

SMALL PLATES

Baked Akoya	Six	29
Garlic confit and chives (GF)(DF)	Twelve	55
Grilled Rottneest half shell scallops (3 pieces)		27
Gazpacho dressing, salsa verde (GF)(DF)		
Grilled beef short rib		28
Green papaya slaw, chili jam, peanuts (GF)(DF)		
Kingfish crudo		26
Watermelon and yuzu (GF)		
Baked Turkish bread		15
Truffle butter, duck liver pate		
Burratta		28
Jamon, peppers, green oil and herbs (GF)		

ON THE GRILL (MSA CERTIFIED)

All grilled items served with baked herbed potatoes, broccolini and one complimentary sauce:

Creamy porcini | Chimichurri | Garlic butter | Peppercorn | Red wine jus |
 Additional sauce + 4 each

FROM THE LAND

Dry aged (32 days) porterhouse 300gm, Stirling Ranges, WA	49
<i>Recommended wine: Jilyara 'Honeycomb Corner' Cab Sav, Margaret River, WA</i>	
Pitch Black Angus eye fillet 200gm, WA	56
<i>Recommended wine: Soul Glowlers GSM, Barossa Valley, SA</i>	
Wagyu striploin (MS6+) 200gm, Albany, WA	75
<i>Recommended wine: Leeuwin Estate Art Series Shiraz, Margaret River, WA</i>	
Kangaroo fillet 250gm, WA	42
<i>Recommended wine: Lake House Cabernet Merlot, Denmark, WA</i>	
Free range chicken breast 200gm, Gingin, WA	38
<i>Recommended wine: Silkwood Estate 'Walcott' Sauvignon Blanc, Margaret River, WA</i>	
Dry aged Tomahawk (to share) 1kg, Stirling Ranges, WA	160
<i>Please allow 30 minutes cooking time</i>	
<i>Recommended wine: Henschke Five Shillings Shiraz Mataro, Barossa Valley, SA</i>	

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FROM THE SEA

Atlantic salmon fillet 200gm, TAS	42
<i>Recommended wine: Lange Estate Chardonnay, Frankland River, WA</i>	
Humpty Doo barramundi fillet 200gm, NT	36
<i>Recommended wine: Thompson Estate Four Chambers Sauvignon Blanc, Margaret River, WA</i>	
Glacier 51 Toothfish 180gm	56
<i>Recommended wine: Brookland Estate Verse 1 Chardonnay, Margaret River, WA</i>	
U8 Tiger prawns, Exmouth, WA (6pcs)	54
<i>Recommended wine: Myatts Fiend Vineyards Chenin Blanc, Perth Hills, WA</i>	
Octopus 300gm, Abrolhos Island, WA	48
<i>Recommended wine: Shaw+Smith Sauvignon Blac, Adeliade Hills, SA</i>	

VEGETARIAN

Cauliflower textures	32
WA organic cauliflower compressed with parsley, sultanas, almonds (GF)	
<i>Recommended wine: Wildflower Pinot Grigio, Pemberton, WA</i>	
Green pea risotto	32
Pesto, roquette and kale crisps (GF) (DFO)	
<i>Recommended wine: Altus Rise Sauvignon Blanc Semillon, Margaret River, WA</i>	
Roasted Japanese pumpkin	32
Celeriac puree, puffedgrains and sage	
<i>Recommended wine: Picardy Cabernet Merlot, Pemberton, WA</i>	

ACCOMPANIMENTS

Charred brussel sprouts, pancetta and aioli (GF)	16
Roasted eggplant, miso and honey (GF)(DF)	16
Cajun spiced charred corn ribs, chipotle aioli (GF) (DFO)	16
Baked mushroom, Persian fetta, Dijon vinegarette (GF) (DFO)	16
Gem lettuce, blue cheese dressing, shaved pecorino, anchovies (GF) (DFO)	16
Roquette, peach and fetta salad, lemon dressing (GF) (DFO)	16
Truffle & parmesan fries	16

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DESSERTS

Torched meringue	18
Summer berry compote, sorbet (GF)(DF)	
Tiramisu	18
Chocolate pearls and espresso ice cream	
Coconut & lemongrass pana cotta	18
Pineapple compote, coconut ice cream (GF)	
Artisan cheese platter	38
Selection of local & international cheese, dried fruits, walnuts, quince paste, muscatels and crackers (GFO)	

DIGESTIF

Liquor coffee	16
Choice of Jameson, Baileys, Kahlua, Frangelico, Tia Maria	
Affogato	18
Espresso, vanilla ice cream and liqueur (Baileys/ Frangelico/ Kahlua/ Tia Maria)	
Espresso Martini	24
Absolut Vanilla Vodka, Kahlua, Espresso, Syrup	
17' Vasse Felix Cane Cut Semillon	14
NV Yalumba Tawny Port	11
Martell VSOP	16
Delord 1985 Armagnac	20
Hennessy XO	40

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