



The Partisan

Restaurant & Bar

LUNCH & DINNER

MENU

FROM 11AM TO 9PM (MON - SAT)
FROM 11AM TO 3PM (SUN)

SMALL PLATES

(Served as they're ready)

Salmon Crispy Spring Rolls **\$18.8**

Filled in salmon & prawns with onions & corn served with chilli lime mayo

Crispy Pork Belly Bites **\$18.8**

Sticky tamarind glaze, pickled cucumber, coriander & crispy shallot

Surf & Turf Tacos (2pcs) **\$16.8**

Truffle teriyaki beef, lobster salad, pickled cabbage & crispy rice

Crispy Jersey Halloumi (GF, V) **\$26**

Served with whipped feta, hot chilli honey & pistachio

Chicken Karaage **\$18.8**

Served with spicy mayo, house pickles & lemon

Salmon Tataki **\$32.8**

Served with Ponzu dressing, pickled cucumber, herbs & crispy shallots

PASTA & RISOTTO

Seafood Bisque Spaghetti **\$39.8** (G.F.O)

Tiger prawns, Shark Bay crab meat, mussels, creamy garlic butter, cherry tomato, chilli, parsley & lemon

Slow-Braised Beef Ragu **\$36.8** Casarecce

12-hour slow-braised beef ragu, rich tomato sugo, roasted garlic, parmesan & roasted marrow bone

Crispy Spinach Tortelloni (V) **\$34.8**

Mascarpone, mushroom & leek tortelloni, crispy tempura vegetables, roasted nori crumb, lemon zest & herb oil

Lamb Chop Pesto Pasta (N) **\$39.8**

Grilled lamb cutlets served over basil pesto linguine with roasted cherry tomato, parmesan, toasted pine nut & fresh herbs

BIG PLATES

WA Market Fish (G.F.O) **M/P**

Please asking staff for our daily Chef's special

Prime Angus Striploin (G.F.O) **\$52.8**

380gm Black Angus Striploin, fries, house salad & a choice of sauce: **mushroom sauce, peppercorn sauce or red wine jus**

Traditional Crispy Fish & Chips **\$32**

Served with minted pea puree, tartare sauce & lemon

Lemongrass Pork Chop (GF) **\$32.8**

Grilled marinated pork chop, jasmine rice, house pickles, fried eggs & nước chấm dressing

V = Vegetarian | VG = Vegan | GF = Gluten Free | G.F.O = Gluten Free Option | N = Nuts Contain
DF = Dairy Free | V.O = Vegetarian Option

Please advise our staffs of all allergies or dietary requirements, including coeliac disease

Public Holiday incurs a 15% surcharge | Gluten Free Option +\$2

BURGERS & SANDWICHES

Wagyu Cheeseburger **\$33.8**

200gm Wagyu beef patty, scrambled eggs, caramelised onion, truffle mayo, chilli jam & fries

Chimichurri Steak Sandwich **\$34.8** (G.F.O)

180gm Sirloin, caramelised onion, aioli, American cheese, lettuce, tomato, onion rings & fries

Grilled Chicken Burger **\$32.8**

Herb-marinated chicken, avocado, cheddar, cos lettuce, garlic aioli & fries

SNACKS

Spicy Truffle Edamame **\$15** (DF, GF, VG)

Sea salt edamame tossed in spicy truffle oil

Sea Salt Edamame (DF, GF, VG) **\$14**

Garlic Bread (N, G.F.O, V.O) **\$16.8**

Toasted garlic butter sourdough, olive oil & balsamic glaze

Marinated Mixed Olives (GF) **\$8**

Marinated Octopus (GF) **\$14.8**

Served with olives & herbs

Freshly Shucked Oysters (GF)

Half Dozen \$32 | A Dozen \$48

Served with mignonette & fresh lemon

DESSERTS

Vanilla & White Chocolate Panna Cotta **\$16**

With raspberry coulis, fruits & vanilla ice cream

Chocolate Fondant **\$15**

With raspberry coulis, fruits & vanilla ice cream

Crème Caramel **\$9.9**

with fruits & vanilla ice cream

Gelato (Check with staff for flavours) **\$6**

SALAD & SIDES

Thai Beef Salad (N, GF) **\$28**

Mixed herbs, cucumber, onion, peanut, crispy shallot & Nahm Jim dressing

Seared Tuna Salad (N, GF) **\$34.6**

Sesame-crusted, seared tuna, avocado, edamame, cucumber, pickle ginger, mixed leaves, crispy shallot & yuzu soy dressing

Smoked Salmon Salad (N, GF) **\$28**

Fresh greens, smoked salmon, edamame, seaweed & crispy cracker

Truffle Mac & Cheese (V) **\$22**

Creamy bechamel, three cheese blend, truffle oil & toasted breadcrumbs

Fries **\$16**

Served with ketchup & aioli

Sweet potato fries **\$16**

Served with ketchup & aioli

Steamed Jasmine Rice (GF) **\$5**

Garden Salad (GF) **\$15**

KIDS MENU

(For kids under 12 years old)

Little Spaghetti Bolognese **\$16**

Slow-cooked beef ragu, spaghetti & parmesan

Little Mac & Cheese (V) **\$15**

Creamy three-cheese macaroni with parmesan

Little Chicken & Chips **\$16**

Crispy chicken nuggets, fries & ketchup

Little Pancakes **\$15**

Vanilla pancakes, seasonal fruits & maple syrup

****KIDS COMBO** +\$5**

Softdrink or Juice + Vanilla ice cream & chocolate sauce

V = Vegetarian | VG = Vegan | GF = Gluten Free | G.F.O = Gluten Free Option | N = Nuts Contain
DF = Dairy Free | V.O = Vegetarian Option

Please advise our staffs of all allergies or dietary requirements, including coeliac disease

Public Holiday incurs a 15% surcharge | Gluten Free Option +\$2