

WEST COAST JOURNEY

A CURATED 3-COURSE TASTING MENU FOR \$ 108 PP
WITH OPTIONAL WINE PAIRING FOR \$ 40 PP

OPENING BITES

CHARRED SOURDOUGH WITH PEPE SAYA CULTURED BUTTER (NF)
&
GRILLED SCALLOPS
Caper, gherkin and yuzu vinaigrette (NF, GF, DF)

Pairing : Leeuwin Estate Art Series Riesling.

THE JOURNEY CONTINUES

SEARED DUCK & CHERRY
Pickled cherry, cherry gastrique jus and microgreens (NF, GF, DF)
&
FREMANTLE OCTOPUS
Slow cooked octopus with chimichurri sauce (NF, GF, DF)

Pairing : Leeuwin Estate Prelude Chardonnay.

HEART OF THE TABLE

WAGYU FLANK
250g Stone Axe MB 8/9 with bearnaise sauce and Maldon salt (NF)

OR

WILD MUHSROOM & TRUFFLE LINGUINE (NF)

Pairing : Leeuwin Estate Prelude Cabernet Sauvignon

DESSERTS ADD \$12

STICKY RUM PUDDING
Warm, boozy sponge with caramel and vanilla ice cream
OR
RUM PINEAPPLE WITH COCONUT SORBET
Piña Colada dessert pineapple glazed with rum syrup and coconut sorbet.

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.