



FRESHWATERS

where we come to play.

—  —
BREAKFAST
—  —



UNTIL 11.30 AM

BREAKFAST

(v) = vegetarian

Pastries, Danishes & Savoury Muffins (v)	see display
Toast & Preserves (v) choose from sourdough ciabatta, whole grain ciabatta or gluten free bread and strawberry, blackberry, whisky marmalade, honey, vegemite or peanut butter	\$6
Sultana, Fig & Nut Toast & Preserves (v)	\$7.5
Ham & Cheese Toastie smokey ham, cheese, sourdough ciabatta, mustard mayo	\$10
Granola Bowl (v) cinnamon & toasted coconut granola, passionfruit, banana, greek yoghurt	\$14
Chia Pudding (v) chia, coconut & tapioca pudding, raspberry, granola	\$11
Freshies Big Brekky two eggs your way, two rashers of middle bacon, house-made hash, roasted cherry tomatoes, herbed portobello mushrooms, irish sausage, smokey beans, toast	\$24
Freshies Veggie Brekky (v) two eggs your way, zucchini & corn fritter, avocado, spinach, roasted cherry tomatoes, herbed portobello mushrooms, smokey beans, toast	\$20
Ocean Trout, Fritters & Egg smoked ocean trout, zucchini & corn fritters, poached egg, gribiche	\$19
Spanish Eggs (v) poached eggs, smokey beans, avocado, grilled chorizo, sourdough ciabatta without chorizo (v)	\$22 \$19
Bacon & Egg Roll	\$15
Eggs your way with toast (v)	\$12
Bacon & Eggs your way with toast	\$16
Eggs Benedict two poached eggs, two rashers of middle bacon, wilted spinach, chive hollandaise, english muffin toast	\$18
Avo Crush avocado, two poached eggs, grilled chorizo, fetta on sourdough ciabatta without chorizo (v)	\$17 \$14

UNTIL 11.30 AM

BREAKFAST



Pancake Stack (v)

miso caramel, banana, nut crumble, micro herbs

\$17

Waffles (v)

maple & pecan butter, banana, blueberries,
vanilla ice cream, maple syrup

\$17

Breakfast Add-Ons

\$4 each

- 2x rashers of middle bacon
- 2x eggs
- 1x irish sausage
- 1x zucchini & corn fritter
- 1x hash brown
- 2x slices of toast
- 1x roasted cherry tomatoes
- 1x herbed portobello mushrooms
- 1x grilled chorizo

MORNING TEA



Scones with preserves and dollop cream (v)

\$7.5

Pastries & Danishes (v)

see display

Filled & Glazed Doughnuts (v)

see display

CHILDREN'S MENU

(v) = vegetarian

Toast & Preserves (v)	\$4
choose from sourdough ciabatta, whole grain ciabatta or gluten free bread strawberry, blackberry, marmalade, honey, vegemite or peanut butter	
Toasted Sultana Fig & Nut Loaf (v)	\$4.5
Egg your way with Toast (v)	\$7
Bacon & Egg your way with Toast	\$8.5
Avo Crush (v)	\$9
avo crush, fried egg, sourdough ciabatta	
Pancake Stack (v)	\$9
banana, caramel, vanilla ice cream	
Waffles (v)	\$9
banana, berry compote, vanilla ice cream	



LUNCH
&
DINNER

FROM 11.30 AM
LUNCH & DINNER

(v) = vegetarian

Roast Pumpkin & Chicken Salad \$23

roasted pumpkin, grilled chicken breast, avocado, cos lettuce, parmesan, toasted pine nuts, citrus dressing

Quinoa Fritter Salad (v) \$21

stack of quinoa & vegetable fritters, rocket, avocado, cucumber, labneh, beetroot relish, lemon dressing

Szechuan Pepper Squid Salad \$23

szechuan pepper dusted squid, asian style salad, fresh chilli, nam jim dressing

Crumbed Scallop Salad \$23

shark bay scallops, asian style salad, spiced avocado mousse, fresh chilli, sesame seeds, nam jim dressing

Angus Cheeseburger & Chips \$22

free form angus patty, cheddar cheese, aioli, salad on brioche roll, with chips

add bacon

\$2

add egg

\$2

Buttermilk Fried Chicken Burger & Chips \$20

crispy buttermilk chicken breast, slaw, siracha mayo, house-made pickled red onion on brioche bun with chips

add bacon

\$2

add cheese

\$1

Chicken, Bacon & Avocado Panini \$16

grilled chicken breast, bacon, avo crush, spinach, sourdough ciabatta panini

Ocean Trout \$28

crispy skin ocean trout, balsamic roasted beetroot, broccolini, chive mash, salsa verde

Fish & Chips \$19.5

crispy beer battered WA saddletail snapper, chips, side salad, tartare, lemon

grilled option

\$2

Freshies Seafood Experience \$26

crispy beer battered & grilled WA saddletail snapper fillets, szechuan pepper dusted squid, grilled garlic prawns, chips, garden salad, tartare, lemon, vinegar

per person
minimum two

FROM 11.30 AM
LUNCH & DINNER

- Beef Cheek Pappardelle** \$24
slow braised beef cheek, tomato sugo, pappardelle pasta,
fresh basil, cherry tomatoes, parmesan
- Greek Lamb Shoulder** \$28
slow cooked lamb shoulder, dukkah & feta quinoa, herb salad, labneh,
pickled onion, salsa verde, grilled flat bread
- Goats Cheese Tortellini (v)** \$24
rocket & goats cheese tortellini, pumpkin, brown butter, pine nuts,
fresh rocket, parmesan
- Scotch Fillet** \$32
200g yearling grain fed scotch fillet, potato gratin,
roasted rainbow carrots, broccolini, red wine jus

SHARES & BITES

- Crispy Chicken Tacos** \$18
four crispy chicken fillet tacos, tomato & corn salsa
- Freshies Tasting Plate** \$28
selection of freshies favourites
- Szechuan pepper dusted squid, black pepper aioli** \$12
- Crispy coconut torpedo prawns, chipotle mayo** \$12
- Quinoa fritters, beetroot relish, lemon dressing (v)** \$12
- Arancini, mustard mayo (v)** \$14
- Balsamic glazed chorizo** \$12
- Breads and Dips (v)** \$14
selection of house made dips, turkish bread & crackers

SIDES

- Chips, tomato sauce (v)** \$7
- Onion rings, siracha mayo (v)** \$7.5
- Garden salad (v)** \$7.5
- Sweet potato wedges, avocado aioli (v)** \$8

CHILDREN'S MENU

(v) = vegetarian

Fish & Chips battered saddletail snapper, chips, tartare, lemon Grilled option	\$9,5 \$2
Vegetable Lasagne & Salad (v)	\$9
Cheeseburger Slider & Chips	\$10
Ham & Cheese Pizza	\$9
Banana & Ice Cream banana, ice cream, chocolate sauce	\$4,5

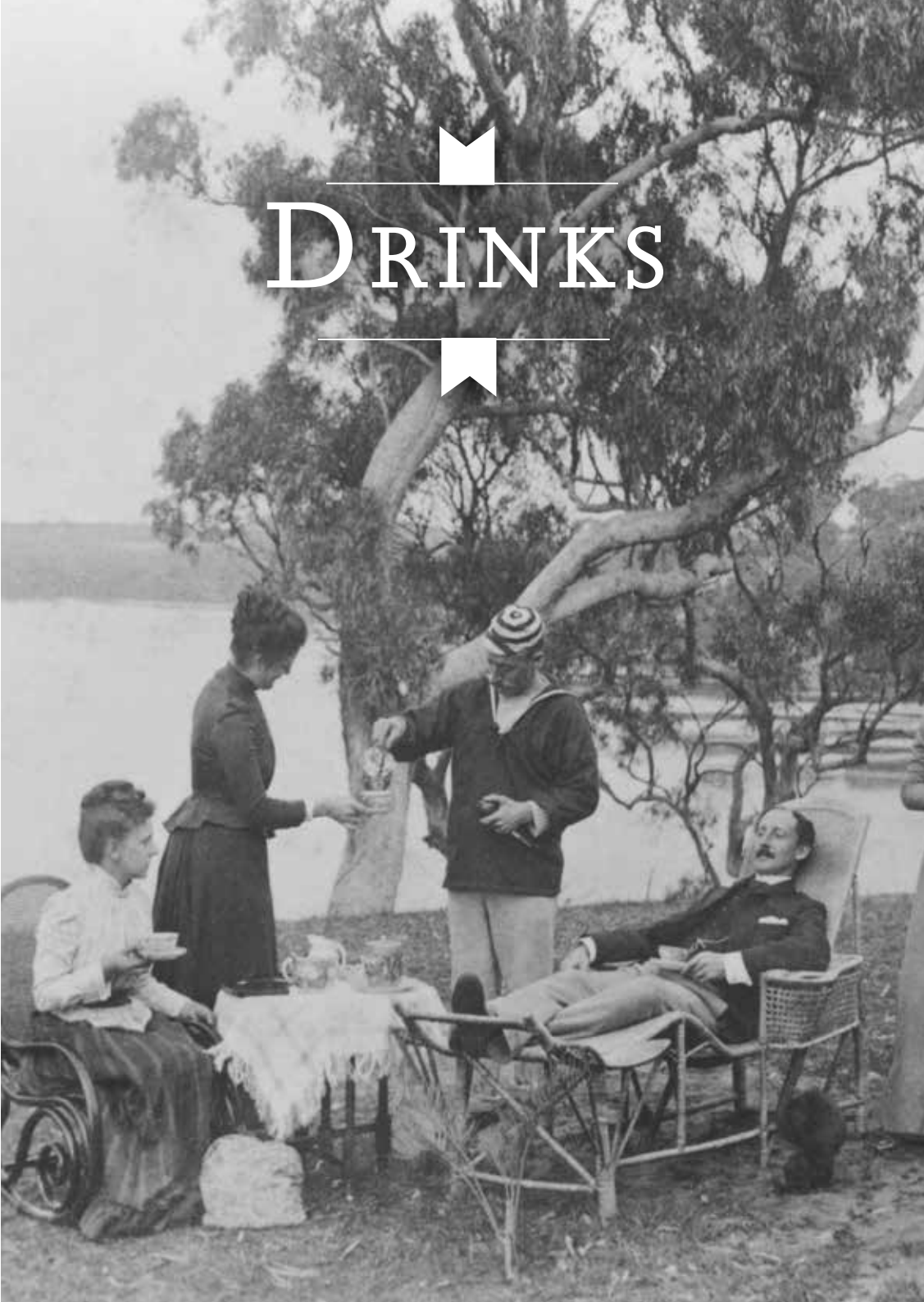
DESSERT

Chocolate Fondant chocolate fondant, banana, miso caramel, vanilla mascarpone	\$14
Crème Brûlée white chocolate and raspberry crème brulee	\$14
Pavlova pavlova, rhubarb, custard cream	\$14

AFTERNOON TEA

Scones with preserves and dollop cream (v)	\$7,5
Pastries & Danishes (v)	see display
Filled & Glazed Doughnuts (v)	see display

DRINKS



HOT DRINKS



	Reg	Lge		Reg	Lge
Espresso	\$3.7	\$4.2	Hot Chocolate	\$4.7	\$5.7
Long Black	\$4.2	\$5.2	Mocha	\$4.7	\$5.7
Flat White	\$4.2	\$5.2	Babycino	\$1	
Cappuccino	\$4.2	\$5.2	Affogato	\$6.2	
Latte	\$4.2	\$5.2	Pot of Tea	\$4.2	
Short Macchiato	\$4.2		Earl Grey		
Long Macchiato	\$4.7	\$5.7	English Breakfast		
Extra Shot	\$0.6		Ginger & Lemongrass		
			Chai		
			Organic Green		
			Cranberry Vanilla		
			Peppermint		
			Chamomile		
Milk Options			Chai Latte	\$4.7	\$5.7
Regular					
Soy					
Skim					
Almond					
Lactose Free					
Coffee Options					
Regular					
Decaf					

COLD DRINKS



COLD PRESSED JUICES

Orange	\$6.7
Cloudy Apple	\$6.7
Strawberry Lemonade	\$6.7
CABALA	\$7
carrot, beetroot, apple, lemon	
Ginger Tonic	\$7
kale, spirulina, lime, green apple	

SMOOTHIES

Bananas For You	\$8.5
banana, mango, milk, apple juice, yoghurt	
Takes 2 To Mango	\$8.5
mango, milk, passionfruit pulp, apple juice, yoghurt	
Berry Nice	\$8.5
mixed berries, pineapple, milk, apple juice, yoghurt	
UnbeLEAFable	\$9
spinach, cucumber, mint, apple juice	

OLD FASHIONED MILKSHAKES

Strawberry	\$7
Banana	\$7
Spearmint	\$7
Chocolate	\$7
Vanilla	\$7
Iced Latte	\$6
Iced Coffee	\$7
Iced Mocha	\$7
Iced Chocolate	\$7
Glass of Milk	\$3

SOFT DRINKS

Coke	\$4.5
Coke No Sugar	\$4.5
Diet Coke	\$4.5
Sprite	\$4.5
Lift	\$4.5
Fanta	\$4.5
Ginger Ale	\$4.5
Tonic	\$4.5
Soda	\$4.5
Lemon Lime Bitters	\$4.5
Lemon Iced Tea	\$5
Peach Iced Tea	\$5

WATER

Sparkling Water 500mL	\$5
Still Water 500mL	\$5

BEER

Coopers Premium Light 2.9%	\$9
Alby Crisp Lager 3.5%	\$9
4 Pines Kolsch 4.6%	\$10
Budvar Budejovicky 5.0%	\$10
Mountain Goat Steam Ale 4.5%	\$10
Gage Roads Single Fin 4.5%	\$10
Corona 4.6%	\$10
James Squire 150 Lashes 4.2%	\$10

CIDER

Hills Apple Cider 5.0%	\$10
Hills Pear Cider 5.0%	\$10

WHITE**Abbey Creek Riesling**

Porongurup WA. lime, fresh flower; crisp, generous

GLASS

\$11

BOTTLE

\$44

Dukes 'Single Vineyard' Riesling

Porongurup WA. crisp apple, lemon, racy, dry

\$58

Scorpius Sauvignon Blanc

Marlborough NZ. fresh herbs, cut grass, citrus, lemongrass

\$10.5

\$41

Trevelen Farm Sauvignon Blanc Semillon

Great Southern WA. tropical fruit, meyer lemon, long finish

\$11.5

\$45

Harewood Estate Sauvignon Blanc Semillon

Great Southern WA. gooseberry, passionfruit, grass, citrus

\$55

Pizzini Pinot Grigio

King Valley VIC. wildflowers, nashi pear, tangy acid crunch

\$11

\$44

Howard Park 'Flint Rock' Chardonnay

Great Southern WA. honeydew, yellow peach, lemon zest, savoury minerality

\$12

\$49

Forest Hill 'Estate' Chardonnay

Mount Barker WA. pear, nougat, nectarine, flinty minerality

\$65

SPARKLING	GLASS	BOTTLE
Castelli 'Crescendo' Sparkling Pemberton WA. brioche, white peach, cashew, delicate mousse	\$9,5	\$42
Billecart-Salmon NV Mareuil-sur-Ay FRANCE. lemon, cedar, honey, bready, textured		\$120

RED	GLASS	BOTTLE
Abbey Creek Pinot Noir Porongurup WA. violet, spice, cherry, plum, fine tannin, subtle oak	\$12,5	\$58
West Cape Howe 'Hanna's Hill' Cabernet Malbec Mount Barker WA. boysenberry, blackcurrant, savoury spice, oak	\$11,5	\$46
Plantagenet 'Aquitaine' Cabernet Sauvignon Mount Barker WA. cassis, oak, earth, restrained tannins		\$62
West Cape Howe 'Frankland River' Shiraz Frankland River WA. dark fruit, chocolate, cherry, dusty tannin	\$11,5	\$46
Xabregas Shiraz Mount Barker WA. liquorice, black fruit, silky tannins		\$58

ROSÉ	GLASS	BOTTLE
Dukes Rosé Porongurup WA. rose petal, strawberries, crisp, dry	\$10,5	\$44

COCKTAILS	
Mimosa	\$11
Gin & Tonic	\$11
Vodka Lime & Soda	\$11
Aperol Spritz	\$12
Bloody Mary	\$13

ON THE ROCKS	
Hippocampus Vodka	\$9
Four Pillars Gin	\$9
Monkey Shoulder Scotch Whiskey	\$9

State Library of Western Australia 24199P

