

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

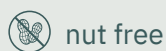
Yalumba Port | 11

COFFEE COCKTAIL

Doubletree Espresso Martini | 24

Affogato | 18

Irish Coffee | 18



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