

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. 1989

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	14
traditional bruschetta toasted homemade ciabatta bread, roma tomato, red onion, fresh garlic, basil, evoo	17
truffle & wild mushroom arancini (3) truffle mascarpone	16
bacon & cabbage soup crispy cabbage, smoky bacon, potato, irish brown soda bread	16
miniature black angus beef fillet (100g) smoked rosemary, jameson whiskey honey sauce & creamy blue cheese	26
crumbed & fried brie (3) local jarrah honey	17
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	26
roasted mediterranean vegetables (gf) marinated goat curd, fresh basil, vino cotto, evoo	16
zucchini chips grated parmesan	15
tacos (2) cabbage, jalapeños, sour cream, chilli, mad bastard sauce, red onion & coriander	
fried fish tacos	19
fried chicken tacos	19
fried cauliflower tacos	18

stone baked pizza

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
house made italian sausage & potato (gfo) mozzarella, fennel seeds, stracciatella, evoo, rosemary	31
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
champ mash spring onion	12
parmesan chips (gf) freshly grated parmesan	13
warm home-made ciabatta bread olive oil, rosemary salt	8
home-made 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 & 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

kids menu \$17 (all gfo)

fish & chips

chicken bites & chips

cheeseburger & chips

spaghetti with tomato & sausage

margherita pizza

pub & restaurant classics

32

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)

28

33

house made smashed cheeseburger & chips (gfo)

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

44

mad bastard fried chicken burger & chips (gfo)

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

24

traditional fish & chips (gfo)

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

36

bangers & mash

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

34

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

40

mount barker free range roast chicken maryland on the bone

roasted potatoes, vegetables, stuffing & side of home-made gravy

wild caught prawns & mediterranean vegetables (gf)

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

39

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

36

wa gold band snapper

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

dessert

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

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

**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)
arrabbiata sauce, grilled chicken breast,
lemon carpaccio



WINE LIST

champagne & prosecco

house sparkling	13/65
fizzzero 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

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 origin of now 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 tuscany, 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)	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

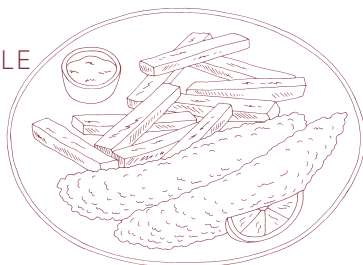
WINTER WEEK NIGHT EVENTS

HAPPY HOUR MONDAY - THURSDAY 5 - 6PM

LAZIO 4.2, LAZIO 3.5, BLAK & GEEBAG XPA \$9 PINTS
WINE \$8 A GLASS

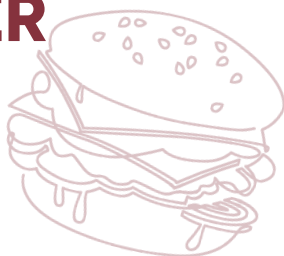
MONDAY \$19 FISH & CHIPS NIGHT

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



THURSDAY LOCALS NIGHT

ANY PIZZA \$19 ALL NIGHT
\$10 PINTS ALL NIGHT

LAZIO 4.2, LAZIO 3.2,
BLAK IRISH STOUT,
GEEBAG XPA



Ladies Night

EVERY
WEDNESDAY NIGHT
FROM 6PM

SET MENU

- GLASS OF PROSECCO, WINE OR LAZIO BEER
- MINI SOUP TO START
- CHOICE OF MAINS:
 - FISH & CHIPS
 - SMASHED CHEESE BURGER & CHIPS
 - TRADITIONAL ITALIAN CARBONARA
 - PENNE ALL'ARRABBIATA
 - FRIED CHICKEN BURGER & CHIPS
 - ITALIAN PORK SAUSAGE & BROCCOLI CASARECCE
- DESSERT:
 - MINI HOUSE MADE TIRAMISU

\$49

PLUS!

- CHICK FLICKS ON THE BIG SCREEN
- LADIES DISCO MUSIC & DANCE FLOOR OPEN AT THE ILUKA

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

