

BEST STEAK SANDWICH WA 2023-2024

Can be enjoyed at Jarrah, The Iluka, Mister D'Arcy & The Harbour Bar

Jarrah

THE ILUKA

THE
TEMPLE BAR

Mister D'Arcy
NORTH BEACH

THE
HARBOUR
BAR

Grafton St.
DIE BUREN 110

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

sicilian olives (gf) lemon, olive oil	15
traditional bruschetta toasted homemade ciabatta bread, roma tomato, red onion, fresh garlic, basil, evoo	18
truffle & wild mushroom arancini (3) truffle mascarpone	17
bacon & cabbage soup crispy cabbage, smoky bacon, potato, irish brown soda bread	17
miniature black angus beef fillet (100g) smoked rosemary, jameson whiskey honey sauce & creamy blue cheese	28
crumbed & fried brie (3) local jarrah honey	18
sweet & spicy chicken wings (gf) spicy yoghurt, black sesame, spring onion, red chilli	19
fried calamari aioli, lemon, fresh red chilli	18
crunch roasted potatoes parmesan, 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) toasted ciabatta, local jarrah honey, fresh red chilli	18
garlic & chilli prawns (5) (gfo) fresh cream, garlic, lemon, fresh red chilli, ciabatta, evoo	27
roasted mediterranean vegetables (gf) marinated goat curd, fresh basil, vino cotto, evoo	17
zucchini chips grated parmesan	16

tacos (2)

cabbage, jalapeños, sour cream, chilli, mad bastard sauce, red onion & coriander	
fried fish tacos	20
fried chicken tacos	20
fried cauliflower tacos	20

stone baked pizza & antipasti

pizza bianco (gfo) garlic, rosemary, olive oil, sea salt	19
margherita (gfo) mozzarella, san marzano, stracciatella, basil, evoo	30
diavola (Spicy)(gfo) mozzarella, san marzano, stracciatella, chorizo, fresh green chilli, evoo, basil	33
funghi (gfo) mozzarella, wild mushrooms, porcini tapenade, stracciatella, fresh thyme, truffle oil	35
house made italian sausage & potato (gfo) mozzarella, fennel seeds, stracciatella, evoo, rosemary	33
prosciutto (gfo) san marzano, basil, stracciatella, parmesan, evoo	35
hot salami (gfo) spicy salami, red chilli, red onion, san marzano, mozzarella, stracciatella, evoo, italian parsley	33
mortadella & porcini (gfo) mortadella, porcini, garlic oil, mozzarella, stracciatella, evoo, rosemary	33
antipasti board (made to share) (gfo) prosciutto, mortadella, hot salami, sicilian olives, guindilla peppers, fried brie cheese, gorgonzola, local honey, evoo, kilo baker padbury sourdough bread	55
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
champ mash spring onion	12
parmesan chips (gf) freshly grated parmesan	13
kilo bakery padbury sourdough bread homemade garlic & chive butter, extra virgin olive oil, rosemary	12
home-made irish brown soda bread real butter	8
small jug of our sunday roast gravy (gf)	7
small jug of our famous pepper sauce (gf)	7
small jug of our irish curry sauce	7

MAIN FOOD MENU

pasta & gnocchi

rigatoni alla gin

san marzano, tatarang spring bushflower gin, fresh cream, garlic, chilli, parmesan, fresh basil & chilli

penne all'arrabbiata (spicy) (gfo)

chilli, garlic, san marzano, gingin evoo, fresh basil & chilli

gnocchi napolitana e formaggio (gfo)

house made gnocchi, salsa pomodoro, gorgonzola, strachiatella, parmesan, pangrattato, fresh basil & chilli

pan seared seafood linguine (180g)(gfo)

house made linguine, salmon, wild prawns, squid, smoked cod, san marzano tomato, pickled capers, dill, lemon

aglio olio spaghetti (gfo)

house made spaghetti, gingin evoo, parsley, red chilli, garlic, pangrattato, lemon

mushroom gnocchi (gfo)

house made gnocchi, porcini cream sauce, pan seared mushrooms, parmesan, fresh thyme, toasted crushed hazelnuts, truffle oil

italian pork sausage & broccoli casarecce (gfo)

free range pork, fennel, red chilli, broccoli, crispy sage, parmigiano reggiano, fresh thyme, pangrattato

traditional italian carbonara (gfo)

house made spaghetti, smoked back bacon, free-range egg, parmesan, ground black pepper

wild caught prawn spaghetti (spicy)(gfo)

house made spaghetti, 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

(cooked medium)

yorkshire pudding, roast potatoes, roasted veg, cauliflower cheese, stuffing, grandma's gravy

mount barker free range roast chicken maryland

(on the bone)

yorkshire pudding, roast potatoes, roasted veg, cauliflower cheese, stuffing, grandma's gravy

crispy skin roast duck leg

(on the bone)

yorkshire pudding, roast potatoes, roasted veg, cauliflower cheese, stuffing, grandma's gravy

crispy pork belly

yorkshire pudding, roast potatoes, roasted veg, cauliflower cheese, stuffing, grandma's gravy

kids menu \$18 (all gfo)

fish & chips

chicken bites & chips

cheeseburger & chips

spaghetti with tomato & sausage

margherita pizza

pub & restaurant classics

33

steak sandwich, chips & king onion ring (gfo)

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)

30

35

house made smashed cheeseburger & chips (gfo)

angus beef, secret sauce, cheddar, onions, pickles, lettuce

mad bastard fried chicken burger & chips (gfo)

fried chicken breast, cheddar, spicy mad bastard sauce, sour cream, onions, jalapeños, lettuce

44

traditional fish & chips (gfo)

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

25

bangers & mash

mcloughlin pork sausage, champ mash, mushy peas, onion gravy

36

the ultimate beef pie

braised beef rib, roasted onion, carrots, garden peas, champ mash, gravy, pastry

34

steak frites

(cooked medium) (gf)

250g black angus fillet mignon, cognac peppercorn cream sauce, rocket parmesan salad, hand cut chips

34

crispy skin roast duck leg on the bone

braised & pickled red cabbage, crunchy rosemary potatoes, homemade red wine bone jus

40

wild caught prawns & mediterranean vegetables (gf)

grilled mediterranean vegetables, fresh basil, goat's curd, gingin evoo, lemon, vino cotto (our healthiest option)

seafood chowder stew & fresh baked bread

wild caught prawns, irish smoked cod, salmon, clams, squid, potatoes, vegetables, fresh dill cream, lemon zest, irish brown soda bread

wa gold band snapper

champ mash, white wine cream sauce, broccoli, cherry tomatoes, capers, olives, dill, fresh lemon

dessert

39

traditional house made tiramisu

espresso, egg, mascarpone, marsala wine, cocoa, ladyfingers

molten chocolate brownie

dark chocolate ganache, mascarpone, fresh strawberries

sticky date

butterscotch sauce, vanilla bean ice cream

gelato

chocolate, strawberry, vanilla, mango, pistachio, lemon sorbet

kids gelato

chocolate, strawberry, vanilla, mango, pistachio, lemon sorbet

37

33

33

35

36

38

59

42

38

42

52

19

19

19

14

9



Summer Spritz

Aperol Spritz

Aperol, Prosecco, Soda,
Orange Slice

19

Campari Spritz

Campari, Prosecco, Soda,
Orange Slice

19

Lemoncello Spritz

Lemoncello, Prosecco, Soda,
Lemon Slice, Basil Leaf

19

Hugo Spritz

Elderflower Liqueur, Prosecco,
Soda, Fresh Lime Slice, Fresh Mint

19

Passoa Spritz

Passionfruit Liqueur, Prosecco,
Soda, Fresh Passionfruit

19

Cucumber Gin Spritz

Gin, Prosecco, Soda,
Cucumber Finger, Fresh Basil

19



SIGNATURE COCKTAIL LIST

cocktails

classic margarita 22
tequila, fresh lime juice, cointreau

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

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, maraschino 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)

perth 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

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

mushroom gnocchi (gfo)
house made gnocchi, porcini cream sauce,
pan seared mushrooms, parmesan, fresh thyme,
toasted crushed hazelnuts, truffle oil



Dear customers, all of our cocktails contain aquafaba (chickpea brine).

Should you be severely allergic to chickpeas we cannot recommend drinking our cocktails. Thank you for your understanding.

WINE LIST

champagne & prosecco

jazz estate prosecco, western australia	14/70
fizzero zero alcohol sparkling	10/50
dal zotto nv prosecco, king valley, vic (ve)	75
dal zotto pucino spritz prosecco & limoncello, king valley, vic (ve)	75
forester lifestyle sparkling, margaret river, wa	15/75
storm bay coal river sparkling, tasmania	75
idee fixe premium brut sparkling, margaret river, wa	118
moet chandon nv champagne, eprenay, france	120
mumm grand cordon champagne, riems, france	130
pol roger champagne, eprenay, france	170

rosé & moscato

jazz estate rosé, western australia	14/70
debussy reverie rosé, france	16/80
kismet moscato, vic	15/75

white wine

jazz estate sauvignon blanc semillon, western australia	14/70
jazz estate chardonnay, western australia	14/70
zero alcohol white wine (ve)	55
tai tira sauvignon blanc, marlborough, nz	15/75
alkoomi grazing collection riesling, frankland river, wa	15/75
credaro five tales sauvignon blanc semillon, margaret river, wa	75
gigi by bandini pinot grigio, puglia, italy	16/80

red wine

jazz estate cabernet sauvignon, western australia	14/70
jazz estate shiraz, western australia	14/70
jazz estate nero d'avola (served chilled), western australia	14/70
zero alcohol red wine (ve)	55
sticks pinot noir, yarra valley, vic	15/75
nanny goat pinot noir, central otago, new zealand	90
forester lifestyle (multiple award winner) shiraz, margaret river, wa	75
alkoomi shiraz, frankland river, wa	75
sandalford cabernet merlot, margaret river, wa	15/75
forester premium cabernet sauvignon, margaret river, wa	110
la boca malbec, argentina	15/75
henschke henry's seven shiraz, grenache, mataro, barossa, sa	90
aquilani sangiovese, puglia, italy	80
sweetwater shiraz, nsw (ve)	110

THE TEMPLE BAR

LIVE MUSIC EVERY FRIDAY,
SATURDAY AND SUNDAY

PLEASE SEE OUR SOCIALS FOR
WEEKLY SCHEDULE

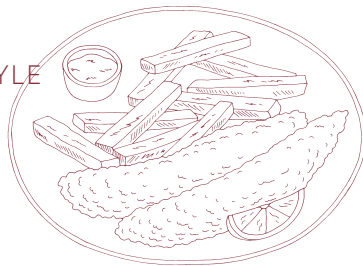
SUMMER WEEK NIGHT SPECIALS

HAPPY HOUR (MONDAY - THURSDAY 5 - 6PM)

LAZIO 4.2, LAZIO 3.5, BLAK & GEEBAG XPA \$10 PINTS
ALL OUR WINES BY THE GLASS \$9

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
& CURRY SAUCE



WEDNESDAY \$19 HOMEMADE PASTA NIGHT

RIGATONI ALLA GIN,
PENNE ALL'ARRABBIATA,
AGILIO OLIO SPAGHETTI,
PORK SAUSAGE &
BROCCOLI CASARECCE
TRADITIONAL ITALIAN
CARBONARA



THURSDAY LOCALS NIGHT

ANY PIZZA **\$19** ALL NIGHT
\$10 SELECT PINTS ALL NIGHT
\$10 SELECT WINES ALL NIGHT



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

VEGAN MENU

tapas & small plates – great to share

sicilian olives (gf) 15
lemon, olive oil

traditional bruschetta 18
toasted homemade ciabatta bread, roma tomato,
fresh garlic, basil, evoo

cabbage & potato soup 17
crispy cabbage, vegan smoky vacon, ciabatta

vegan mad bastard vhicken bites 18
vegan aoli, chives

mini cauliflower vheese pie 16
toasted top, bread crumbs

vegan crunch roasted potatoes 14
vegan parmesan, vegan sour cream, chives

fried cauliflower 15
spicy coconut yoghurt, vegan parmesan

vegan spicy vhorizo & creamy tofu (gfo) 17
toasted ciabatta, maple syrup, fresh red chilli

vegan roasted mediterranean vegetables (gf) 17
creamy tofu, fresh basil, vino cotto, evoo

vegan zucchini chips 16
grated vegan parmesan

sides

rocket salad (gf) 14
vegan parmesan, evoo, shaved red onion, vino cotto

side salad (gf) 15
lettuce, red onion, tomato, cucumber,
maple & cider vinaigrette

chips (gf) 11
aioli, rosemary sea salt

parmesan chips (gf) 13
freshly grated vegan parmesan

kilo bakery padbury sourdough bread 12
extra virgin olive oil, rosemary

home-made irish brown soda bread 8
olive oil

pasta & gnocchi

vegan rigatoni alla gin 33
san marzano, tattarang spring bushflower gin,
vegan cream, chilli, vegan parmesan, garlic, basil

penne all'arrabbiata (gfo) 30
san marzano, garlic, chilli, parsley, evoo

vegan gnocchi napolitana e formaggio (gfo) 35
house made gnocchi, salsa pomodoro,
vegan gorgonzola, vegan parmesan,
pangrattato, fresh basil

aglio olio spaghetti (gfo) 25
gingin evoo, parsley, pangrattato, red chilli, garlic

house made vegan mushroom gnocchi (gfo) 36
vegan porcini cream sauce, pan seared
mushrooms, vegan parmesan, thyme,
toasted crushed hazelnuts

house made vork sausage & broccoli casarecce (gfo) 34
vork, fennel, red chilli, broccoli, crispy sage,
vegan parmesan, fresh thyme, pangrattato

vegan carbonara (gfo) 34
spaghetti, smoked back vacon, vegan parmesan,
ground black pepper, vegan sauce

stone baked pizza

pizza bianco (gfo) 19
garlic, rosemary, olive oil, sea salt

vegan margherita (gfo) 30
vegan mozzarella, san marzano, basil, evoo

vegan diavola (Spicy)(gfo) 33
vegan mozzarella, san marzano, vhorizo,
fresh green chilli, evoo, basil

vegan funghi (gfo) 35
vegan mozzarella, wild mushrooms,
porcini tapenade, fresh thyme, truffle oil

house made vausage & potato (gfo) 33
vegan mozzarella, fennel seeds,
evoo, rosemary

Dear customers, all of our food may be cross-contaminated with traces of nuts or gluten during preparation in our kitchen. Should you be severely allergic to any of these ingredients, we cannot recommend eating here. Thank you for your understanding.

VEGAN MENU & COCKTAIL LIST

bar classics

vegan house made smashed vheeseburger & chips (gfo) **33**
veef, secret sauce, vegan cheddar, onions, pickles, lettuce

vegan mad bastard fried vhicken burger & chips (gfo) **33**
spicy mad bastard sauce, vegan sour cream, vegan cheddar, onions, jalapeños, lettuce

tacos

two tacos with cabbage, jalapeños, vegan sour cream, chilli, mad bastard sauce, coriander

fried vhicken tacos **20**

fried cauliflower tacos **20**

kids menu \$18 (all gfo)

vegan vhicken bites & chips

vegan vheeseburger & chips

vegan spaghetti with tomato and vausage

vegan margherita pizza

dessert

sorbet - assorted flavours **14**

vegan cocktails

classic margarita **22**
tequila, fresh lime juice, cointreau

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

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

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

juice of the jungle **15**
(mocktail) pineapple juice, guava juice, coconut water, fresh lime juice

vegan 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

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

VEGAN BEVERAGES

vegan champagne & prosecco

fizzzero zero alcohol sparkling	10/50
dal zotto nv prosecco, king valley, vic (ve)	75
dal zotto pucino spritz prosecco & limoncello, king valley, vic (ve)	75
storm bay coal river sparkling, tasmania	75
idee fixe premium brut sparkling, margaret river, wa	118
moet chandon nv champagne, eprenay, france	120

vegan rosé & moscato

debussy reverie rosé, france	16/80
kismet moscato, vic	15/75

vegan white wine

zero alcohol white wine (ve)	55
tai tira sauvignon blanc, marlborough, nz	15/75
credaro five tales sauvignon blanc semillon, margaret river, wa	75
gigi by bandini pinot grigio, puglia, italy	16/80

vegan red wine

zero alcohol red wine (ve)	55
nanny goat pinot noir, central otago, new zealand	90
alkoomi shiraz, frankland river, wa	75
la boca malbec, argentina	15/75
henschke henry's seven shiraz, grenache, mataro, barossa, sa	90
sweetwater shiraz, nsw	110

vegan beers

coors lager
corona
guinness
heineken
stone & wood pacific ale
stone & wood hazy pale ale
gage road hazy as
gage road single fin
gage road side track xpa
guinness zero
heineken zero
james squire 150 lashes pale ale
lazio italian style lager
little creatures hazy lager
little creatures rogers
matsos ginger (gf)
swan draught
sapporo draught

**FROM
4PM**

**FRIDAY
28th NOV
2025**

JUDGE JULES

AT THE ILUKA

Join us from 4 pm till midnight for an unforgettable night across two rooms – Judge Jules with special guests in the main room, biggest dance anthems in The Temple Bar, and free-flowing food all night long with oysters, pizzas, sliders and more.

A celebration of timeless beats, electric energy and the spirit of the dance floor, this will be one for the books.



THE ILUKA

PARTIES & GATHERINGS



Parties & Gatherings 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

