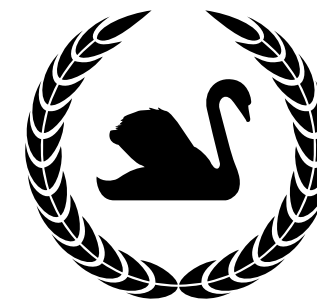


## SMALL BITES

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- Bacon Jalapeno Poppers** {GF}  3 for \$12  
Cream Cheese, Mozzarella, Spring Onion all wrapped in bacon with strawberry sauce
- Sweet Potato Chips** {GF} {VG} {V} \$11  
House made Sriracha mayo
- Bowl of Olives** {GF} {VG} {V} \$6  
Marinated in Thyme and Rosemary
- Grilled Fish Tacos** 3 for \$16  
Avocado Mayo, Charred Corn, Pickled Onion, Coriander and tomato salsa
- Beer Battered Chips** \$8  
House made aioli with tomato sauce
- Buffalo Chicken Wings** {GF}  \$16  
House made ranch dressing with celery sticks
- Beef Sliders** 3 for \$18  
House made ketchup sauce, lettuce, tomato and American cheese
- Villa Maria Pulled Duck Tacos** 3 for \$15  
House made chipotle mayo, sautéed vegetables, radish and coriander
- Mac & Cheese Croquettes** 4 for \$12  
House made Marinara Sauce
- Potato Wedges** \$10  
Sour cream & sweet chili




# MENU







## ENTREE

Salmon Carpaccio {GF} Aguachille, capers, lime, onion and mascarpone dill	\$20
Grilled Chorizo & Halloumi Smoked chorizo, grilled halloumi, chimichurri sauce and Italian bread	\$17
Garlic Bread	\$8
Confit Cherry Tomato Bruschetta {VG} Slow cooked medley of tomatoes, onion, basil and extra virgin olive oil drizzled with balsamic glaze	\$14
Natural Oysters with lemon wedge	\$2.40each
Kilpatrick Oysters Smoky bacon, bourbon & BBQ sauce	\$3.50 each
Salt & Pepper Calamari Tartare sauce with lemon wedge	\$15
Char Grilled Fremantle Octopus House made cashew walnut cream, extra virgin olive oil and balsamic oregano	\$22

## BURGERS

ALL BURGERS COME WITH CHIPS

Chicken Harissa Grilled Burger  American cheese, Salad, Bacon and house made chipotle mayo	\$22
SYC Butterfield Angus Grilled Beef Burger House made ketchup, salad, pickles, bacon and American cheese	\$20
Filet Angus Steak Grilled Sandwich Premium Angus Steak tenderloin, American cheese and tomato relish	\$24
Vegetarian Burger {VG} Vegetarian patty, house made aioli, salad, avocado and tomato relish	\$20

{ {GF} Gluten Free {VG} Vegetarian {V} Vegan  
Mild  Medium  Hot  Very Hot    }

## BOARDS

DESIGNED TO SHARE WITH 2 OR MORE PEOPLE

The Riverview Smoked Salmon, marinated local Fremantle Octopus, oysters, WA tiger prawns, Salt & Pepper Calamari, Australian Mussels and Grilled or Battered Fish all served with a side of salad and chips	\$55
The Bologna Prosciutto, Salami, olives, dukkah, extra virgin olive oil, dip of the day, Chicken terrine, sorpresa, cacciatore, Cheddar, Lavosh crackers and Italian bread	\$47
Cerveza Match Chicken wings, mac & cheese croquettes, olives, smoky chorizo, salt & pepper calamari, Cheddar cheese, Lavosh crackers and chips	\$40

## MAINS

ALL MAINS SERVED WITH CHIPS  
OR CREAMY MASH POTATO AND SALAD

450grm Char Grilled Butterfield Angus Rib Eye Steak	\$39
Dry Aged 30 days Char Grilled Butterfield Angus Sirloin Steak	\$35
Creamy Prawn Topper	add \$8
<b>ALL STEAKS HAVE THE CHOICE OF MUSHROOM, PEPPER, GARLIC SAUCE OR HERB BUTTER AND ARE ACCOMPANIED BY BROCOLINI</b>	
Free Range Chicken Breast with Creamy Marsala Mushroom Sauce with a side of brocolini and creamy mash potato	\$26
Grilled Soy Ginger Atlantic Tasmanian Salmon with a side of brocolini and creamy mash potato	\$28
House Made Mushroom Medley Provencal Ravioli {VG} in Creamy Alfredo Sauce finished with fresh Parmesan	\$24
Fish of the Day See specials menu for details	MP
Beer Battered Snapper and Chips with side salad, tartare sauce and lemon wedge	\$24

## SALADS

Mixed Colour Salad {V} Fresh mixed leaves, carrots, grapefruit, radish, char corn, feta, roasted pumpkin, sunflower & sesame seeds all drizzled in a mustard honey dressing	\$18
Add Lemongrass Chicken	\$6.50
Add Cajun Prawns	\$8.00
Southern Chicken Salad Baby Cos, corn, black beans, onion, avocado, tomato, shredded cheese, grilled chicken, all drizzled in a coriander dressing	\$24
Smoked Salmon Soba Noodle Salad Broccoli, sugar snap peas, carrot, pickled ginger, coriander and a wasabi miso dressing	\$26

## DESSERT

Matcha Panna Cotta with lemon candy, berry sauce and dusted in praline	\$14
Walnut Chocolate Cake {GF} with a side of vanilla ice cream and dark chocolate ganache	\$14
Passionfruit Mousse Strawberry coulis and dacquoise meringue	\$14

## KIDS

ALL KIDS MEALS COME WITH AN ICE CREAM CONE FOR DESSERT

Grilled Chicken Strips with broccoli, carrot sticks and a side of hummus	\$12
Napolitano Spaghetti with basil	\$12
Mini Burger & Chips	\$12
Fish & Chips	\$12
Squid Rings & Chips	\$10
Nuggets & Chips	\$10

Please place your order at the counter

*Bar* TUESDAY – SUNDAY: 11AM – LATE  
*Galley* LUNCH: WEDNESDAY – SUNDAY: 12PM – 3PM  
DINNER: WEDNESDAY – SUNDAY: 6PM – 8.30PM  
(FRI FROM 5PM)  
*Snacks* WEDNESDAY – SUNDAY 3PM – 6PM