze	\$16
Grilled Octopus with Garlic and Chilli Mixed with tomatoes and beans on fried rocket lettuce	\$16
Salt & Pepper Squid to Share salad garnish & tartar sauce	\$25
Garlic Prawns (CBGF) a pot of tiger prawns served with turkish bread	\$24
Antipasto Platter for 2 marinated artichoke & eggplant, crispy pork belly, arancini balls, salt & pepper squid, grilled bread	\$32
Oysters	
Natural	Half dozen \$18 / Dozen \$33
Kilpatrick	Half dozen \$20 / Dozen \$35
Bowl of Fries with tomato sauce	\$7
Bowl of Wedges with sour cream & sweet chilli	\$9

Nuts (N) Gluten Free (GF) Vegetarian (V)
Can Be Gluten Free (CBGF)
10% surcharge applies on public holidays

From the Ocean...

Beer Battered Fish & Chips	\$24
two pieces of fish, chips, side salad & tartar sauce	
add salt & pepper squid	\$6
add panko prawns	\$8
Salmon Dijon (GF)	\$32
grilled Tasmanian salmon fillet (skin on)	
potato mash, broccolini, baby carrots, creamy Dijon sauce	
Macadamia Crust Barramundi (N)	\$31
Sautéed potato cubes & sundried tomato,	
Caramelized snow peas,	
Citrus & pine nut gremolata	
Grilled or Battered Barramundi Fillet(CBGF)	\$29
Chips, side salad & tartare sauce	
Add creamy garlic prawns	\$9
Add salt & pepper squid	\$6
Add citrus seared scallops	\$7
Salt & Pepper Squid	\$27
chips, side salad & tartar sauce	
Fresh Seafood Fettuccini Marinara	\$34
fresh snapper, scallops, mussels, prawns with	
fettuccini pasta in a rich napoli sauce	
Rottnest Swordfish (GF)	\$29
Potato mash, asparagus, cherry tomatoes	
and garlic sauce	
add creamy garlic prawns	\$9
Seafood Chowder a la VIOLETA	\$34
with grilled bread (CBGF)	
prawns, scallops, mussels & snapper cooked in	
our special seafood & spice infused sauce	
Chilli Mussels with grilled bread (CBGF)	\$33
fresh herb & chilli tomato sauce - mild, medium or hot	
Fisherman's Trio	\$34
beer battered fish, salt & pepper squid, chips	
panko prawns, side salad & tartar sauce	
	for
Seafood Frenzy	one \$49
A platter of battered fish, panko prawns,	for two \$89
salt & pepper squid, skewered prawns & scallops,	
chilli mussels, oysters natural or	
kilpatrick tartar sauce, salad & chips	

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[More main meals on page over...](#)

Salads

Caesar Salad (CBGF)	\$21
baby cos, bacon, croutons, parmesan, cherry tomatoes, Caesar dressing, poached egg	
add basil pesto chicken (N)	\$5
add salt & pepper squid	\$6
add smoked salmon & prawns (CBGF)	\$12
Warm Beef Salad	\$27
marinated beef strips, julienne vegetables, vermicelli noodles, lettuce, thai style dressing (Chilli)	
Thai Spice Infused Seafood Salad	\$32
prawn cutlets, scallops, salt & pepper squid zucchini, asparagus, capsicum, snow peas, lettuce	

From the Land...

Housemade fresh WA Chicken Parmigiana	\$26
chips, side salad	
Coast Carbonara	\$25
chicken, bacon, mushrooms, cherry tomatoes, fettuccini pasta, creamy onion & garlic sauce	
Thai Green Curry (GF)	
seasonal vegetables, jasmine rice, pappadums	
with vegetables only (V)	\$26
with chicken	\$28
with prawns	\$36
with chicken & prawns	\$33
Braised Lamb Shank	\$26
One Lamb Shank, Mashed Potato Vegetables & plenty of Sauce	
Add one more Lamb Shank	\$9
Crackly Pork Loin (CBGF)	\$31
pumpkin puree, mashed potato, port jus broccolini, caramelized apples	
add citrus seared scallops	\$7

Steaks...

200gm Lean Sirloin Steak (CBGF)	\$29
300gm Black Angus Rib Eye Steak (CBGF)	\$39
All steaks are served with: chips & salad or potato mash & vegetables choice of sauces: mushroom, pepper or garlic	
Add	
Creamy Garlic Prawns	\$9
Salt & Pepper Squid	\$6