

MENU



BITES

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| Garlic, sea salt & rosemary pizza bread V | 12 |
| Warmed olives VG GF | 9 |
| Pickled Leeuwin Coast octopus, potato, smoked paprika GF | 18 |
| Roasted beetroot & chickpea hummus dip, bread VG GFO | 12 |
| La Delizia burrata, baby heirloom tomatoes, yellow chilli dressing V GF | 18 |
| Spiced Arkady lamb meatballs, mint green goddess dressing | 24 |
| Raw vegetable salad, cider & dijon mustard vinaigrette VG GF | 8 16 |

PIZZAS

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| Margarita V VGO GFO | 23 |
| San Marzano tomato, fior di latte, parmesan, basil | |
| Exotic Mushroom V VGO GFO | 26 |
| Mushroom Guys mushrooms, fior di latte, ricotta, pecorino, thyme | |
| Exmouth Prawn GFO | 29 |
| Exmouth King prawns, pecorino, fermented chilli, garlic, parsley, lemon, rocket | |
| Calabrese GFO | 27 |
| San Marzano tomato, mozzarella, nduja, pancetta, basil, parmesan | |
| Chiang Mai GFO | 26 |
| Red curry pork sausage, red onion, coconut, kaffir lime, coriander, pickled chilli | |
| Add house wine or Folly lager | 9 |
| Add gluten free base | 4 |
| Add aioli dip | 3 |
| Add vegan cheese | 5 |

DESSERT

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| Bahen & Co. chocolate pizza, banana, peanuts, salted caramel GFO | 16 |
| Seasonal roasted fruit, vanilla gelato | 12 |

If you have any special dietaries or allergies, please let our team know.

V vegetarian VG vegan VGO vegan option DF dairy free GF gluten free GFO gluten free option

DRINKS



TAP BEER

| | |
|---|----|
| Folly WA Lager 4.2% | 12 |
| Tingletop Ginger Beer 3.5% GF | 14 |
| Boston Brewery Peaceful Bay Pale Ale 3.5% | 13 |
| The Seasonal Brewing Co Juicy Pale Ale 5.8% | 13 |

SIGNATURE COCKTAILS

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| Folly Paloma Espolon Reposado Tequila, sugar syrup, lime, grapefruit soda | 20 |
| Cucumber Gin Fizz Wandering Signature Gin, cucumber, lime, agave, tonic | 20 |
| Geisha Paradise Woodlands Porongurup Vodka, Gekkeikan Sake, passionfruit, coconut, aquafaba | 22 |
| Rosella Wandering Signature Gin, Aperol, strawberry, lime, aquafaba | 21 |
| Si Papi El Jimador Reposado, mango, orange liqueur, lime, chilli | 22 |
| Lover's Lane Hennessy VS, Cointreau, lemon juice, strawberry purée | 22 |
| Apple Pie Old Fashioned Woodford Reserve, Sheepdog Peanut Butter Whiskey, vanilla, apple, cinnamon, maple syrup, brown sugar | 24 |

*Ask our staff for your favourite classics

SPRITZ

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| Aperol Aperol, prosecco, soda water | 20 |
| Campari Campari, prosecco, soda water | 21 |
| Limoncello Swan River Limoncello, prosecco, soda water | 21 |
| Hugo's St Germain Elderflower, prosecco, soda water, mint, lemon | 21 |

PACKAGED BEER

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|---|----|
| Eagle Bay Cacao Stout 5.5% | 12 |
| Little Creature's Hazy IPA 6% | 13 |
| Rocky Ridge Rock Candy Sour Beer 5.5% | 13 |
| Lightning Minds Non-Alc Pale Ale <0.5% abv | 10 |
| Colonial Bertie 'Cold Pressed' Apple Cider 4.6% | 11 |

SPARKLING

150ml BTL

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| Harewood Sparkling Chardonnay Pinot Noir, Denmark WA | 12 50 |
| Pemberley of Pemberton Prosecco, Pemberton, WA | 12.5 55 |

ROSÉ & CHILLED RED

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| Millbrook Regional Rosé, Jarrahdale, WA | 12 50 |
| Gant & Co Nouveau Semillon Merlot Touriga (chilled red), Margaret River, WA | 14 65 |

WHITE

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|---|---------|
| 100 Caves Sauvignon Blanc, Margaret River, WA | 12 50 |
| Leeuwin Estate Art Series Riesling, Margaret River, WA | 14 65 |
| Altus Rise Chardonnay, Margaret River, WA | 14 65 |
| Flowstone Moonmilk Pinot Gris Blend, Margaret River, WA | 13 55 |

RED

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|---|---------|
| 100 Caves Shiraz, Margaret River, WA | 12 50 |
| Plantagenet Pinot Noir, Great Southern, WA | 12 50 |
| Vasse Felix Filius, Cabernet Merlot, Margaret River, WA | 13 55 |
| 100 Caves Cabernet Sauvignon, Margaret River, WA | 12 50 |

SOFT DRINK & JUICE

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| Sparkling water 750ml | 10 |
| Capi Grapefruit Soda | 6 |
| Orange, apple, pineapple, cranberry juice | 6 |
| Coca-Cola, Coke No Sugar, lemonade, dry ginger ale, soda water, tonic water | 5 |