

## SMALL PLATES

<b>Baked Akoya oysters</b>	Six	29
Chorizo, confit tomato, pickled shallot, Worcestershire sauce (DF)	Twelve	55
<b>Seared Shark Bay half shell scallops (3 pieces)</b>		23
Kombu & white miso		
<b>Grilled Abrolhos octopus</b>		26
Romesco, parsley oil, olives		
<b>Grilled king brown mushrooms</b>		18
Macadamia nuts, polenta, shaved egg yolk (V)		
<b>Paperbark smoked chicken and leek croquettes</b>		17
Local potatoes, sweetcorn, finger lime		
<b>Wagyu beef tataki</b>		24
Pickled radish, yuzu & soy (DF)		
<b>Herb crusted lamb cutlets (2 pieces)</b>		22
Sumac, preserved lemon tabbouleh, labne		
<b>Five spice duck fillet</b>		23
Asian herb & lychee salad, chilli caramel dressing (DF)		

## ON THE GRILL (MSA CERTIFIED)

All grilled items include herbed potatoes, broccolini and one complimentary sauce:

| port jus | chimichurri | garlic butter | peppercorn | wild mushroom |

Additional sauce

+ 3 each

<b>Dry aged (32 days) porterhouse 300gm, Stirling Ranges, WA</b>	49
<i>Recommended wine: 2017 Xanadu DJL Cabernet Sauvignon, Margaret River, WA</i>	
<b>Pitch Black Angus eye fillet 200gm, WA</b>	54
<i>Recommended wine: 2017 Barossa GSM, Barossa Valley, SA</i>	
<b>Wagyu striploin (MS6+) 200gm, Margaret River, WA</b>	69
<i>Recommended wine: 2017 Leeuwin Estate Art Series Shiraz, Margaret River, WA</i>	
<b>Grass fed rib eye 500gm, Dandaragan, WA</b>	78
<i>Recommended wine: 2016 Ashbrook Estate Cabernet Sauvignon, Margaret River, WA</i>	
<b>Lamb loin 200gm, Boddington, WA</b>	46
<i>Recommended wine: 2016 Guigal Côtes Du Rhône, Rhône, France</i>	
<b>Kangaroo fillet 250gm, WA</b>	38
<i>Recommended wine: 2018 Wirra Wirra Catapult Shiraz, McLaren Vale, SA</i>	
<b>Atlantic salmon fillet 200gm, TAS</b>	36
<i>Recommended wine: 2019 Single File Chardonnay, Great Southern, WA</i>	
<b>Rock lobster 600gm, WA</b>	105
<i>Recommended wine: 2019 Pikes Traditional Riesling, Clare Valley, SA</i>	
<b>Dry aged Tomahawk (to share) 1kg, Stirling Ranges, WA</b>	125
Served with herbed potatoes & broccolini, choice of two sauces	
Please allow 35 minutes cooking time	
<i>Recommended wine: 2018 Henschke Five Shillings Shiraz Mataro, Barossa Valley, SA</i>	

DF: DAIRY FREE | V: VEGETARIAN | VEG: VEGAN

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

Our menu is subject to change based on supplier availability. Please note that a merchant service fee of 1.5% will be applied to all credit card transactions and a 15% public holiday surcharge applies.

## LARGE PLATES

<b>Baked gruyère cheese soufflé</b>	29
Local truffle, compressed apple, fennel & hazelnuts (V)	
<i>Recommended wine: NV Dunne's and Green Sparkling Chardonnay, SA</i>	
<b>Cauliflower Textures</b>	29
WA organic cauliflower, sultanas and almonds (V) (VEG)	
<i>Recommended wine: 2020 Wildflower Pinot Grigio, Pemberton, WA</i>	
<b>Roasted pumpkin and fennel risotto</b>	29
Sage & parmesan, crème fraîche (V)	
Add a grilled jumbo prawn	+ 6 each
<i>Recommended wine: 2006 Stella Bella Sauvignon Blanc Semillon, Margaret River, WA</i>	
<b>Glacier 51 Toothfish</b>	51
Smoked onion soubise, aged king brown mushroom, cauliflower	
<i>Recommended wine: 2019 Vasse Felix Filius Chardonnay, Margaret River, WA</i>	
<b>Tempura local cod fillets</b>	38
Lightly battered, celeriac remoulade and lemon	
<i>Recommended wine: 2020 Prelude Chardonnay, Margaret River, WA</i>	
<b>Free range chicken breast</b>	34
Nduja, potatoes, mushroom ragout	
<i>Recommended wine: 2019 Rosily Vineyard Sauvignon Blanc, Margaret River, WA</i>	
<b>Linley Valley pork belly</b>	35
Twice cooked, white beans, heirloom carrots, cider jus, crackle	
<i>Recommended wine: 2019 West Cape Howe Regional Range Riesling, Mount Barker, WA</i>	
<b>Amelia Park lamb rump</b>	38
Served medium, freekeh, cumin carrot, goat's curd	
<i>Recommended wine: 2017 Cape Mentelle Cabernet Shiraz, Margaret River, WA</i>	

## SALADS AND SIDES

Gem lettuce, jamón crisps, shaved pecorino, anchovies	13
Roasted beets and quinoa salad, whipped feta, apple balsamic (V)	13
Heirloom tomatoes, bocconcini, basil, EVOO (V)	13
Charred broccolini, tomato butter, saltbush (V)	13
Thyme roasted potatoes, confit garlic (V) (VEG)	13
Charred sweet corn, smoked aioli, chives (V)	13
Maple glazed pumpkin, puffed grains (V) (VEG)	13
Truffle & parmesan chips (V)	13

DF: DAIRY FREE | V: VEGETARIAN | VEG: VEGAN

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

Our menu is subject to change based on supplier availability. Please note that a merchant service fee of 1.5% will be applied to all credit card transactions and a 15% public holiday surcharge applies.

## KIDS MENU

---

<b>Fish goujons</b> served with chips and tomato sauce	13
<b>Grilled chicken</b> strips served with garden salad	13
<b>Mini beef burger</b> served with chips and BBQ sauce	13
<b>Ice cream</b> with chocolate topping and sprinkles	10

## DESSERTS

---

<b>Torched meringue</b> Coconut & pineapple	15
<b>Chocolate crémeux</b> Rosemary infused chocolate, honeycomb	15
<b>Orange crème brûlée</b> Compote & meringue	15
<b>Australian cheese platter</b> Selection of local cheese, dried fruits & nuts, quince paste, muscatels and crackers	28

## DIGESTIF

---

<b>Liquor Coffee</b> Choice of Jameson, Baileys, Kahlua, Frangelico, Tia Maria	14
<b>Affogato</b> Espresso, vanilla ice cream and liqueur (Baileys/ Frangelico/ Kahlua/ Tia Maria)	16
<b>Espresso Martini</b> Absolut Vanilla Vodka, Kahlua, Espresso, Syrup	24
<b>17' Vasse Felix Cane Cut Semillon</b>	14
<b>NV Yalumba Tawny Port</b>	11
<b>Martell VSOP</b>	16
<b>Delord 1985 Armagnac</b>	20
<b>Hennesy XO</b>	40

DF: DAIRY FREE | V: VEGETARIAN | VEG: VEGAN

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

Our menu is subject to change based on supplier availability. Please note that a merchant service fee of 1.5% will be applied to all credit card transactions and a 15% public holiday surcharge applies.