

OUR FOOD HEROES

Jarrahdene Free Range Pork

David Hohnen

David fanatically rears his old English Tamworth cross bred pigs on the rolling paddocks of his property south of Witchcliffe. The pigs happily free range through eucalypt forest, grassed paddocks and tea tree creek lines, providing an amazing succulence and sweetness of flavour, the perfect pork for a great bistro dish; our house-made Charcuterie plate.

Entrée

Must Charcuterie Plate of Jarradene Free Range Pork 28

Our charcuterie plate incorporates....

- Jambon Persillé; a pickled pork and parsley terrine
- Paté en croute with Peach Chutney
- Rillettes with Cornichons
- Black Olive Tapenade

Must Dry-Aged Butterfield Beef

Paul & Jill O'Meehan

All Must Beef is single-farm sourced from 'Daniels Well'; The O'Meehan family property at the foot of the Stirling Ranges near Albany. Paul fattens the cattle on his special grain 'muesli' (some of the cereals grown on his farm) for 80 to 100 days. Cuts are dry aged in our refrigerated beef cellar for a minimum of 30 days.

Main

Sirloin 270g 37

Rump 370g (suitable for 2 to share) 36

Beef Rib Eye, with the bone 500g (suitable for 2 to share) 48

Must aged beef steaks are served with crushed Kipfler Potato & Bridgetown Organic smoked garlic butter
French Mustard, Onion-Cabernet Jam, Salsa Verde
& your choice of either Béarnaise Sauce or Green Peppercorn Jus

MUST DO LUNCH MENU

(SAMPLE ONLY - SUBJECT TO CHANGE)

2 courses	33
3 courses	44

Including a glass of Arlewood Estate 2005 Semillon or Arlewood Estate 2005 Shiraz wine per person.

Entrée 18

Warm Salad of Baby Cos, Grilled Chorizo, Olives, Capers, Parsley Croutons & 20yr Old Balsamic

Warm Vasse Leek & Fontina Cheese Tart, Watercress Salad Red Wine Vinaigrette

Twice Baked Gorgonzola Cheese Soufflé, Chardonnay Crème (\$4 extra)

Main 35

Roast Jarrahdene Pork Fillet, Soft Polenta, Ratatouille Crispy Pork Ear Salad

“Must” Paella; Augusta Leatherjacket Fillet, Tiger Prawns, Scallops Baby Octopus, Squid, Chorizo, Mt Barker Chicken, Saffron Rice

Char grilled Butterfield Scotch Fillet (180gr), Sautéed Green Beans, Truffle Mash, Shiraz Jus

Dessert 14

Must Strawberries ‘Romanoff’...tossed with Meringue, Crème Chantilly Raspberry Coulis, Vanilla Ice-cream

Vanilla Bean Pannacotta, Caramelized Peach, Hazelnut Tuille

A Slice of St Nectaire by Blue Cow Cheese Co, Sherry Soaked Muscatels Lavoche

Supplements 9

Cauliflower & Gruyère Cheese Gratinée

Avocado, ‘Over the Moon’ Organic Feta & Spinach Salad, Pine nuts

Potato ‘Frites’

Potato Mash

Steamed Green Beans, Mint, Lemon, Yoghurt & Cumin Crumbs

DINNER MENU

(SAMPLE ONLY - SUBJECT TO CHANGE)

Entrée 18

Chicken Liver Parfait, Grenache Jelly Melba Toast

Six Albany Rock Oysters Natural, Shallot Vinegar

Feta Stuffed Piquillo Peppers, Char-grilled Courgette, Shaved Fennel & Herb Salad, 20yr old Balsamic

Grilled Shark Bay Scallops, Avocado & Watercress Salad, Jamon Crumbs Pomegranate Dressing (\$5 Extra)

Angel Hair Pasta Tossed with Blue Manna Crab, Tomato, Chilli, Basil Cream & 34° South Organic Olive Oil (\$5 Extra)

Main 35

Roast Pumpkin, Almond & Woodside Goat Cheese Crêpe
Red & Yellow Pepper Braise, Salsa Verde

Duck Leg Confit, Porcini & Swiss Brown Mushroom Risotto
Caramelized Fig Salad

Pan-fried Potato Gnocchi, Arkady Lamb Ragoût, Caramelized Onion Green Olive Tapenade

“Must” Pork Assiette (\$5 Extra)

Our Seafood ‘Paella’; Tiger Prawns, Scallops, Baby Octopus, Squid Chorizo, Mt Barker Chicken, Saffron Rice

Dessert 14

Warm Valrhona Chocolate Moelleux, White Chocolate Ice Cream

Vanilla Pannacotta, Sebbes Road Blueberries, Frangipane Crisps

Broome Mango Parfait, Strawberry & Pistachio Salad

Enterprize Brie, Caprinelle, Gorgonzola Piccante

Blue Cow Cheese Company Lavoche, Berry Farm Fig (\$5 Extra)

Supplements 9

Cauliflower & Gruyère Cheese Gratinée

Avocado, ‘Over the Moon’ Organic Feta & Spinach Salad, Pine nuts

Potato Frites

Potato Mash

Steamed Green Beans, Mint, Lemon, Yoghurt & Cumin Crumbs

Baguette & Tapenade with 34° South Olive Oil

Baguette & Isigny Butter

5