



West Coast Journey

A Curated 3-course tasting menu | 118 per person

Wine Pairing

Leeuwin Estate | 40 per person

Moss Wood | 59 per person

Opening Bites

Charred Sourdough

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

&

Seared Scallops

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

The Journey Continues

Pan Seared Quail

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

&

Fremantle Octopus

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

Heart of the Table

Wagyu Flank

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

or

Exmouth Prawns

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

Dessert

Additional 12 per person

Sticky Rum Pudding

*Warm boozy sponge with caramel
and ice cream (NF, V)*

or

Rum Pineapple with Coconut Sorbet

*Piña colada dessert featuring poached and
grilled pineapple glazed rum syrup and
coconut sorbet (NF, V)*

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
- Single choice menu only
- This offer cannot be used with any other offer or promotion
- Subject to availability
- Two Course - choice between entrée and main or main and dessert

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.