

HOMEBAKED SOURDOUGH | 8

cultured butter, herb salt

ATLANTIC SALMON | 20

local gin & beet cured, tiger milk

FREMANTLE OCTOPUS | 49

romesco, stracciatella, ash oil

TOOTHFISH | 65

tomato consommé, olive, paprika, crisps

(*) (*)

SHARE PLATES

FRESH BURRATTA | 26

heirloom tomato, pesto

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ROASTED SQUASH | 19

za'atar, feta, honey, pita

EXMOUTH PRAWNS | 55

bisque, burnt lemon

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DUCK MARYLAND | 42

yellow sauce, wild rice, sambal, carrot crisps

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ABROLHOS ISLAND SCALLOPS | 27

freekeh, pumpkin

POLENTA BRUSCHETTA | 19

chorizo, tomato, parmesan

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HUMPTY DOO BARRAMUNDI | 42

orzo, zesty bearnaise, kale

RISONI PASTA | 32

wild mushrooms, truffle oil, feta, pesto

VEGAN

CHARGRILLED MEATS

Accompanied by garlic thyme potatoes, heirloom carrots, and marrow jus or peppercorn sauce

CHICKEN BREAST | 38

250 gms, free range

RIB EYE | 70

450 gms, on the bone





WAGYU STRIPLOIN | 90

200 gms, marbling 8/9

LAMB RACK | 55

220 gms, on the bone

EYE FILLET | 65

200 gms, pitch black angus

PORTERHOUSE | 62

300 gms, 32 days dry aged

SIDES

HEIRLOOM TOMATO | 15

fetta, dried tomato, caperberries

HAND CUT POTATO | 14

duck fat, pepitas, paprika

HEIRLOOM CARROT | 14

toasted nuts, crisps

(*) (2)

BABY EGGFRUIT | 15

herb sauce, chickpea crumble

VEGAN (S)

DESSERTS

STICKY TOFFEE PUDDING | 20

citrus mascarpone, butterscotch

BAKED CHEESECAKE | 19

citrus textures

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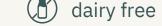
DOUBLE CREAM BRIE | 22

quince, muscatel, crisps

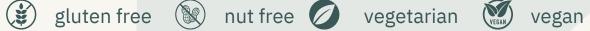
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CLASSIC TIRAMISU | 19

espresso pearls

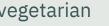




















chef recommendation

WESTERN AUSTRALIA

