



FRESHWATERS

where we come to play.

BREAKFAST



UNTIL 11.30 AM

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

BREAKFAST

Pastries, Danishes & Muffins (v)	see display
Toast & Preserves (v) (GFO) choose from sourdough ciabatta, whole grain ciabatta or gluten free* bread and strawberry, blackberry, whisky marmalade, honey, vegemite or peanut butter	\$7
Sultana, Fig & Nut Toast & Preserves (v)	\$8
Ham & Cheese Toastie (GFO) smokey ham, cheese, sourdough ciabatta, mustard mayo	\$13.5
Granola Bowl (v) (GFO) cinnamon & toasted coconut granola, stewed apple, greek yoghurt	\$16
Freshies Big Brekky (GFO) two eggs your way, two rashers of middle bacon, hash brown, roasted cherry tomatoes, herbed portobello mushrooms, irish sausage, smokey beans, toast	\$29.5
Freshies Veggie Brekky (v) (GFO) 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>	\$26.5
Shakshuka Eggs (GFO) poached eggs, smokey beans, grilled chorizo, roasted chickpeas, fetta, sourdough ciabatta	\$25
without chorizo (v)	\$22
Bacon & Egg Roll (GFO)	\$18
Eggs your way with toast (v) (GFO)	\$15.5
Bacon & Eggs your way with toast (GFO)	\$20
Eggs Benedict (GFO) two poached eggs, two rashers of middle bacon, wilted spinach, chive, hollandaise, english muffin toast	\$24
Avo Crush (GFO) avocado, two poached eggs, grilled chorizo, fetta, sourdough ciabatta	\$24
without chorizo (v)	\$21
Waffles (v) maple & pecan butter, banana, blueberries, vanilla ice cream, maple syrup	\$22

*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

\$5.5 each

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

- eggs (1)

\$4 each

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)

\$9

Bacon & Egg your way with toast (GFO)

\$11

Avo Crush (v) (GFO)

\$11

avo crush, fried egg, sourdough ciabatta

Pancake Stack (v)

\$11.5

banana, caramel, vanilla ice cream

Waffles (v)

\$11.5

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

Roast Pumpkin Salad (GF)	\$21
roasted pumpkin, avocado, cos lettuce, parmesan, toasted pine nuts, citrus dressing	
add grilled chicken	\$4
Szechuan Pepper Squid Salad	\$26.5
szechuan pepper dusted squid, asian style salad, fresh chilli, nam jim dressing	
Angus Cheeseburger & Chips (GFO)	\$25.5
free form angus patty, cheddar cheese, aioli, salad on brioche bun, with chips	
add bacon	\$3
add egg	\$4
Buttermilk Fried Chicken Burger & Chips	\$25.5
crispy buttermilk chicken breast, cheddar cheese, slaw, sriracha mayo,	
house-made pickled red onion on brioche bun, with chips	
add bacon	\$3
Chicken, Bacon & Avocado Panini (GFO)	\$20
grilled chicken breast, bacon, avo crush, spinach, sourdough ciabatta panini	
Beef Cheek Pappardelle	\$28
slow braised beef cheek, tomato sugo, pappardelle pasta, fresh basil,	
cherry tomatoes, parmesan	
Greek Lamb Shoulder	\$29
slow cooked lamb shoulder, brown rice & quinoa, herb salad, labneh,	
pickled red onion, toasted flat bread	
Goats Cheese Tortellini (V)	\$27
rocket & goats cheese tortellini, pumpkin, sage butter, pine nuts, fresh rocket	
Grilled Barramundi (GF)	\$34
grilled Barramundi, rocket, pesto potatoes, blistered cherry tomatoes,	
grilled asparagus, bacon lardons	
Fish & Chips	\$24
crispy beer battered goldband snapper, chips, side salad, tartare, lemon	
grilled option (GF)	\$2
Freshies Seafood Experience For Two	per person \$31
crispy beer battered & grilled goldband 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!

Roast Pumpkin & Labneh	\$20
honey roasted pumpkin, rocket, labneh, roasted pepitas, toasted pine nuts, toasted pita bread, vinaigrette	
Greek Lamb Mezze	\$31
slow cooked lamb shoulder, feta cheese, pickled onions, marinated olives, roast capsicum, hummus, served with pita bread.	
Prawn Pizza	\$23
banana prawns, basil, red chillies, napolitana sauce, mozzarella on hand stretched pizza base	
Chorizo Pizza	\$23
spanish chorizo, red onion, cherry tomatoes, napolitana sauce, mozzarella on hand stretched pizza base	
Chicken Tacos	\$20
four crispy chicken fillet tacos, tomato & corn salsa	
Birra Tacos	\$20
four beef brisket tacos, mozzarella, pickled red onion.	
Seared Prawns and Chorizo	\$20
banana prawns, spanish chorizo, red chillies, rocket, lemon, olive oil, toasted turkish bread.	
Haloumi Sliders	\$17
two brioche buns served with roasted pumpkin, haloumi, rocket, beetroot relish, sriracha mayonnaise.	
Bruschetta	\$14.5
two slices of toasted ciabatta served with diced tomato and onion, feta cheese, olive oil, balsamic glaze.	
Szechuan pepper dusted squid, black pepper aioli	\$14.5
Crispy coconut torpedo prawns, chipotle mayo	\$14.5
Arancini, mustard mayo (v)	\$14.5
Chips, tomato sauce (v)	\$10.5
Onion rings, sriracha mayo (v)	\$11
Garlic Bread	\$8.5

FROM 11.30 AM

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

DESSERT



Chocolate Fondant

\$14

warmed chocolate pudding with a decadent melted chocolate centre, served with dollop cream, chocolate sauce and strawberries

Cheeseboard

\$29

selection of Brie, cheddar and blue cheeses, turkish roll, crispbread, wine jelly, dried fruit

CHILDREN'S MENU



Fish & Chips

\$12

battered saddletail snapper, chips, tartare, lemon
grilled option (GF)

\$2

Vegetable Lasagne & Salad (v)

\$11.5

Cheeseburger Slider & Chips (GFO)

\$11.5

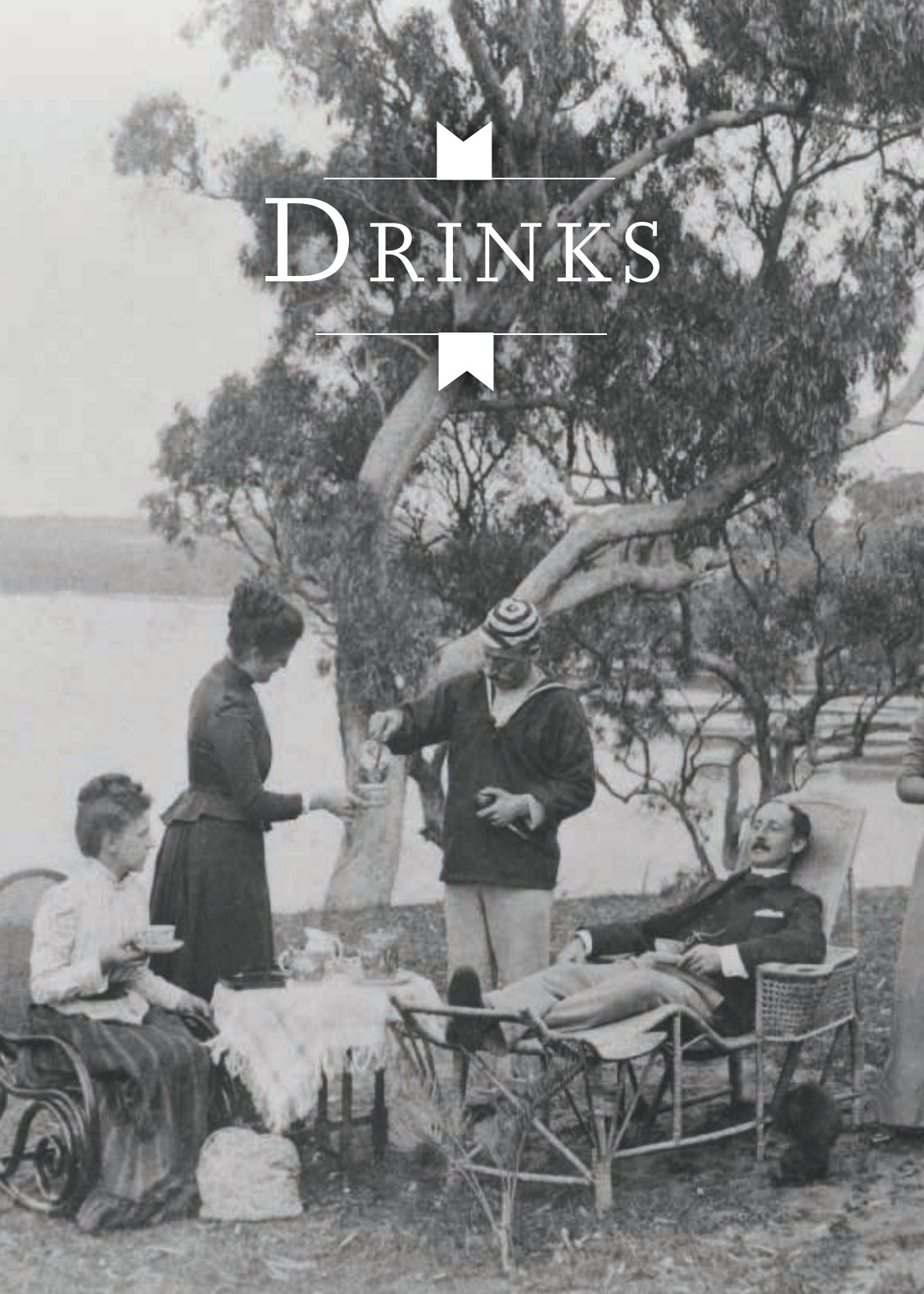
Ham & Cheese Pizza

\$11.5

Junior Ice Cream Sundae

\$5.5

DRINKS



HOT DRINKS



	Reg	Lge		Reg	Lge
Espresso	\$4.5	\$5.1	Hot Chocolate	\$5.2	\$6.2
Long Black	\$4.6	\$5.2	Mocha	\$5.6	\$6.6
Flat White	\$4.9	\$5.9	Babycino	\$1	
Cappuccino	\$4.9	\$5.9	Affogato	\$5.6	\$6.6
Latte	\$4.9	\$5.9	Pot of Tea	\$5.0	
Short Macchiato	\$4.6		Earl Grey		
Long Macchiato	\$5.1	\$6	English Breakfast		
Extra Shot	\$0.8		Ginger & Lemongrass		
			Chai		
Milk Options			Organic Green		
Regular	\$0		Orange Pekoe		
Skim	\$0		Peppermint		
Soy	\$0.5		Chamomile		
Almond	\$0.5		Jasmine		
Lactose Free	\$0.5				
Oat	\$0.5		Chai Latte	\$5	\$6
Coffee Options					
Regular					
Decaf					

COLD DRINKS



COLD PRESSED JUICES

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

SMOOTHIES

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

OLD FASHIONED MILKSHAKES

Strawberry	\$7.5
Banana	\$7.5
Spearmint	\$7.5
Chocolate	\$7.5
Vanilla	\$7.5
Caramel	\$7.5
Iced Latte	\$6.5
Iced Coffee	\$7.5
Iced Mocha	\$7.5
Iced Chocolate	\$7.5
Glass of Milk	\$3.75

SOFT DRINKS

Coke	\$4.95
Coke No Sugar	\$4.95
Diet Coke	\$4.95
Sprite	\$4.95
Lift	\$4.95
Fanta	\$4.95
Ginger Ale	\$4.95
Tonic	\$4.95
Soda	\$4.95
Lemon Lime Bitters	\$5.95
Lemon Iced Tea	\$5.95
Peach Iced Tea	\$5.95

WATER

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

MOCKTAILS

Virgin Mojito	\$10
soda water, simple syrup, mint, fresh lime	
Virgin Sunrise	\$10
orange juice, grenadine, fresh orange	
Shirley Temple	\$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

NON ALCOHOLIC BEER

Heaps Normal	
Quiet XPA <0.5%	\$11

CIDER

Funk Perth Cider 4.8%	\$11
-----------------------	------

WHITE

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

SPARKLING

GLASS

BOTTLE

Castelli 'Crescendo' Sparkling

\$10

\$45

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

Idée Fixe Brut by Vasse Felix

\$68

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

RED

GLASS

BOTTLE

SMALL

LARGE

Abbey Creek Pinot Noir

\$12.5

\$17

\$50

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

Hay Shed Hill 'Morrison's Gift' Bordeaux Blend

\$12

\$16.5

\$47

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

Vasse Felix 'Filius' Cabernet Sauvignon

\$49

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

West Cape Howe 'Frankland River' Shiraz

\$12

\$16.5

\$47

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

Xabregas Shiraz

\$48

Mount Barker WA, liquorice, black fruit, silky tannins

ROSÉ

GLASS

BOTTLE

SMALL

LARGE

Dukes 'Single Vineyard' Rosé

\$11

\$15

\$45

Porongurup WA, rose petal, strawberry, crisp, dry

State Library of Western Australia 24199P

