

MAINS

- Roesti (V GF)** **29**
with mushroom ragout, rocket, poached egg & sweet potato crisps
- Grilled Spanish Mackerel (GF)** **32**
on homemade sweet potato chips, ratatouille & a balsamic glaze
- Chicken Saltimbocca** **32**
a prosciutto & sage stuffed skinless chicken breast
on a king oyster mushroom risotto with a thyme jus
- Pork Belly Roast** **34**
with apple & cinnamon braised red cabbage, mash & a beer sauce
our crispy pork belly is roasted daily – limited servings
- Kelly's Seafood Risotto (GF DF an option)** **35**
with prawns, scallops, squid, green lip mussels & green peas
- Grilled Wild-Caught Barramundi (DF an option)** **38**
on a prawn & leek mash with slow cooked cherry tomatoes & a crustacean cream
- Lamb Rack** **39**
oven baked jap pumpkin, feta cheese croquettes & a rich jus
- Kelly's Signature Steaks (char grilled)**
- 250g Scotch Fillet** **39**
with a creamy potato gratin, mesculin salad & a green pepper cream sauce
- 300g WA Pitch Black Angus Eye Fillet** **46**
chilli-soy glazed fillet with a refreshing Thai style rice noodle salad

Want to substitute accompaniments? Just ask and your waiter will be more than happy to discuss your request with the Chef!

Where possible we use seasonal local ingredients.

(GF) Gluten Free

(V) Vegetarian

KELLY'S
BAR & GRILL