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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 exceptional creativity of Chef De Cuisine 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.

A taste of Western Australia

See where we source the seafood, meats and produce that make their way to your plate.





Small Plates

Charred Sourdough | 16

Crunchy, smoky sourdough with
Pepe Saya butter (V, NF)

Root Terrine | 22

Cashew cream, quince, beet, turnip,
potato (VG, DF)

Pan Seared Quail | 29

Pea, bresaola, gem lettuce,
pomegranate jus (GF, NF)

Kingfish Crudo | 30

Fruity gazpacho, nashi pear pickle,
yuzu (GF, DF, NF, A)

Seared Scallops | 30

Golden sear, silky pumpkin, nutty
freekeh (DF, NF, A)

Heirloom Tomatoes | 22

Juicy tomatoes, stracciatella, red
pesto (V, NF)

Natural Oysters | 39 (6) / 78 (12)

Fresh, briny, straight from the shell
(GF, DF, NF, A)

Large Plates

Fremantle Octopus | 53

Charred, smoky octopus with romesco
and stracciatella (GF, NF, A)

Chicken Supreme | 51

Rouille, butter bean, smoked olive, jus
(GF, NF)

Exmouth Prawns | 55

Rich bisque and harissa butter
(GF, NF, A)

Toothfish | 63

Pineapple gastrique, capsicum, olive,
semi-dried tomato (GF, DF, NF, I)

Ravioli | 36

Mojo verde, mojo rojo (VG, NF)

Humpty Doo Barramundi | 50

Orzo pasta, béarnaise, crispy kale (NF, A)

Grilled Meats

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

Rib Eye | 85

450g, on the bone (GF, NF)

Wagyu Flank | 70

220g Stone Axe MB 8/9 (GF, NF)

1kg Tomahawk | 190

The ultimate sharing cut (GF, NF)

Lamb Rack | 60

200g on the bone (GF, NF)

Wagyu Striploin | 95

200g Margaret River MB 8/9 (GF, NF)

Eye Fillet | 68

200g Pitch Black Angus (GF, NF)

Sides

Kipfler Potato | 16

Crispy, garlic and nutty crunch (GF)

Caulipop | 18

Fried cauliflower, cheesy gochujang,
Shropshire Blue (V, NF)

Leafy Salad | 17

Fresh greens, tangy French dressing
(VG, GF, NF)

Broccolini | 17

Charred and nutty, green goddess (GF)

A = Australian I = Imported

DF - Dairy Free GF - Gluten Free NF - Nut Free V - Vegetarian VG - Vegan

 Our recommendations

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 15% surcharge applies on Public Holidays.