

# WEST AUSTRALIAN JOURNEY

ENJOY A CURATED 3-COURSE MENU FOR \$98 PP, WITH  
OPTIONAL WINE PAIRING FOR \$40PP

## OPENING BITES

CHARRED SOURDOUGH AND BUTTER

&

SEARED SCALLOPS ( GF , DF )

golden sear, silky pumpkin, nutty freekeh

Pairing : Leeuwin Estate Art Series Riesling

## THE JOURNEY CONTINUES

FREMANTLE OCTOPUS ( GF , NF )

Charred, smoky octopus with romesco and stracciatella

&

SMOKY DUCK BREAST

Tender duck, fennel purée, peppery jus

Pairing : Leeuwin Estate Art Series Chardonnay

## HEART OF THE TABLE

WAGYU FLANK ( GF , DF )

250g Stone Axe MB 6/7

OR

PRAWN LINGUINE al NERO

Squid ink pasta, prawns, nduja spice

Pairing : Leeuwin Estate Art Series Shiraz

## DESSERTS ADD + \$12

STICKY RUM PUDDING

Warm, boozy sponge with butterscotch and ice cream

OR

APPLE SORBETTO (GF ,VG )

Apple sorbet, compote

df - dairy free | gf - gluten free | nf - nut free | v - vegetarian | vg - vegan

### TERMS AND CONDITIONS

- Valid for dinner only
- This offer cannot be used with any other offer or promotion
- Subject to availability

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. Please note menu is subject to change based on supplier availability.

A merchant service fee of 1.7% will be applied to all credit card transactions and a 15% public holiday surcharge applies.