

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, Margaret River

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, Margaret River

HEART OF THE TABLE

WAGYU FLANK

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

OR

WILD MUHSROOM & TRUFFLE LINGUINE

*Wild mushrooms and linguine in a light truffle sauce, finished with Parmesan.
(NF)*

**Pairing : Leeuwin Estate Prelude Cabernet Sauvignon, Margaret River or
Wildflower Pinot Grigio, Pemberton**

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.

We only serve Australian Seafood

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.