

SMALL PLATES

Baked Akoya Garlic confit and chives (GF)(DF)	Six	29
Grilled Rottneest half shell scallops (3 pieces) Gazpacho dressing, salsa verde (GF)(DF)		27
Kingfish crudo Watermelon and yuzu (GF)		26
Baked Turkish bread Truffle butter, Add duck liver pate \$3		13
Burratta Heirloom tomato, basil dressing, pesto and sourdough		22

ON THE GRILL (MSA CERTIFIED)

All grilled items served with fried 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 <i>Recommended wine: Jilyara 'Honeycomb Corner' Cab Sav, Margaret River, WA</i>		49
Pitch Black Angus eye fillet 200gm, WA <i>Recommended wine: Soul Glowers GSM, Barossa Valley, SA</i>		56
Kangaroo fillet 250gm, WA <i>Recommended wine: Lake House Cabernet Merlot, Denmark, WA</i>		42
Free range chicken breast 200gm, Gingin, WA <i>Recommended wine: Silkwood Estate 'Walcott' Sauvignon Blanc, Margaret River, WA</i>		38

FROM THE SEA

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

DF: DAIRY FREE | DFO: DAIRY FREE OPTION | V: VEGETARIAN | VEG: VEGAN | GF: GLUTEN FREE
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VEGETARIAN

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, puffed grains 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
Truffle & parmesan fries	16

DESSERTS

Tiramisu	18
Chocolate pearls and espresso ice cream	
Coconut & lemongrass pana cotta	18
Pineapple compote, coconut ice cream (GF)	
Local Brie	22
Local double cream brie, 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
Hennesy XO	40

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