

BAR BITES

Hand Cut Chips	13
Herb mayo GF DF	
Wood Fired Turkish Bread	15
Eggplant caponata, pine nuts V DF	
Mozzarella Arancini (3)	16
Truffle mayo, tomato relish V	
Beef Brisket Sliders (3)	23
American cheese, chipotle mayo	
Crispy Baby Squid	19
Lemon dill aioli GF DF	
Butter Poached King Prawns	19
Asparagus, lemon beurre blanc, chilli oil GF	
Beetroot-Cured Kingfish	19
Ponzu nuoc cham, cucumber, green apple radishes GF	
Buffalo Cauliflower Wings	18
Vegan ranch dressing GF DF V VG	
Buttermilk Popcorn Chicken	18
Cabbage slaw, sweet chilli mayo GF	

FEED ME \$65 PP

Let our kitchen serve your table an indulgent three course shared style menu, including a selection of entrées, mains, sides & desserts
Minimum of 4+ guests

LARGE

Sweet Potato Gnocchi	32
Mushroom & spinach parmigiano V	
Honey Garlic Pork Chop	35
Roasted stone fruit, mustard sauerkraut GF DF	
Crispy Skinned Barramundi	36
Crushed baby potatoes, cream fresh dill, chickpeas, fresh herbs, pine nuts GF	
Roasted Arkady Lamb Shank	37
Roasted pumpkin, fermented chilli vinaigrette, preserved lemon chermoula, crunchy chickpeas GF DF	
Duck Breast	36
Beetroot barley, green coffee sauce, pickled mustard seeds	
300g Arlo Great Southern Scotch Fillet	49
Hand cut chips, house salad GF	
Mushroom or Pepper sauce	
Add Garlic Prawns	+7
1.5kg Slow Cooked Arkady Lamb Shoulder	90
Served with chefs' selection of three sides GF DF	

GRAZING BOARDS

Cured Meats	30
Giardiniera, grissini, grilled Turkish bread GFO	
West Australian Cheese	30
House lavosh, date jam, nut mixture GFO V	

SIDES

Sautéed Dutch Carrots & Asparagus	14
Romesco sauce, macadamia crumble, turmeric pickled onion GF DF V VG	
Roasted Pumpkin & La Delizia Mozzarella	14
Sage, pine nuts, garlic, brown butter GF V	
Serrano Ham & Pear Salad	19
Burrata, basil oil, chilli flakes, hazelnut, rocket GF	
House Salad	12
Lettuce, tomatoes, red onion, cranberries, sunflower seeds, French dressing GF DF V VG	
Add Garlic Prawns	+7

DESSERTS

Dark Chocolate Tart	14
Orange mousse, chocolate streusel GF	
Vanilla Bean Semifreddo	14
Stone fruit compote, almond crumble GF	

Little Stables offers Breakfast from 7am Monday to Friday



GF - Gluten Free
DF - Dairy Free

GFO - Gluten Free Option
DFO - Dairy Free Option

VG - Vegan
V - Vegetarian

VGO - Vegan Option
VO - Vegetarian Option

Please note that our products either contain or/are produced in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soy, milk (and other dairy), egg, sesame, wheat (gluten), lupin and sulphite preservatives.

