

## 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



### EXMOUTH PRAWNS | 50

rich bisque and burnt lemon



### RAVIOLI | 34

house-made ravioli filled with vegetables and vegan feta



### HUMPTY DOO BARRAMUNDI | 47

crispy skin, orzo pasta and béarnaise



### FREE-RANGE CHICKEN BREAST | 49

crispy skin, mushroom sauce and shimeji



### 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



We only serve Australian Seafood

 dairy free  gluten free  nut free  vegetarian  vegan  locally sourced  our 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 1.7% will be applied to all credit card transactions and a 15% public holiday surcharge applies.

## DESSERTS

### RUM PINEAPPLE WITH COCONUT SORBET | 20

Piña Colada dessert featuring poached and grilled pineapple glazed rum syrup and coconut sorbet.



### ALMOND MOCHA MILLE-FEUILLE | 22

Layers of dark chocolate and almond shards with rich chocolate and espresso mousse.



### APPLE & CREAM TART | 20

Poached apple and hazelnut cream layered on crisp puff pastry, finished with Biscoff sauce.

### STICKY RUM PUDDING | 20

warm, boozy sponge with caramel and ice cream



## Aperitif / Liqueur

Grand Marnier | 15

Galliano Amaretto | 12

Manly Limoncello | 14

Brookies Macadamia & Wattleseed Liqueur | 13

## DESSERT WINE

Vasse Felix Cane Semillon | 14

Yalumba Port | 14

Pedro Ximenez sherry | 18

## COFFEE COCKTAIL

Doubletree Espresso Martini | 24

Chocolate Martini | 24

Affogato | 18

Irish Coffee | 18

## COFFEE AND TEA | 6.0

We only serve Australian Seafood

dairy free gluten free nut free vegetarian vegan locally sourced our 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 1.7% will be applied to all credit card transactions and a 15% public holiday surcharge applies.