

SMALL PLATES & SALADS

Tomato & Basil Pesto Focaccia \$13.00*Grilled focaccia topped with marinated tomato in basil pesto, Parmesan cheese & finished with a drizzle of balsamic glaze.***Chilli Cheese Fries \$14.00***Golden fries loaded with liquid cheese and hearty bean-based chili.***Jalapeño Popper \$15.00***Spicy jalapeño and creamy cheese, crispy fried, served with teriyaki mayo.***Golden Prawn Croquettes (I) \$17.00***Golden fried prawn croquettes with whipped potato filling and spicy tartare.***Crispy Chilli Squid Tentacles (I) \$17.00***Golden-fried squid tentacles, finished with aromatic chilli, spring onion, & crunchy fried shallots.***Five-Spiced Braised Pork Belly \$18.00***Whole braised pork belly slow-cooked with a fragrant five-spice blend to achieve a rich, deeply flavoured finish. Served with stir-fried kimchi and ssamjang sauce.***Braised Beef \$18.00***Slow-braised tender beef, served with creamy celeriac remoulade and topped with crispy fried shallots.***Honey Combo Chicken Wings \$18.00***Crispy wings coated in a signature soy-garlic-honey glaze. A savory and sweet Korean classic.***Crispy Chicken Wings \$18.00***Crispy WA chicken wings served with house-made spicy mayo.***Grilled Octopus (A) \$19.00***Grilled tender octopus served with carrot velouté and a crispy chili croissant crumb.***Broccolini \$21.00***Charred broccolini served with a creamy miso sauce, topped with savory cashews and crispy vermicelli.***Caesar Salad \$23.00***Whole, crisp cos lettuce hearts, served with bacon, Parmesan, croutons & a boiled egg, finished with a creamy Caesar dressing.*

LARGE PLATES

Eggplant and Provolone Burger & Fries \$26.00*Double fried eggplant with grilled provolone, house gachujang mayo, pickled cucumber and lettuce on a toasted bun, served with chips.***Porcini Mushroom Risotto \$27.00***Earthy porcini & seasonal mushrooms folded into a creamy risotto, topped with parmesan and a touch of truffle oil.***Cajun Chicken Burger & Fries \$28.00***Grilled cajun chicken breast with cheese, coleslaw, guacamole, & Tribe Burger sauce & BBQ sauce on a toasted brioche bun.***Chicken Caesar Sarnie & Fries \$28.00***Grilled chicken breast, lettuce, bacon & parmesan tossed in creamy caesar dressing.***TRIBE Beef Burger & Fries \$29.00***WA Angus beef patty with American cheese, lettuce, tomato, bacon, pickles, Tribe Burger sauce & BBQ sauce on a toasted brioche bun.***Bulgogi Steak Sarnie & Fries \$30.00***Grilled Korean-marinated beef with lettuce, jalapenos, house-made veggie pickles, creamy gochujang mayo, & melted cheese.***Bulgogi Rice \$30.00***Stir-fried Korean-marinated beef served over steamed rice with house-made kimchi, topped with a fried egg.***Beef Rendang \$31.00***Tender beef simmered in rich rendang curry, served with steamed rice, house pickles & mini naan.***Garlic Butter Seafood Stir-fry (I) \$33.00***A medley of prawns, squid, mussels & crab, stir-fried in rich garlic butter sauce, served with steamed rice & mini naan.***Spicy Seafood Soup (I) \$33.00***A flavourful spicy seafood broth loaded with prawns, squid, mussels, and crab along with seasonal vegetables, served with steamed rice***Pan-seared Barramundi (I) \$34.00***Pan-seared barramundi served with sweet potato mash, roasted brussels sprouts, crispy capers and a saffron orange cream sauce.***Lamb Cutlets \$37.00***Grilled lamb cutlet, served with kipfler potato & roasted mini tomato and blueberry wine sauce.*

DESSERTS

Warm Chocolate Fondant \$17.00*Rich dark chocolate fondant with a molten centre, served with vanilla bean ice cream, seasonal berries and white chocolate shavings.***Parisian Flan \$18.00***Classic French custard tart with a silky smooth filling and golden pastry crust, topped with pistachio fairy floss, white chocolate shavings, caramel drizzle and chopped walnuts.*

SEAFOOD ORIGIN: A = Australian, I = Imported, M = Mixed

Our menu & kitchen contains multiple allergens & foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production & serving environment, we cannot guarantee the complete omission of such allergens from which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.

WINE & BEER

SPARKLING

TATACHILLA BRUT NV	12 / 52
DA LUCA PROSECCO	64**
CAMP VIEJO CAVA	72**
CHANDON BRUT NV	92**

WHITE

TATACHILLA SB	12 / 52
GRANT BURGE PINOT GRIGIO	13 / 60
PETALUMA CHARDONNAY	15 / 69
MUD HOUSE SB	63**
BROOKLAND VALLEY SBS	66**
EDDYSTONE RIESLING	96**

ROSE AND SWEET

DAYS OF ROSE	12 / 52
AMBERLEY MOSCATO	56**

RED

TATACHILLA SHIRAZ CAB	12 / 52
CAMPO VIEJO TEMPRANILLO	14 / 65
STONELIEGH PINOT NOIR	15 / 69
BROOKLAND VALLEY CAB SAV	66**
ST HALLET BUTCHERS SHIRAZ	86**
ST HALLET BLACKWELL SHIRAZ	142**

BEER

PURE BLONDE	11
CORONA	12
ASAHI	13
MONTHETS APPLE CIDER	13
GAGE ROADS SINGLE FIN	12
BALTER PALE ALE & HAZY ALE	14
BEERFARM IPL	14
MATSO'S GINGER BEER	15

SPIRITS

CASA VODKA	12
EL JIMADOR REPOSADO TEQUILA	12
MALIBU RUM	12
BACARDI RUM	12
CASA GIN	12
JACK DANIELS	12
JIM BEAM	12
BUNDABERG RUM	12
JAMESON IRISH WHISKY	13
MAKERS MARK	14
ESPOLON REPOSADO TEQUILA	14
CHIVAS 12YO	14
WILD ROAD SPIRITS GIN	15
ROGUE & VAGABOND SPICE RUM	15
TOKI JAPANESE WHISKY	15
GREY GOOSE VODKA	16

COCKTAILS

**Classic cocktails can be made on request*

FIERY KISS	22
<i>Jim Beam and Rogue & Vagabond Spiced Rum shaken with orange liqueur and lemon</i>	
LOST IN PARADISE	20
<i>Vodka and Midori with apple and pineapple for a tropical hit.</i>	
CARAMEL BAILEYS MARTINI	22
<i>Vodka, Baileys, caramel and espresso — a TRIBE twist on the classic.</i>	
TRIBE'S BREEZE	21
<i>Vodka, Lillet Blanc and Elderflower Liqueur topped with prosecco and grapefruit.</i>	
NY SOUR	21
<i>Aged Bourbon with lemon and nectar, finished with a Cabernet Merlot float.</i>	

Wine denoted with ** is sold by the bottle only.

Bar is open from 11.00am - 10.00pm. Bar hours are subject to change.