



# FRESHWATERS

*where we come to play.*



# THE PEPPERMINT GROVE ESTATE

COTTAGE 84

Freshwater Bay



BREAKFAST



UNTIL 11.30 AM

(v) = vegetarian  
(GFO) = gluten friendly option\*

## BREAKFAST

<b>Pastries, Danishes &amp; Muffins</b> (v)	see display
<b>Toast &amp; Preserves</b> (v) (GFO)	\$7
choose from sourdough ciabatta, whole grain ciabatta or gluten free* bread and strawberry, blackberry, whisky marmalade, honey, vegemite or peanut butter	
<b>Sultana, Fig &amp; Nut Toast &amp; Preserves</b> (v)	\$8
<b>Ham &amp; Cheese Toastie</b> (GFO)	\$13
smokey ham, cheese, sourdough ciabatta, mustard mayo	
<b>Granola Bowl</b> (v) (GFO)	\$16
cinnamon & toasted coconut granola, stewed apple, greek yoghurt	
<b>Freshies Big Brekky</b> (GFO)	\$28
two eggs your way, two rashers of middle bacon, hash brown, roasted cherry tomatoes, herbed portobello mushrooms, irish sausage, smokey beans, toast	
<b>Freshies Veggie Brekky</b> (v) (GFO)	\$25
two eggs your way, hash brown, avocado, spinach, roasted cherry tomatoes, herbed portobello mushrooms, smokey beans, toast <i>respectfully we ask for you to enjoy your Freshies Brekky as served</i>	
<b>Shakshuka Eggs</b> (GFO)	\$24
poached eggs, smokey beans, grilled chorizo, roasted chickpeas, fetta, sourdough ciabatta	
without chorizo (v)	\$21
<b>Bacon &amp; Egg Roll</b> (GFO)	\$17
<b>Eggs your way with toast</b> (v) (GFO)	\$15
<b>Bacon &amp; Eggs your way with toast</b> (GFO)	\$19
<b>Eggs Benedict</b> (GFO)	\$23
two poached eggs, two rashers of middle bacon, wilted spinach, chive, hollandaise, english muffin toast	
<b>Avo Crush</b> (GFO)	\$23
avocado, two poached eggs, grilled chorizo, fetta, sourdough ciabatta	
without chorizo (v)	\$20
<b>Waffles</b> (v)	\$21
maple & pecan butter, banana, blueberries, vanilla ice cream, maple syrup	

\* We endeavour to cater for gluten intolerance. However, as food is prepared in a kitchen where gluten is present we cannot guarantee the complete absence of allergens.

UNTIL 11.30 AM

## BREAKFAST

---



(v) = vegetarian  
(GF) = gluten friendly\*  
(GFO) = gluten friendly option\*

### Breakfast Add-Ons

\$5 each

- rashers of middle bacon (2)
- eggs (1)
- irish sausage (1)
- hash browns (1)
- slices of toast (1)
- roasted cherry tomatoes
- herbed portobello mushrooms
- grilled chorizo
- avocado (1/2)

## MORNING TEA

---



**Scones with preserves & dollop cream** (v)

\$8.5

**Pastries, Danishes & Muffins** (v)

see display

## CHILDREN'S MENU

---



**Toast & Preserves** (v) (GFO)

\$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)

\$5

**Egg your way with toast** (v) (GFO)

\$8.5

**Bacon & Egg your way with toast** (GFO)

\$10.5

**Avo Crush** (v) (GFO)

\$10.5

avo crush, fried egg, sourdough ciabatta

**Pancake Stack** (v)

\$11

banana, caramel, vanilla ice cream

**Waffles** (v)

\$11

banana, berry compote, vanilla ice cream

*\*We endeavour to cater for gluten intolerance. However, as food is prepared in a kitchen where gluten is present we cannot guarantee the complete absence of allergens.*

## THE BOATSHEDS

*The headland at Keane's Point -now headquarters of the Royal Freshwater Bay Yacht Club was the site of many crabbing and small picnic parties as early as the 1850s. It became an increasingly popular location on the river for both competitive and recreational sailing; in fact boating of all kinds. By the 1920s, steamers were bringing holiday makers, either from Claremont or direct from Perth, to what was seen as "the destination of choice".*

*From the early twentieth century significant public figures began building their own private boatsheds for transport and recreational purposes.*





LUNCH  
&  
DINNER

FROM 11.30 AM

(v) = vegetarian  
(GF) = gluten friendly\*  
(GFO) = gluten friendly option\*

## MAINS

<b>Roast Pumpkin Salad</b> (GF)	\$20
roasted pumpkin, avocado, cos lettuce, parmesan, toasted pine nuts, citrus dressing	
add grilled chicken	\$4
<b>Szechuan Pepper Squid Salad</b>	\$25
szechuan pepper dusted squid, asian style salad, fresh chilli, nam jim dressing	
<b>Angus Cheeseburger &amp; Chips</b> (GFO)	\$24.5
free form angus patty, cheddar cheese, aioli, salad on brioche bun, with chips	
add bacon	\$3
add egg	\$3
<b>Buttermilk Fried Chicken Burger &amp; Chips</b>	\$24.5
crispy buttermilk chicken breast, cheddar cheese, slaw, sriracha mayo, house-made pickled red onion on brioche bun, with chips	
add bacon	\$3
<b>Chicken, Bacon &amp; Avocado Panini</b> (GFO)	\$19
grilled chicken breast, bacon, avo crush, spinach, sourdough ciabatta panini	
<b>Grilled Barramundi</b> (GF)	\$32
grilled Barramundi, rocket, pesto potatoes, blistered cherry tomatos, grilled asparagus, bacon lardons	
<b>Fish &amp; Chips</b>	\$23
crispy beer battered WA saddletail snapper, chips, side salad, tartare, lemon grilled option (GF)	\$2
<b>Freshies Seafood Experience</b>	per person \$29
crispy beer battered & grilled WA saddletail snapper fillets, szechuan pepper dusted squid, grilled garlic prawns, chips, garden salad, tartare, lemon, vinegar. minimum two persons	

\* We endeavour to cater for gluten intolerance. However, as food is prepared in a kitchen where gluten is present we cannot guarantee the complete absence of allergens.



FROM 11.30 AM

## SHARES

---



**Experience the joy of sharing with our specially designed 'Shares' menu. Offering a tempting array of dishes, it's best enjoyed by choosing a selection of plates for everyone at the table. We hope you sit back, relax, and enjoy!**

<b>Roast Pumpkin &amp; Labneh</b>	\$19
honey roasted pumpkin, rocket, labneh, roasted pepitas, toasted pine nuts, toasted pita bread, vinaigrette	
<b>Greek Lamb Mezze</b>	\$29
slow cooked lamb shoulder, feta cheese, pickled onions, marinated olives, roast capsicum, hummus, served with pita bread.	
<b>Prawn Pizza</b>	\$22
banana prawns, basil, red chillies, napolitana sauce, mozzarella on hand stretched pizza base	
<b>Chorizo Pizza</b>	\$22
spanish chorizo, red onion, cherry tomatoes, napolitana sauce, mozzarella on hand stretched pizza base	
<b>Chicken Tacos</b>	\$19
four crispy chicken fillet tacos, tomato & corn salsa	
<b>Birra Tacos</b>	\$19
four beef brisket tacos, mozzarella, pickled red onion.	
<b>Seared Prawns and Chorizo</b>	\$18.5
banana prawns, spanish chorizo, red chillies, rocket, lemon, olive oil, toasted turkish bread.	
<b>Haloumi Sliders</b>	\$16
two brioche buns served with roasted pumpkin, haloumi, rocket, beetroot relish, sriracha mayonnaise.	
<b>Bruschetta</b>	\$14
two slices of toasted ciabatta served with diced tomato and onion, feta cheese, olive oil, balsamic glaze.	
<b>Szechuan pepper dusted squid, black pepper aioli</b>	\$14
<b>Crispy coconut torpedo prawns, chipotle mayo</b>	\$14
<b>Arancini, mustard mayo (v)</b>	\$14
<b>Chips, tomato sauce (v)</b>	\$10
<b>Onion rings, sriracha mayo (v)</b>	\$10.5
<b>Garlic Bread</b>	\$8

FROM 11.30 AM

(v) = vegetarian  
(GF) = gluten friendly\*  
(GFO) = gluten friendly option\*

## DESSERT

---



- Chocolate Platter** \$14  
selection of soft-centred handcrafted chocolates, fresh strawberries
- Chocolate Fondant** \$14  
warmed chocolate pudding with a decadent melted chocolate centre, served with dollop cream, chocolate sauce and strawberries
- Apple and Almond Tart** \$14  
gluten-friendly apple and almond tart served with ice cream, drizzled with caramel sauce and topped with cacao granola
- Cheeseboard** \$18  
selection of Brie, cheddar and blue cheeses, turkish roll, crispbread, wine jelly, dried fruit

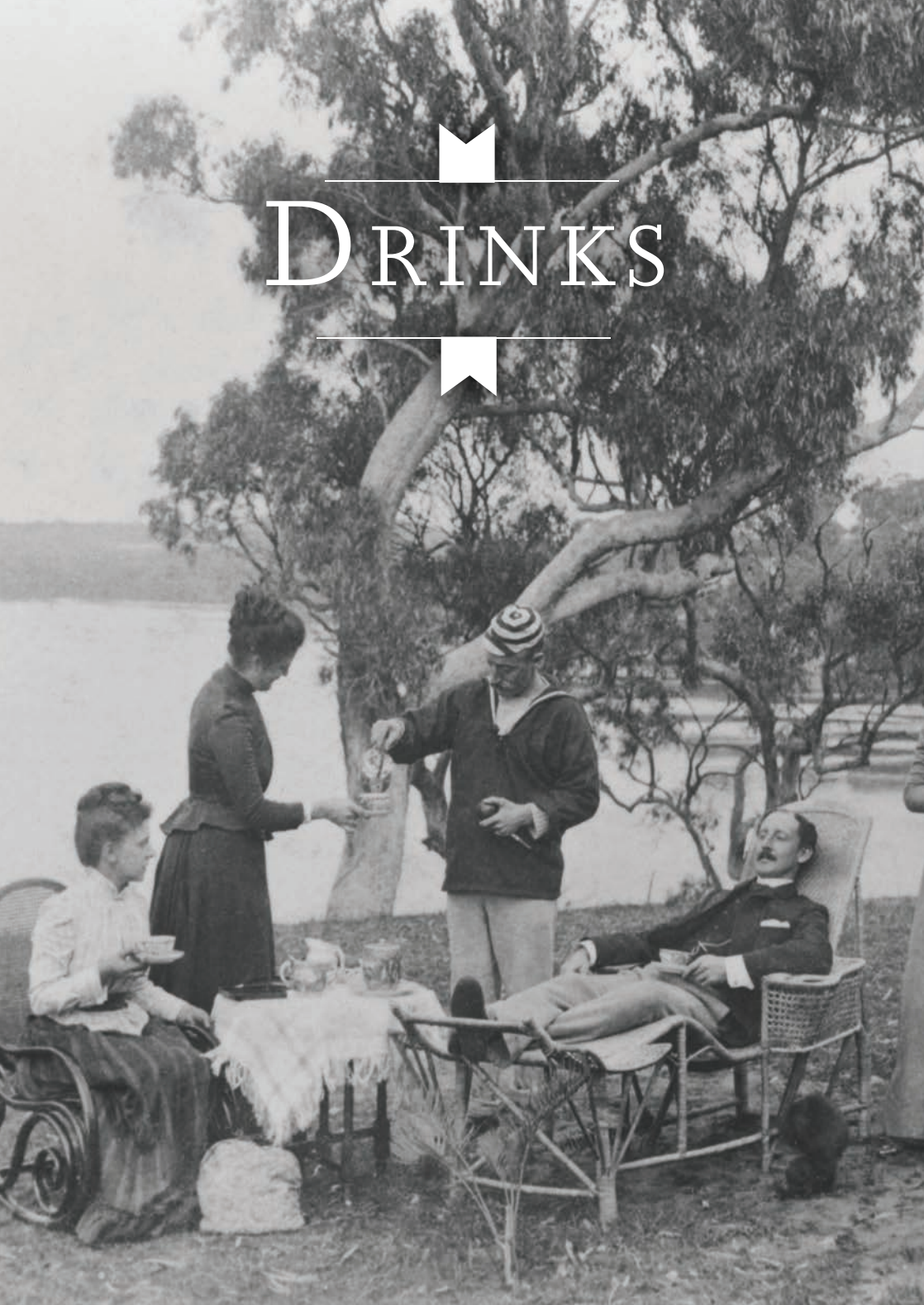
## CHILDREN'S MENU

---



- Fish & Chips** \$11  
battered saddletail snapper, chips, tartare, lemon  
grilled option (GF) \$2
- Vegetable Lasagne & Salad** (v) \$11
- Cheeseburger Slider & Chips** (GFO) \$11
- Ham & Cheese Pizza** \$11
- Junior Ice Cream Sundae** \$5.5

# DRINKS



# HOT DRINKS



	<b>Reg</b>	<b>Lge</b>		<b>Reg</b>	<b>Lge</b>
<b>Espresso</b>	\$4.3	\$4.9	<b>Hot Chocolate</b>	\$5	\$6
<b>Long Black</b>	\$4.5	\$5.5	<b>Mocha</b>	\$5.4	\$6.4
<b>Flat White</b>	\$4.7	\$5.7	<b>Babycino</b>	\$1	
<b>Cappuccino</b>	\$4.7	\$5.7	<b>Affogato</b>	\$6.5	
<b>Latte</b>	\$4.7	\$5.7	<b>Pot of Tea</b>	\$4.7	
<b>Short Macchiato</b>	\$4.5		Earl Grey		
<b>Long Macchiato</b>	\$5	\$6	English Breakfast		
<b>Extra Shot</b>	\$0.8		Ginger & Lemongrass		
			Chai		
<b>Milk Options</b>			Organic Green		
Regular	\$0		Orange Pekoe		
Skim	\$0		Peppermint		
Soy	\$0.5		Chamomile		
Almond	\$0.5		Jasmine		
Lactose Free	\$0.5		<b>Chai Latte</b>	\$5	\$6
Oat	\$0.5				
<b>Coffee Options</b>					
Regular					
Decaf					

# COLD DRINKS



## COLD PRESSED JUICES

<b>Orange</b>	\$9
<b>Seasonal Apple</b>	\$9
<b>Strawberry Lemonade</b>	\$9
<b>CABALA</b>	\$9
carrot, beetroot, apple, lemon	
<b>Ginger Tonic</b>	\$9
kale, spirulina, lime, green apple	

## SMOOTHIES

<b>Bananas For You</b>	\$10
banana, milk, yoghurt	
<b>Takes 2 To Mango</b>	\$10
mango, milk, apple juice, yoghurt	
<b>Berry Nice</b>	\$10
mixed berries, pineapple, milk, apple juice, yoghurt	
<b>UnbeLEAFable</b>	\$10
spinach, cucumber, mint, apple juice, banana	

## OLD FASHIONED MILKSHAKES

<b>Strawberry</b>	\$7.5
<b>Banana</b>	\$7.5
<b>Spearmint</b>	\$7.5
<b>Chocolate</b>	\$7.5
<b>Vanilla</b>	\$7.5
<b>Caramel</b>	\$7.5
<b>Iced Latte</b>	\$6.5
<b>Iced Coffee</b>	\$7.5
<b>Iced Mocha</b>	\$7.5
<b>Iced Chocolate</b>	\$7.5
<b>Glass of Milk</b>	\$3.5

## 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	\$5.5
Lemon Iced Tea	\$5.5
Peach Iced Tea	\$5.5

## WATER

Sparkling Water 500mL	\$6
Still Water 500mL	\$5

## MOCKTAILS

<b>Virgin Mojito</b>	\$10
soda water, simple syrup, mint, fresh lime	
<b>Virgin Sunrise</b>	\$10
orange juice, grenadine, fresh orange	
<b>Shirley Temple</b>	\$10
ginger ale, grenadine, fresh lime	

---

**BEER**

Corona 4.6%	\$10
Dingo Brewing Lager 4.5%	\$10
Gage Roads Single Fin 4.5%	\$10
James Squire 150 Lashes 4.2%	\$10
CBCo Small Ale IPA 3.5%	\$11
Cheeky Monkey XPA 4.8%	\$11
Beerfarm IPL 5.2%	\$11
White Lakes Dark Lager 4.8%	\$11

---

**NON ALCOHOLIC BEER**

Heaps Normal	
Quiet XPA <0.5%	\$11

---

**CIDER & GINGER BEER**

Boston Brewing	
Tingletop Ginger Beer 3.5%	\$11
Funk Perth Cider 4.8%	\$11

---

**WHITE**

	GLASS		BOTTLE
	SMALL	LARGE	
<b>Castle Rock Riesling</b>	\$12	\$16.5	\$47
Porongurup WA, lime, fresh flower, crisp, generous			
<b>Dukes 'Single Vineyard' Riesling</b>			\$54
Porongurup WA, crisp apple, lemon, racy, dry			
<b>Yealands 'Babydoll' Sauvignon Blanc</b>	\$11	\$15.5	\$46
Marlborough NZ, lifted passionfruit and grapefruit, fresh, expressive			
<b>Willoughby Park Sauvignon Blanc</b>			\$48
Great Southern WA, citrus, tropical fruit, fresh, zesty			
<b>Trevelen Farm Sauvignon Blanc Semillon</b>	\$11.5	\$16	\$46
Great Southern WA, tropical fruit, meyer lemon, long finish			
<b>Harewood Estate Sauvignon Blanc Semillon</b>			\$47
Great Southern WA, gooseberry, passionfruit, grass, citrus			
<b>Pizzini Pinot Grigio</b>	\$11.5	\$16	\$46
King Valley VIC, wildflowers, nashi pear, tangy acid crunch			
<b>Howard Park 'Flint Rock' Chardonnay</b>	\$12.5	\$17	\$49
Great Southern WA, honeydew, yellow peach, lemon zest, savoury minerality			
<b>Forest Hill 'Estate' Chardonnay</b>			\$54
Mount Barker WA, pear, nougat, nectarine, flinty minerality			

---

**SPARKLING**

GLASS

BOTTLE

**Castelli 'Crescendo' Sparkling**

Pemberton WA, brioche, white peach, cashew,  
delicate mousse

\$10

\$45

\$68

**Idée Fixe Brut by Vasse Felix**

Margaret River WA, pink lady apple skin, delicate almond  
biscotti, pomegranate, mandarin

---

**RED**GLASS  
SMALL    LARGE

BOTTLE

**Abbey Creek Pinot Noir**

Porongurup WA, violet, spice, cherry, plum, fine tannin,  
subtle oak

\$12.5

\$17

\$50

**Hay Shed Hill 'Morrison's Gift' Bordeaux Blend**

Margaret River WA, red cherry, plum, light oak, spicy tannin

\$12

\$16.5

\$47

**Vasse Felix 'Filius' Cabernet Sauvignon**

Margaret River WA, blood plum, black cherry, earthy, nutmeg

\$49

**West Cape Howe 'Frankland River' Shiraz**

Frankland River WA, dark fruit, chocolate, cherry,  
dusty tannin

\$12

\$16.5

\$47

**Xabregas Shiraz**

Mount Barker WA, liquorice, black fruit, silky tannins

\$48

---

**ROSÉ**GLASS  
SMALL    LARGE

BOTTLE

**Dukes 'Single Vineyard' Rosé**

Porongurup WA, rose petal, strawberry, crisp, dry

\$11

\$15

\$45

