reel KITCHEN

New Year's West Coast Journey

A Curated 3-course tasting menu | 129 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)

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)

Heart of the Table

Wagyu Flank
220g Stone Axe MB 8/9
Chimichurri, Kipfler potato & brocolini
(GF, NF)

or

Exmouth Prawns
Bisque, harissa butter, asparagus & crispy potato rosti
(GF, NF)

We only serve Australian Seafood.
DF - Dairy Free GF - Gluten Free NF - Nut Free V - Vegetarian VG - Vegan

Terms and Conditions
- Valid for New Year's Eve dinner only.
- Single-choice set menu only.
- This offer cannot be used in conjunction with any other offer or promotion.
- Subject to availability.
- A two-hour dining limit applies per table on New Year's Eve.

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 15% surcharge applies on Public Holidays.