



Pearlers

Bar & Grill

Dining Menu

Small Plates

Garlic Bread (v)	\$10
Cheesy Garlic Bread (v)	\$12
Mushroom & Parmesan Arancini (v) with aioli sauce	\$16
Chargrilled Corn Ribs (v / gf) with green chilli & lime chutney	\$16
Tomato Bruschetta (v) (2 pcs) with buffalo mozzarella & fresh basil	\$18
Maple Glazed Pork Bites (gf) with fresh chilli	\$20
Spicy Chicken Wings (gf) with ranch sauce	\$20
Chilli Garlic Prawns (gf) panfried whole Australian tiger prawns with fresh chilli & garlic	\$28

Smokey Bay Oysters

Smokey Bay S.A

Natural (gf)	1/2 doz	doz
Kilpatrick (gf)	\$32	\$60
	\$35	\$65

From The Grill...

Margaret River fresh
YG 100 day grain-fed beef

Rump 400g	\$42
Porterhouse 300g	\$43
Scotch 300g	\$46
Eye Fillet 250g	\$49

All steaks are cooked to your liking,
served with mash & veg (gf) or chips
& salad, with choice of sauce

Pepper (gf)	Mushroom (gf)	Gravy (gf)
Garlic Cream (gf)	Garlic Prawn Topper	\$14
Chilli Garlic Tiger Prawns		\$18

Gourmet Salads

New Potato & Rocket Salad (gf) with prosciutto, feta, green beans, Spanish onion & seeded mustard dressing	\$28
add Chicken	\$10
add Marinated Prawns	\$14
Thai Beef Salad (gf)	\$43
300g chargrilled porterhouse, cherry tomatoes, Spanish onion, cucumber, carrot, fresh Asian herbs, roasted peanuts & Nam jim dressing	

Large Plates

Coconut Chickpea Curry (vg / gf) with steamed basmati rice & fresh tomato salsa	\$28
add Marinated Prawns	\$14
Creamy Portobello Mushroom Linguine (v) with shaved parmesan	\$28
Chicken Schnitzel with chips, salad & choice of sauce	\$30
Chicken Parmigiana with chips & salad	\$34
Braised Beef Short Ribs (gf) with creamy mash & corn ribs	\$35
Kinkawooka Mussels (gfo) served with tomato & basil sauce & toasted garlic sourdough	\$38
Lamb Cutlets served with roast beetroot salad & pomegranate dressing	\$50
Optional Sides:	
Creamy Mash (gf)	\$10
House Salad (gf)	\$12
Steamed Veg (gf)	\$12

v - vegetarian | vg - vegan | gf - gluten free | gfo - gluten free option

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Pizza Menu

Margherita (v)

Napoli base, buffalo mozzarella & fresh basil

\$26

Pepperoni

Napoli base, pepperoni slices & mozzarella cheese

\$26

Hawaiian

Napoli base, ham, pineapple & mozzarella cheese

\$26

BBQ Meat Lovers

Napoli base, chicken, ham, bacon, chorizo, pepperoni, mozzarella cheese & BBQ sauce

\$30

Mushroom & 3 Cheese (v)

Napoli base, portobello mushrooms, buffalo mozzarella, parmesan & fetta

\$30

Old Faithful

Napoli base, prawns, chorizo, pepperoni, capsicum, Spanish onion, olives & mozzarella cheese

\$30

Mediterranean Chicken

Napoli base, marinated chicken, capsicum, sundried tomato, Spanish onion, olives & mozzarella cheese

\$30

Lil' Pearlers

Kids 12 & under

Lil' Pasta (v)

served with napoli sauce or plain

\$14

Lil' Pizza

napoli base, ham, pineapple & mozzarella cheese

\$16

Lil' Schnitty

served with chips, salad & tomato sauce

\$20

Lil' Steak (gfo)

served with chips, salad & tomato sauce

\$20

Something Sweet

Coconut Panna Cotta

with sour cherry coulis

\$12

Tiramisu

\$14

Apple Crumble Pizza (serves 2-4)

baked apples, crumble topping served with caramel sauce & ice cream

\$20

All Pizzas can be made with GF bases for \$3
Extra toppings \$3 each | Add Prawns \$8

Weekly Dinner Specials:

Monday - Parmi Night | Tuesday - Treat yourself Tuesday (Dessert Specials)
Wednesday - Steak & Shiraz Specials | Thursday - Half Price Wings
Friday - Italian Faves Friday

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No Substitutions Please. We are happy to remove ingredients where possible for dietary concerns. This helps us deliver a better service for all of our guests.

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Lunch Menu

Available 11am-2.30pm only

Chicken Schnitzel Burger Chicken schnitzel, lettuce, tomato, cheese & sweet chilli mayo	\$24
The Roey Burger House made burger patty, bacon, egg, cheese, tomato, beetroot, onion & tomato relish	\$26
Steak Sanga Steak, bacon, egg, cheese, beetroot, tomato, onion & house made tomato relish	\$26
Spaghetti Bolognese Rich slow-cooked prime beef, tomatoes, onions, garlic & aromatic herbs served with shaved parmesan	\$24
Vegetarian Quiche Cherry tomatoes, spinach, fetta & spring onion served with a house salad	\$22

Gluten free buns available, just ask our staff when ordering

**All burgers & sangas are served with
chips & your choice of sauce:**

(Additional sauces \$3 each)

Gravy (gf) \$3	Mushroom (gf) \$3
Pepper (gf) \$3	Garlic (gf) \$3

Garlic Prawn Topper \$14 Chilli Garlic Tiger Prawns \$18

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Wine List

Bubbles...

	GLS BTL
Dunes & Green (Eden Valley SA) Sparkling Brut Piccolo	\$13
De Bortoli (King Valley NSW) Prosecco Piccolo	\$15
Redbank (King Valley VIC) Prosecco	\$65
Jansz (Tamar Valley TAS) Sparkling Cuvee	\$70
Pol Roger (France) Champagne	\$290

White...

	GLS BTL
Hay Shed Hill Sav Blanc Semillon (Margaret River WA) Grassy aromas, tropical flavours with a dry lively finish	\$12 \$55
Shaw & Smith Savignon Blanc (Adelaide Hills SA) Exceptional freshness, purity & balance	\$15 \$75
Amelia Park Chardonnay (Margaret River WA) Aromas of wild peach & jasmine blossom with a palate of stone fruits, lemon curd & bergamot	\$14 \$78
Haha Sauvignon Blanc (Marlborough NZ) Fresh & zesty, herbal & passionfruit notes with a hint of citrus	\$55
Vasse Felix Classic White (Margaret River WA) Aromas of lemon blossom, orange pith, Kaffir lime & jasmine. A soft & fresh palate.	\$55
Pewsey Vale Riesling (Eden Valley SA) Aromatic with a palate of grapefruit lime & fresh rosemary	\$65
Corte Giara Pinot Grigio (Italy) Aromatic lift of floral notes along with a crisp dry finish	\$75

Rose...

	GLS BTL
La Vieille Ferme (France) Combining red fruit with juicy summer nectarines & peaches	\$14 \$55
Mrs Wigley (McLaren Vale SA) A fresh lifted bouquet with delightful notes of rose water & summer berry pudding	\$55
Fermoy (Hawkes Bay NZ) Vibrant redcurrant, cherry, rosehip on the front palate lead into textural notes of lemon curd, Turkish delight & aniseed spice	\$55

Red...

	GLS BTL
Annie's Lane Cabernet Merlot (Clare Valley SA) Characters of raspberry & spicy flecks, with a soft jammy finish	\$13 \$50
Pepperjack Shiraz (Barossa SA) Aromas of blackberry & plum, with hints of pepper & spice	\$13 \$60
Yalumba Shiraz (Barossa SA) Hints of plums, chocolate & cinnamon notes	\$70
Haha Pinot Noir (Marlborough NZ) Bright cherry & raspberry with subtle notes of herbs, rose petal & chocolate	\$65
Hay Shed Hill 'Morrison's Gift' Blend (Margaret River WA) A regional blend of Cab Sav, Malbec, Cab Franc, Merlot & Petit Verdot	\$55
Alkoomi Shiraz (Frankland River WA) Lifted aromas of violets, black cherries & peppery spices	\$72
Vasse Felix 'Filius' Cab Merlot (Margaret River WA) Soft, juicy & approachable with intense dark fruit flavour, notes of cassis & chocolate	\$75
Yalumba 'The Cigar' Cab Sauvignon (Barossa SA) Vibrant with blueberry & raspberry, palate balanced by chocolate & mint	\$75
Jasci Montepulciano (Italy) Aromatic with notes of strawberry & blackcurrant, hints of cinnamon & vanilla	\$75
Alkoomi 'Heritage' Pinot Noir (Frankland River WA) Floral, spicy, with a hint of citrus, balanced by notes of cherries & berries	\$83

Chilled Red...

Mr Mick Chilled Tempranillo (Clare Valley SA)	\$55
Chaffey Brothers Chilled Grenache (Barossa SA)	\$70