

FEEL FREE TO ORDER AT THE BAR AND SEE BOARD FOR DAILY SPECIALS

## A LA CARTE

<b>OLIVES</b> CHILLI, THYME + LEMON MARINATED (VI GF)	9
<b>LIGHT SOURDOUGH</b> CHARGRILLED W/ OILS + BALSAMIC	10
<b>BRUSCHETTA</b> WHIPPED FETA + SLOW ROASTED TOMATO	14
<b>LOCAL CRISPY SQUID</b> SALSA VERDE, CHERRY TOMATOES, PARMESAN + PINE NUTS (GF)	16
<b>MUSHROOM FRITTI</b> AGED PARMESAN, GARLIC AIOLI (VII GF)	16
<b>ARANCINI (3)</b> MOZZARELLA, THYME + HELLFIRE SAUCE (VII GF)	17
<b>ROASTED BEETROOT SALAD</b> CHICKPEAS, FRESH HERBS, ROCKET, WHIPPED FETA W/ TOASTED QUINOA (VII GF)	20
<b>CEVICHE</b> -STYLE LOCAL SNAPPER, CITRUS, CHILLI, HERBS + YAM CRISPS (GF)	21
<b>BRANDY LIVER PATE</b> PICKLES, GRILLED BRIOCHE + APPLE BUTTER	22
<b>BAKED GNOCCHI</b> W/ OVEN-ROASTED TOMATOES, BASIL, THYME, MOZZARELLA (VII)	23
<b>SILKY MUSHROOM RISOTTO</b> AGED PECORINO + TRUFFLE OIL (GF)	25
<b>PRAWN RISOTTO</b> WHITE WINE, GARLIC, CHILLI, DILL + QUINOA PANGRATTATO (GF)	27
<b>CRUNCHY LOCAL SNAPPER</b> RUSTIC FRIES, AIOLI, TOMATO, ROCKET, RADISH SALAD (GF)	27
<b>THIN GRILLED CHICKEN BREAST</b> , PECORINO, ROCKET, PICANTE TOMATO SALSA (GF)	28
<b>PORK BELLY</b> , PEPPERONATA, FENNEL + GREEN APPLE, TOASTED RED RICE (GF)	30
<b>BEEF RIB</b> CHAR GRILLED BEEF RIB, GNOCCHI, ASPARAGUS, RED CABBAGE PICKLE, TOASTED SEEDS + GLAZE	34

MOZZARELLA, PECORINO, BASIL (VII GFO)	19
SCATTERINGS OF HOT SAUSAGE, PORKBELLY, MOZZARELLA, CHILLI FLAKES (GFO)	26
CHICKEN, BACON, MOZZARELLA, POTATO SKINS W/ BUTTERMILK SWIRL + GLAZE (GFO)	26
PRAWN, PROSCIUTTO, MOZZARELLA, ROCKET (GFO)	26
ROASTED PUMPKIN, FETA, SALSA VERDE + PINE NUTS (VII GFO)	24
TRIPLE CHEESE, ARTICHOKE, THYME, POTATO SKINS, TRUFFLE OIL (VII GFO)	25

## PIZZA

GLUTEN-FREE BASE AVAILABLE 4

## SIDES

FRIES, TRADITIONAL (V1)	6
SWEET POTATO SHOESTRING FRIES (VI GF)	7
HALOUMI FRIES, HERBS + HELLFIRE SAUCE	12
TRIO PALETTE OF FRIES: TRADITIONAL, SWEET POTATO AND HALOUMI HELLFIRE + BUTTERMILK DRIZZLE	19
SEASONAL VEGETABLES	9
ROSEMARY POTATOES (VI GF)	10
HUMBLE SALAD, GOJI BERRY DRESSING, TOASTED RED RICE, ROSEMARY (GF)	11
ROASTED CAULIFLOWER, DILL, OLIVE OIL, RED WINE VINEGAR, WALNUTS (VI GF)	12
PUMPKIN WEDGE, PICKLED CABBAGE, TOASTED SEEDS, GLAZE, BUTTERMILK DRIZZLE (GF)	14

PLEASE NOTE: VI = VEGAN; VII = VEGETARIAN; GF = GLUTEN FREE; GFO = GLUTEN FREE OPTION AVAILABLE

## DESSERTS

VANILLA BEAN BRULEE, BERRY, THYME COMPOTE + AMARRETTI (GF)	15
WINTER WARM BROWNIE, HAZELNUT ICE CREAM + CANDY ALMOND SHARDS (GF)	15
STRAWBERRIES, CANDIED MAPLE BACON, VANILLA ICE CREAM + EATON MESS	15
ROASTED ALMOND ORANGE CAKE, RED WINE SYRUP + MARSCAPONE	15
CHEESE BOARD SELECTION OF THREE CHEESES, APPLE BUTTER, BRIOCHE + CRACKERS	27

## KIDS ALL MEALS \$10

FISH + FRENCH FRIES  
CHICKEN FILLET SKEWERS, SALAD  
DUO OF SLIDERS - CHEESE + HAM, CHICKEN + LETTUCE, + SHOE STRING FRIES

TOMATO + CHEESE  
HAM CHEESE

## EATS

## PIZZA

## DESSERTS

ICE CREAM W/ BROWNIE BITS	6
ICE CREAM W/ STRAWBERRIES	6

## FUNCTIONS & EVENTS

HOST YOUR NEXT FUNCTION WITH US! ENQUIRE AT [ADMIN@THERESIDENTBAR.COM.AU](mailto:ADMIN@THERESIDENTBAR.COM.AU)  
OR CALL US AT 93869183 FOR MORE INFORMATION



## SPARKLING

ALPHA BOX AND DICE 'ZAPTUNG' PROSECCO NV	SOUTH AUSTRALIA	9 / 45
BIRD IN HAND SPARKLING PINOT NOIR, 2017	ADELAIDE HILLS, SA	13 / 60
CASTELLI ESTATE 'CHECKMATE' NV	GREAT SOUTHERN, WA	13 / 60
VEUVE CLICQUOT BRUT NV	REIMS, FR.	108

## WHITES

XABREGAS 'DEVOLUTION' RIESLING, 2015 (V)	MOUNT BARKER, WA	12 / 55
SPRING SEED 'POPPY' PINOT GRIGIO, 2017 (O)	MCLAREN VALE, SA	10 / 50
FLOR MARCHE SAUVIGNON BLANC, 2017 (V,N)	MARGARET RIVER, WA	9 / 45
HIGHER PLANE FIANO, 2016	MARGARET RIVER, WA	13 / 60
GEYER MUSCAT OF ALEXANDRIA, 2016 (V,N)	MARGARET RIVER, WA	14 / 65
EVOI WINES CHARDONNAY, 2017	MARGARET RIVER, WA	13 / 60

## ROSE

DOMINIQUE PORTET 'FONTAINE' ROSE, 2017	YARRA VALLEY/PYRNEES, SA	13 / 60
HONORO VERA ROSATO, 2016	BODEGAS, SP	11 / 55

## REDS

BETWEEN FIVE BELLS PINOT NOIR, 2016 (O,V,N)	GEELONG, VIC	12 / 55
FAIRBROSSEN TEMPRANILLO, 2015	PERTH HILLS, WA	12 / 55
BATTLE OF BOSWORTH 'PURITAN' SHIRAZ, 2016 (O,V,N)	MCLAREN VALE, SA	9 / 45
YELLAND & PAPPS SETE DE VINO PRIMITIVO BARBERA, 2015 (O,V)	BAROSSA VALLEY, SA	10 / 50
EMPIRICA 'UVAGGIO' GMS, 2014	GREAT SOUTHERN, WA	13 / 60
BRASH HIGGINS CABERNET FRANC. (N)	MCLAREN VALE, SA	14 / 65

WHERE RELEVANT WE HAVE NOTED WHICH OF OUR WINES ARE CERTIFIED ORGANIC, ORGANIC, VEGAN, NATURAL OR HAVE NO ADDED PRESERVATIVES AND/OR ADDITIVES

## BOTTLED BEER

ASAHI SOUKAI	3.5%	8
COORS LAGER	4.2%	8
HEINEKEN	5%	10
COLONIAL DRAUGHT	4.8%	12
COLONIAL SMALL ALE	3.5%	10
COLONIAL I.P.A	6.5%	12
MOUNTAIN GOAT STEAM ALE	4.5%	10
GAGE ROADS NARROW NECK	3.5%	11
GAGE ROADS SINGLE FIN SUMMER ALE	4.5%	10
GAGE ROADS LITTLE DOVE PALE ALE	6.2%	12
FERAL PERTH LOCAL LAGER	4.9%	10
FERAL SLY FOX	4.5%	10
FERAL HOP HOG	5.8%	11
FERAL WAR HOG	7.5%	13
MONTEITHS APPLE CIDER	4.5%	11
LITTLE CREATURES PIPSQUEAK APPLE CIDER	5.2%	10
COLONIAL BERTIE COLD PRESSED APPLE CIDER	4.6%	12

OUR BEERS ON TAP CHANGE SEASONALLY, PLEASE SEE THE BAR FOR OUR CURRENT SELECTION

## COCKTAILS

### ROTTNEST MARTINI

VANILLA INFUSED RUM, WILD STRAWBERRY LIQUEUR, FALERNUM, LIME, SUGAR, EGG WHITE 18

### BOAB BLOSSOM

GIN, ELDERFLOWER, APPLE, LEMON, SUGAR, SODA 17

### FREMANTLE NURSE

VODKA, MINT, GRAPEFRUIT, LIME, GRENADINE 16

### APEROL YOUR WAY

SOUR: APEROL, LEMON, SUGAR, EGG WHITE  
OR  
SPRITZ: APEROL, PROSECCO, SODA 13

### THE RESIDENT ESPRESSO MARTINI

BACKYARD ROASTER COFFEE, VODKA, VANILLA & KAHLUA FOR A SMOOTH FINISH 16

### NEDLANDS NEGRONI

CAMPARI, BOMBAY SAPPHIRE GIN, ROSSO WITH AN ORANGE PEEL 15

### MOUNT ELIZA MULE

VODKA, ST GERMAIN ELDERFLOWER LIQUEUR, LIME AND GINGER BEER, SERVED TALL 16

IF YOU WOULD LIKE ANY CLASSICS PLEASE ASK ONE OF OUR FRIENDLY BARTENDERS

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