

ree
KITCHEN

Welcome to Reel Kitchen.

It is our great pleasure to welcome you as we celebrate the extraordinary richness of West Australian produce. Guided by the visionary expertise of our Executive Chef, Uman Gambhir, and the exceptional creativity of Sous Chef Jay Kim, we have crafted a menu that exemplifies the very best of our region's pristine coastline and diverse landscapes.

Their unwavering passion for local ingredients is the cornerstone of our culinary philosophy. Most of our dishes have been meticulously designed to tell the unique story of Western Australia's unparalleled produce, offering you a truly authentic dining experience.

We invite you to embark on this culinary journey with us, where every bite is a tribute to the land we proudly call home.

WESTERN AUSTRALIA



SMALL PLATES

CHARRED SOURDOUGH | 14

crunchy, smoky sourdough with creamy Pepe Saya butter



SEARED SCALLOPS | 27

golden sear, silky pumpkin, nutty freekeh



SALMON GRAVLAX | 24

cured salmon, tangy tiger milk, chilli



SMOKY DUCK BREAST | 23

tender duck, fennel purée, peppery jus

ZUCCHINI ROULADE | 20

layers of zucchini with ratatouille mousse and vegan béchamel



LOCAL HEIRLOOM TOMATOES | 19

juicy tomatoes with stracciatella and red pesto



NATURAL OYSTERS | 24 (6) | 48 (12)

fresh, briny, straight from the shell



LARGER PLATES

FREMANTLE OCTOPUS | 51

charred, smoky octopus with romesco and stracciatella



HUMPTY DOO BARRAMUNDI | 47

crispy skin, orzo pasta and béarnaise



EXMOUTH PRAWNS | 50

rich bisque and burnt lemon



FREE-RANGE CHICKEN BREAST | 49

crispy skin, mushroom sauce and shimeji



RAVIOLI | 34

house-made ravioli filled with vegetables and vegan feta



PRAWN LINGUINE al NERO | 40

squid ink pasta, prawns, nduja spice

GRILLED MEATS

Accompanied by broccolini and a choice of marrow jus, peppercorn jus or chimichurri



RIB EYE | 80

450g, on the bone

WAGYU FLANK | 63

250g Stone Axe MB 6/7

LAMB RACK | 58

on the bone, tender and juicy

1KG TOMAHAWK | 170

the ultimate sharing cut

WAGYU STRIPLOIN | 85

200g Margaret River MB 8/9

EYE FILLET | 65

200g Pitch Black Angus

SIDES

KIPFLER POTATO | 15

crispy, garlic and nutty crunch



PORTOBELLO MUSHROOM | 15

feta and gremolata



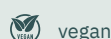
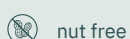
BROCCOLINI | 15

charred and nutty



LEAFY SALAD | 15

fresh greens, tangy 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

APPLE SORBETTO | 18

apple sorbet, compote



RASPBERRY DOME | 21

white chocolate, raspberry, soft sponge



MISO TART | 21

sweet-salty caramel, chocolate, honeycomb crunch



STICKY RUM PUDDING | 20

warm, boozy sponge with butterscotch and ice cream



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



dairy free



gluten free



nut free



vegetarian



vegan



locally sourced

our recommendation

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