

## STARTERS

### HOMEBAKED SOURDOUGH | 8

cultured butter, herb salt



### ATLANTIC SALMON | 20

local gin & beet cured, tiger milk



### FRESH BURRATTA | 26

heirloom tomato, pesto



### ROASTED SQUASH | 19

za'atar, feta, honey, pita



### ABROLHOS ISLAND SCALLOPS | 27

freekeh, pumpkin



### POLENTA BRUSCHETTA | 19

chorizo, tomato, parmesan



## MAINS

### FREMANTLE OCTOPUS | 49

romesco, stracciatella, ash oil



### TOOTHFISH | 65

tomato consommé, olive, paprika, crisps



### EXMOUTH PRAWNS | 55

bisque, burnt lemon



### DUCK MARYLAND | 42

yellow sauce, wild rice, sambal, carrot crisps



### HUMPTY DOO BARRAMUNDI | 42

orzo, zesty bearnaise, kale



### RISONI PASTA | 32

wild mushrooms, truffle oil, feta, pesto



## 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

### LEAFY SALAD | 14

leafy greens, vegan fetta, caper berries



### HAND CUT POTATO | 14

duck fat, pepitas, paprika



### BROCCOLINI | 14

toasted nuts, crisps



### BABY EGGFRUIT | 15

herb sauce, chickpea crumble



dairy free gluten free nut free vegetarian vegan locally sourced chef recommendation

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 2% will be applied to all credit card transactions and a 15% public holiday surcharge applies.



## DESSERTS

### STICKY TOFFEE PUDDING | 20

*citrus mascarpone, butterscotch*



### BAKED CHEESECAKE | 19

*citrus textures*



### DOUBLE CREAM BRIE | 22

*quince, muscatel, crisps*



### CLASSIC TIRAMISU | 19

*espresso pearls*



## Aperitif / Liqueur

**Grand Marnier | 15**

**Galliano Amaretto | 12**

**Manly Limoncello | 14**

**Brookies Macadamia & Wattleses Liqueur | 13**

## COFFEE AND TEA | 5.5

### DESSERT WINE

**Vasse Felix Cane Semillion | 14**

**Yalumba Port | 11**

### COFFEE COCKTAIL

**Doubletree Espresso Martini | 24**

**Affogato | 18**

**Irish Coffee | 18**



gluten free



nut free



vegetarian



locally sourced

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