

SMALL PLATES

SEARED SCALLOPS | 27

freekeh, pumpkin purée



HOUSE SOURDOUGH | 8

herb butter



HEIRLOOM TOMATOES | 20

stracciatella, red pesto, charcoal black salt



TEXTURE OF CAULIFLOWER | 19

purée, pickled, charred, herb oil



SALMON GRAVLAX | 22

tiger milk, angel hair chilli



FUNGI AND POLENTA | 20

wild mushroom, polenta, chilli cream



LARGER PLATES

FREMANTLE OCTOPUS | 49

romesco, stracciatella, ash oil



CHARRED FREE-RANGE CHICKEN | 45

crispy skin, mushroom soubise, shallots, shimeji



EXMOUTH PRAWNS | 55

bisque, burnt lemon



LOCAL GOLDBAND SNAPPER | 49

black rice salsa, veloute, charcoal rice crisps



HUMPTY DOO BARRAMUNDI | 42

orzo, zesty béarnaise, kale



RAVIOLI | 34

sugo, courgette, semi-dried tomato, vegan feta



GRILLED MEATS

all served with broccolini & your choice of marrow jus or peppercorn sauce

PORTERHOUSE | 62

32-day dry aged



LAMB RACK | 55

220gms, on the bone



1KG TOMAHAWK | 160

for sharing



RIB EYE | 70

450 gms, on the bone



EYE FILLET | 65

200 gms, pitch black angus



WAGYU STRIPLOIN | 90

200gms, marbling 8/9



SIDES

CHARRED COURGETTE & FENNEL | 18

sunflower seed pâté, crème fraîche, smoked paprika, sumac



KIPFLER POTATO | 15

confit garlic, pepitas



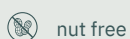
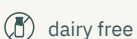
BROCCOLINI | 15

toasted nuts



LEAFY SALAD | 15

tomato, olives, semi-dried tomato, spanish onion, french dressing



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

WONDER POT | 21

coconut mousse, tropical fruit compote, fruit gel



CANNOLI TIRAMISU | 20

coffee mascarpone, pistachio buttercream



GIANDUJA CHOCOLATE BAR | 19

hazelnut praline, dark chocolate ganache, macerated raspberries



STICKY TOFFEE PUDDING | 20

citrus mascarpone, butterscotch



dairy free



gluten free



nut free




vegetarian



vegan



locally sourced

 our recommendation

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