

Breakfast

served daily from 7.00am - 11.00am

House-Made Beer Grain Fruit & Nut Loaf with our house jam (V)	10
Lemon Myrtle Chia Coconut Pudding (V) (VE) (GFO) Made with coconut milk, topped with mixed berries and mango yoghurt	10
Eggs on Sourdough (V) (GFO) Poached, fried or scrambled	10
Blueberry, Banana & Açai Bowl (V) (VE) Made with almond milk, topped with dried currants, granola & blue berries	12
Beer Marinated Bacon & Egg Milk Bun Spinach, tomato, bacon, fried egg & sumac hollandaise on a milk bun	15
Salmon & Wakame Milk Bun Spinach, smoked salmon, wakame & dill cream on a milk bun	15
Benedict (GFO) Poached eggs, sour dough, black forest ham, sumac hollandaise	19
Green Pecorino (GFO) (V) Poached eggs, spinach, asparagus & mushrooms with shaved pecorino on toasted sourdough	22
Banana & Chocolate Chip Pancakes (V) With maple syrup & vanilla ice-cream	16
Smashed Avocado & Poached Eggs on Sourdough The finest creation on Aztecs with diced tomato & coriander	15
Kids Breakfast for the little ones 12yo & under Bacon & fried egg on sourdough banana and choc chip pancakes with vanilla ice-cream and maple syrup	10 10
Extras Change to gluten-free toast	2
toasted sourdough, tomatoes, hash browns, house made jam, spinach, extra egg, mushrooms, sumac hollandaise, smashed avocado	4
Beer marinated bacon, smoked salmon	6



Lunch

served 11.30am - 3.00pm Children's menu available upon request

- Fattoush Chicken Salad (GFO)** 24
Herb & chilli marinated chicken, mesculin, olives, red onion, capsicum, radish, tomato & croutons laced with 'Matso's Ginger Beer' dressing
Beer mate: Ginger Beer, Mango Beer
- Prawn, Paw Paw & Melon Salad (GFO)** 26
Pickled paw paw, seasonal melon, red onion, mint, coriander marinated prawns, candied cashews & plum dressing
Beer mate: Ginger Beer, Session Ale
- Sweet Potato, Black Bean & Quinoa Chilli (V) (GFO) (VE)** 20
Served with a dollop of guacamole
Beer mate: Chilli Beer, Mango Beer
- Barramundi Fish Curry with Jasmine Rice (GFO)** 24
Local WA Barramundi cooked with mustard cream and coconut cream
Beer mate: Ginger Beer, Session Ale, Mango Beer
- Matso's Wagyu Beef Burger** 25
200gram wagyu beef patty, beer marinated bacon, pancetta & tarragon mayo, peppered dark bishop glaze, house-made beetroot relish & old English cheese on a milk bun
Beer mate: Pearler's Pale Ale, Hit The Toad Lager, Session Ale
- Grilled Fish of the Day (GFO)** 28
Garden salad, chips & aioli
Beer mate: Hit the Toad Lager, Session Ale, Ginger Beer
- Beer Battered Chips** sm 6 lg 12
With aioli & tomato sauce (V) (VE)
- Seasoned Wedges** sm 6 lg 12
With sour cream & sweet chilli sauce (V) (VE)

(GFO) Gluten Free Option Available (V) Vegetarian (VE) Vegan

Please discuss any allergy or dietary requirements with our friendly staff prior to ordering so we can best accommodate your needs



Grazing

11.30am - 5.00pm / 5.30pm - 9.00pm

Crispy Ciabatta Rolls (V)	6
Choice of garlic butter or duo of dips or house-made dukkah & EVOO (V) (VE)	10
Edamame served chilled with garlic & sea salt (V) (VE) (GFO)	6
Fresh Garden Salad with 'Matso's Ginger Beer' dressing (V) (VE) (GFO)	6
Marinated Olives with garlic & mixed herbs (V) (VE) (GFO)	8
Onion & Carrom Fritters with tamarind & date chutney (V)	10
House-made Samosas with tamarind & date chutney (V)	12
Marinated Baby Octopus with lemongrass & chilli marinade (GFO)	12
Prawn Twisters with sweet chilli sauce	15
Salted & Hot-Smoked W.A. Barramundi with beetroot-apple salad	18
Free Range 'Buffalo' Chicken Wings	18
Spicy maple-whiskey glaze, blue cheese sauce & celery sticks	
House Made Pan Seared Japanese Pork / Veg Gyoza (v)	16
With soy chilli beer sauce	
$\frac{1}{2}$ Kilo WA whole Prawns (GFO) with plum sauce	29
Brewer's Platter	36
Exotic cold cuts with giardiniera pickles & beer grain mango dampier	
Beer & Cheese Board	32
Selection of cheese, beer grain mango damper & a tasting paddle	
Oysters	4 Each
Our oysters are procured from Australia's best suppliers, all served with wakami & lemon	
Beer Battered Chips (v)	
With aioli & tomato sauce	sm 6 lg 12
Seasoned Wedges (v)	
With sour cream & sweet chilli	sm 6 lg 12

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Dinner

5.30pm - 9.00pm

Children's menu available upon request

Fattoush Chicken Salad (GFO)	24
Herb & chilli marinated chicken, mesculin, olives, red onion, capsicum, radish, tomato & croutons laced with 'Matso's Ginger Beer' dressing Beer mate: Ginger Beer, Mango Beer	
Silver Beet & Spinach Gnocchi (V)	30
In a mushroom and white wine sauce with goats cheese Beer mate: Chango, Chilli Beer, Session Ale	
Chilli Chorizo Linguini / Mushroom Linguini (V)	28
in a spicy tomato sauce, with spinach & parmesan Beer mate: Pearler's Pale Ale, Hit The Toad Premium Lager, Mango Beer	
Chilli Beer Garlic Mussels (GFO)	30
Cooked in garlic, tomato and chilli beer sauce served with a slice of garlic bread Beer mate: Angry Ranga, Pearler's Pale Ale, Session Ale	
Ginger Beer Pork Belly (GFO)	34
Pickled paw paw, seasonal melon, red onion, mint, coriander, candied cashews & plum dressing Beer mate: Ginger Beer, Session Ale	
Slow Braised Lamb Shank	36
With cous-cous salad & peppered jus Beer mate: Bishop's Best, Hit the Toad Premium Lager	
Fish of the Day (GFO)	MP
Ask our friendly staff for today's special	
Black Angus Scotch Fillet (GFO)	39
Dauphinoise potato, buttered greens & 'Bishop's Best' jus	
Surf & Turf with prawns in creamy garlic sauce	add 10
Beer mate: Pearler's Pale Ale, Bishop's Best Dark Lager	
Authentic Indian Curry (GFO) (V)	30
Three authentic Indian curries served with rice & all the trimmings Please ask our friendly wait staff for today's selection.	

Sides

Buttered Greens (V)	6
Garden Salad (V) (VE) (GFO)	6
Beer Battered Chips (V) aioli & tomato sauce	sm 6 lg 12
Seasoned Wedges (V) sour cream & sweet chili sauce	sm 6 lg 12

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Dessert

11:30am - 5.00pm / 5.30pm - late

White Chocolate Raspberry Cheesecake	12
With raspberry sorbet	
Dark Chocolate Tart	10
With house made coconut ice-cream & ginger-berry coulis	
Matso's Rare Release Tiramisu	12
Classic Tiramisu with 'Matso's Rare Release Ginger Barley Wine' instead of coffee	
Simmo's Ice-Creams*	10
Ask your friendly wait staff for today's flavours & enjoy 3 scoops of WA's famous ice cream	
Cheese Board	25
Selection of four cheeses, dried fruits & beer grain mango damper	
Perfectly paired with 'Matso's Rare Release Ginger Barley Wine' to share	35
Adults Only Spider	8
Get back to your childhood with a 'Matso's Ginger Beer' spider try it with frangelico or spiced rum	15
Affogato	7
Espresso coffee & ice-cream	
with your favourite liqueur	15
Liqueur Coffee	11

*Simmo's stores in Dunsborough, Mandurah & Margaret River.
Tempt ice-cream addicts with a rich, creamy,
high quality ice cream made from delicious
south-west produce which you won't find anywhere else

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