

BEST STEAK SANDWICH WA 2023-2024

& can be enjoyed here at Jarrah or The Iluka.

Chef/Owner Wes D'Arcy.

Jarrah

THE ILUKA

THE
TEMPLE BAR

Mister D'Arcy
NORTH BEACH

THE
HARBOUR
BAR

Grafton St.
EST. 1828



FREE DESSERT!

Indulge in any of our homemade desserts with compliments from us. All you have to do is leave a short review on our Google page or TripAdvisor and present the posted review at the food ordering counter.

For your kind efforts we will prepare a delicious dessert of your choice. If we have fallen short for whatever reason please let us know directly by emailing howsthecraic@icloud.com

MAIN FOOD MENU

tapas & small plates - great to share

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|---|----|
| chicken and cognac liver pâté toasted focaccia, local honey, cognac berries | 19 |
| sicilian olives (gf) lemon, olive oil | 14 |
| hummus house made hummus with dukkah, crunchy veggies to dip, warm house made bread | 17 |
| traditional bruschetta toasted homemade focaccia bread, roma tomato, red onion, fresh garlic, basil, evoo | 17 |
| truffle & wild mushroom arancini x 3 truffle mascarpone | 16 |
| leek & potato soup crispy cabbage, smoky bacon, irish brown soda bread | 16 |
| meat & cheese board for 2 (gfo) toasted focaccia, creamy blue cheese, margaret river brie cheese, black pepper salami, prosciutto, local honey, dijon mustard, guindillas | 41 |
| miniature black angus beef fillet (100g) smoked rosemary, jameson whiskey honey sauce & creamy blue cheese | 26 |
| crumbed & fried margaret river brie x 3 local jarrah honey | 17 |
| sweet & spicy chicken wings (gf) yoghurt on the side, black sesame, spring onion, red chilli | 19 |
| fried calamari aioli, lemon, fresh red chilli | 18 |
| crunch roasted potatoes potato skins, sour cream & chives | 15 |
| fried cauliflower spicy & smoky yoghurt, parmesan | 15 |
| mad bastard chicken bites spicy mad bastard sauce, sour cream, fresh red chilli | 17 |
| spicy chorizo & goats curd (gfo) on toasted focaccia, local jarrah honey, fresh red chilli | 18 |
| garlic & chilli prawns x 5 (gfo) fresh cream, garlic, lemon, fresh red chilli, foccacia, evoo | 26 |
| roasted mediterranean vegetables (gf) marinated goat curd, fresh basil, vino cotto, evoo | 16 |
| zucchini chips pangrattato, grated parmesan | 15 |

tacos

all tacos come as 2 and are dressed with cabbage, jalapeños, sour cream, chilli, mad bastard sauce, red onion & coriander

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|--------------------------------|----|
| fried fish tacos | 19 |
| fried chicken tacos | 19 |
| fried cauliflower tacos | 18 |

stone baked pizza

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|--|----|
| pizza bianco (gfo) garlic, rosemary, olive oil, sea salt | 17 |
| margherita (gfo) mozzarella, san marzano, stracciatella, basil, evoo | 28 |
| diavola (Spicy)(gfo) mozzarella, san marzano, stracciatella, chorizo, fresh green chilli, evoo, basil | 31 |
| funghi (gfo) mozzarella, wild mushrooms, porcini tapenade, stracciatella, fresh thyme, truffle oil | 33 |
| prosciutto (gfo) san marzano, basil, stracciatella, parmesan, evoo | 33 |
| house made italian sausage & potato (gfo) mozzarella, fennel seeds, stracciatella, evoo, rosemary | 31 |
| calabrese (gfo) mozzarella, san marzano, stracciatella, italian salami, red onion | 32 |
| capriccosa (gfo) san marzano, mozzarella, leg ham, black, olives, mushroom, artichoke | 33 |
| sides | |
| rocket salad (gf) parmesan, evoo, shaved red onion, vino cotto | 14 |
| side salad (gf) lettuce, red onion, tomato, cucumber, maple & cider vinaigrette | 15 |
| chips (gf) aioli, rosemary sea salt | 11 |
| parmesan chips (gf) freshly grated parmesan | 13 |
| warm home-made focaccia bread olive oil, rosemary salt | 8 |
| irish brown soda bread real butter | 7 |
| small jug of our sunday roast gravy (gf) | 6 |
| small jug of our famous pepper sauce (gf) | 6 |
| small jug of our irish curry sauce | 6 |

MAIN FOOD MENU

pasta & house made gnocchi

- rigatoni alla gin** 32
san marzano, tattarang spring bushflower gin, fresh cream, garlic, chilli, parmesan, fresh basil & chilli
- penne all'arrabbiata** (spicy) (gfo) 28
chilli, garlic, san marzano, gingin evoo, fresh basil & chilli
- gnocchi napolitana e formaggio** (gfo) 33
house made gnocchi, salsa pomodoro, gorgonzola, strachiatella, parmesan, pangrattato, fresh basil & chilli
- pan seared seafood linguine** (180g)(gfo) 42
house made linguine, salmon, wild prawns, squid, smoked cod, san marzano tomato, pickled capers, dill, lemon
- aglio olio spaghetti** (gfo) 24
gingin evoo, parsley, , red chilli, garlic, pangrattato, lemon
- mushroom gnocchi** (gfo) 36
porcini cream sauce, pan seared mushrooms, parmesan, fresh thyme, toasted crushed hazelnuts, truffle oil
- house made pork sausage & broccoli casarecce** (gfo) 34
free range pork, fennel, red chilli, broccoli, crispy sage, parmigiano reggiano, fresh thyme, pangrattato
- traditional italian carbonara** (gfo) 34
spaghetti, smoked back bacon, free-range egg, parmesan, ground black pepper
- wild caught prawn spaghetti** (spicy)(gfo) 40
gingin evoo, cherry tomatoes, garlic, capers, fresh basil , green & red chilli, lemon

sunday roast menu

midday to 9pm every sunday

- margaret river roast black angus fillet mignon** 38
(cooked medium)
yorkshire pudding, roast potatoes, roasted veg, cauliflower cheese, stuffing and grandma's gravy
- mount barker free range roast chicken maryland** 35
(on the bone)
yorkshire pudding, roast potatoes, roasted veg, cauliflower cheese, stuffing & home-made jus
- our homemade vegan meat loaf** 36
roast potatoes, roast veg, vegan gravy, vegan cauliflower cheese, vegan stuffing

kids menu \$17 (all gfo)

- fish & chips**
- chicken bites & chips**
- cheeseburger & chips**
- spaghetti with tomato and sausage**
- margherita pizza**

pub classics

- steak sandwich, chips & king onion ring** (gfo) 35
sliced margaret river black angus beef & fried onions, toasted ciabatta, rocket, jameson irish whiskey peppercorn sauce, red onion, mozzarella cheese (2023-2024 WA Best Steak Sandwich Winner)
- house made smashed cheeseburger & chips** (gfo) 30
angus beef, secret sauce, cheddar, onions, pickles, lettuce
- mad bastard fried chicken burger& chips** (gfo) 32
grilled free range chicken breast thinly sliced, spicy mad bastard sauce, sour cream, cheddar, onions, jalapeños, lettuce
- spicy mexican beef burger & chips** (gfo) 30
spicy mad bastard sauce, sour cream, cheddar, onions, jalapeños, lettuce
- traditional fish & chips** (gfo) 32
chippy shop style battered fish, mushy peas, tartare sauce, pickled onion, malt vinegar on the side
- bangers & mash** 35
mcloughlin pork sausage, creamy mashed potato, mushy peas, onion gravy

restaurant classics

- steak frites** 52
(cooked medium) (gf)
250g black angus fillet mignon, cognac peppercorn cream sauce, rocket parmesan salad, hand cut chips
- mount barker free range roast chicken maryland on the bone** 34
served with chips, stuffing & side of home-made gravy
- lupin cous cous** 35
(90% protein, low carb)
arrabbiata sauce, grilled chicken breast, lemon carpaccio
- wild caught prawns & mediterranean vegetables** (gf) 36
grilled mediterranean vegetables, fresh basil, goat's curd, gingin evoo, lemon, vino cotto (our healthiest option)
- seafood chowder stew & fresh baked bread** 37
wild caught prawns, irish smoked cod, salmon, clams, squid, potatoes, vegetable, fresh dill cream, lemon zest, irish brown soda bread
- wa gold band snapper** 49
champ mash, white wine cream sauce, broccolini, cherry tomatoes, capers, olives, dill, fresh lemon

dessert

- traditional house made tiramisu** 17
espresso, egg, mascarpone, marsala wine, cocoa, ladyfingers
- molten chocolate brownie** 17
dark chocolate ganache, mascarpone, fresh strawberries
- sticky date** 17
butterscotch sauce, vanilla bean ice cream
- gelato** 12
chocolate, strawberry, vanilla, mango, pistachio, lemon sorbet

SIGNATURE COCKTAIL LIST

cocktails

classic margarita 22
tequila, fresh lime juice, cointreau

classic cosmopolitan 21
vodka, cointreau, lime juice, cranberry juice, edible flower

classic espresso martini 21
vodka, kahlua, grafton st. espresso, cacao powder, coffee beans

raspberry rosemary mule 21
vodka, bitters, raspberry juice, ginger beer, fresh raspberries, burnt rosemary, ice

passionfruit martini 21
vodka, passoa liqueur, passionfruit pulp, vanilla syrup, edible flower

traditional raffles singapore sling 25
dry gin, cherry heering, cointreau, dom benedictine, grenadine, fresh lime juice, pineapple juice, dash of bitters, fresh pineapple, fresh cherry, ice

lotus blossom 23
vodka, mango liqueur, fresh lime juice, pineapple juice, seasonal flower

juice of the jungle 16
(mocktail) pineapple juice, guava juice, coconut water, fresh lime juice

gin cocktails

serve with mediterranean fever tree tonic or low carb light tonic.

tattarang springs bush lemon & butterfly pea flower gin 20
a citrus forward gin with unique botanicals. watch the magic as blue turns pink when tonic is added (gf, ve)

tattarang springs bottle blush pink gin 20
naturally coloured using hand picked bottle brush flowers from the farm (gf, ve)

tattarang springs botanical gin 20
a unique perth hills botanical using red gum flowers, wild aniseed, wild lavender and bush lemon (gf, ve)

hillarys distillery signature dry gin 20
juniper, rosemary and cassia bark add spicy herbal notes while the coriander seed, lemon myrtle and kaffir lime provides citrus in this vapour infused london dry style gin

alcohol free gordon's dry gin with long rays dark soda 17
juniper led taste with zesty notes of citrus and the same smooth character of dry gin. ginger, orange peel, smoked vanilla, kola nut, dark spirits soda

four pillars bloody shiraz gin zero alcohol 17
botanicals favourite, tasmanian pepperberry leaf and citrus (low carb, sugar free, ve)

lunch & early bird menu \$36

midday to 4pm - monday to thursday



beverage

glass of house red, white or sparkling, schooner of Lazio 3.5, schooner of Lazio 4.2, coke, sprite, soda water & lime

starter

mini soup of the day
leek & potato soup

main

traditional fish & chips (gfo)
chippy shop style battered fish, mushy peas, tartare sauce, pickled onion, malt vinegar on the side

house made smashed cheeseburger & chips (gfo)
angus beef, secret sauce, cheddar, onions, pickles, lettuce

bangers & mash
mcloughlin pork sausage, creamy mash potato, mushy peas, onion gravy

traditional italian carbonara (gfo)
spaghetti, smoked back bacon, free-range egg, parmesan, black pepper

lupin cous cous
(90% protein, low carb)
arrabiata sauce, grilled chicken breast, lemon carpaccio



WINE LIST

champagne & prosecco

| | |
|--|--------------|
| house sparkling | 13/65 |
| fizzero zero alcohol sparkling | 10/50 |
| dal zotto nv prosecco, king valley, vic (ve) | 15/75 |
| dal zotto pucino spritz prosecco & limoncello, king valley, vic (ve) | 15/75 |
| forester lifestyle sparkling margaret river, wa | 14/70 |
| storm bay coal river tasmania | 75 |
| idee fixe premium brut margaret river, wa | 118 |
| moet chandon nv epernay, france | 120 |
| mumm grand cordon riems, france | 130 |
| pol roger epernay, france | 170 |
| la gioiosa et amorosa rosea brut veneto, italy | 85 |

rosé & moscato

| | |
|--|--------------|
| house rosé | 13/65 |
| debussy reverie rosé france | 14/70 |
| forester lifestyle rosé margaret river, wa | 14/70 |
| kismet moscato, vic | 14/70 |

white wine

| | |
|--|--------------|
| house white wine | 13/65 |
| zero alcohol deakin estate sauvignon blanc nsw (ve) | 55 |
| tai tira sauvignon blanc marlborough, new zealand | 14/70 |
| spring tide riesling eden valley, sa | 14/70 |
| miles from nowhere best blocks chardonnay margaret river, wa | 15/75 |
| snake & herring tough love chardonnay margaret river, wa | 15/75 |
| credaro five tales sauvignon blanc semillon margaret river, wa | 14/70 |
| forester lifestyle sauvignon blanc semillon margaret river, wa | 14/70 |
| gigi by bandini pinot grigio puglia, italy | 14/70 |

red wine

| | |
|--|--------------|
| house red wine | 13/65 |
| zero alcohol deakin estate shiraz nsw (ve) | 55 |
| tatelbaum chianti superiore tuscan, italy | 14/70 |
| sticks pinot noir yarra valley, vic | 15/75 |
| nanny goat pinot noir central otago, new zealand | 90 |
| forester lifestyle shiraz (multiple award winner) margaret river, wa | 14/70 |
| alkoomi shiraz frankland river, wa | 14/70 |
| sandalford cabernet merlot margaret river, wa | 14/70 |
| forester premium cabernet sauvignon margaret river, wa | 110 |
| la boca malbec argentina | 15/75 |
| violet beauregard malbec langhorne creek, sa (ve) | 14/70 |
| henschke henry's seven barossa, sa | 90 |
| aquilani sangiovese puglia, italy | 14/70 |
| sweetwater shiraz nsw (ve) | 110 |

**THE
TEMPLE BAR**

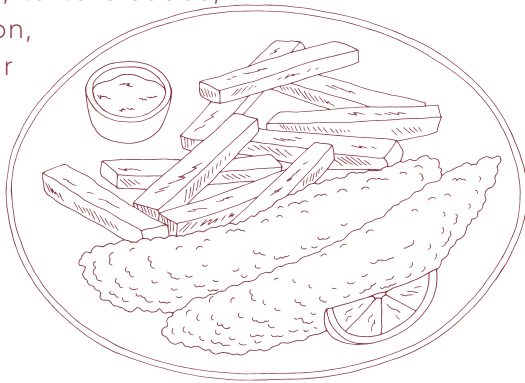
NOW OPEN AT

THE ILUKA

\$19 NIGHTS

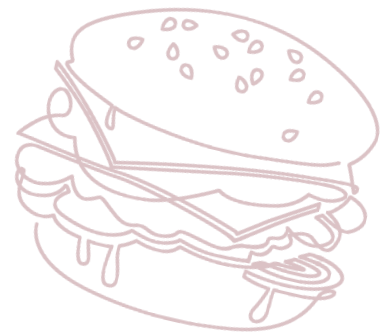
MONDAY \$19 FISH & CHIPS NIGHT

chippy shop style battered fish,
mushy peas, tartare sauce,
pickled onion,
malt vinegar
on the side



TUESDAY \$19 BURGER NIGHT

beef burger or fried chicken
burger & chips



WEDNESDAY \$19 PASTA NIGHT

rigatoni alla gin
pork sausage &
broccoli casarecce
traditional italian
carbonara



THURSDAY \$19 PIZZA NIGHT

choice of any of
our full size pizzas



5PM TO 9PM NIGHTLY, EXCEPT PUBLIC HOLIDAYS & SPECIAL CALENDAR DAYS.

FUNCTIONS



Great news for 2025, at **The Iluka**

We have now opened up various spaces for functions, both private and casual spaces

Here are the options...

The Temple Bar is a great space for an event up to 100 people. The room is packed with character, its own full bar, stage, large projector screen and sound & lighting system for your musician or DJ. Your Spotify playlist via our DJ system also works really well.

The Red Room is bright and elegant by day but dark & moody with great ambiance by night. This room has the beautiful fireplace as a central aesthetic, big screen, DJ box, sound and disco light rig, private bar and can host 100 people.

The Main Bar is an excellent option for smaller gatherings and functions. We're always happy to facilitate by booking an area where you can enjoy your function off to the side without missing out on the atmosphere of our great pub.

Room hire is free, you can bring a cake, we don't charge a cake fee, you can send us pictures for the screens, we can play your Spotify playlist on our DJ system and put on disco lights, you can bring a DJ or musician, and we can setup the room as you require.

For enquiries or a tour call Sara 0419 269 472 or email: howsthecraic@icloud.com

