

ENTREE

Chicken Liver Parfait, Riesling Jelly ^ Pickled Nectarine, Toasted Brioche	24			Must Charcuterie Plate ^	29
Char-Grilled Fremantle Octopus ^ Potato Crisp, Horseradish Mayo, Cucumber, Ponzu Jelly	19			Warm Soy-Braised Pork Belly, Pickled Swan Valley Grape Salad, Rice and Pork Skin Crackle ^	20
Freshly Shucked Oysters ^	½ Doz	Doz		Salad of Georges Figs, Radish * ^ Prosciutto Crudo, Pecorino, Savoury Fig Jam	17
Pacific Oysters, Smoky Bay (SA)				Twice Baked Goat Cheese Soufflé, Red Pepper Coulis *	19
Natural: Shallot Vinegar	20	40		Angel Hair Pasta Tossed w/ Blue Manna Crab,	26/42
Natural: Lime Dressing, Cucumber Pearls	21	42		Tomato, Chilli, Basil, Cream & Olio Bello Organic Olive Oil*	
Crispy Fried: Panko Crumbed, Japanese Tartare	21	42			

PLATS DU JOUR

Daily Specials

ENTREE				MAIN	
Perth Hills Pomegranate & Pickled Fig Salad, Roasted Almonds, Goats Cheese Whip Kanta By Egon Muller Riesling Adelaide Hills, SA	18	10/50		Crispy Skin Cone Bay Barramundi, Pea & Mint Purée, Brussels Sprouts & Hazelnut Slaw William Fevre Petit Chablis Chardonnay, Chablis France	38 14/70
Pickled Mussels, Potato, Chorizo, Grapes ^ Dijon Mayonnaise Domaine de la Poulteriere 'Tuffo' Vouvray Sec <i>Chenin Blanc</i> Loire, France	18	14/70		Wagin Duck Leg Confit, White Bean & Pickled Pork Cassoulet, Herb Crumbs, Frisée Salad Las Perdices 'Ala Colorada' Cabernet Franc '12 Mendoza, Argentina	33 15/75
Cured Salmon, Pickled Cucumber ^ Shishito Pepper, Shichimi, Lime Mayonnaise Field Blend 'Express W' <i>Sauvignon Blanc/Semillon '16</i> Mount Barker, WA	21	10/50		DESSERT	
				Must Tiramisu Royal Tokaji Aszu 5 Puttonyos Blue Label '09 Mad, Hungary	14 9/55

MAIN

Pancetta-wrapped Quail Breast & Slow Cooked Duck Leg Pie, Confit Fig Heirloom Carrots & Fennel Purée	36			Middle Eastern-spiced Arkady Lamb Shank, Lamb Neck ^ Croquette, Grilled Eggplant, Muhammara, Buttermilk Dressing	35
Potato Gnocchi, Courgette, Lemon, Parsley * Pancetta, Smoked Raclette	21/35			Chargrilled Kerrigan Valley Beef Sirloin ^ (270g – 100 day grain fed, Dry Aged 28 days) Béarnaise or Poivrade Sauce, Must Frites, Watercress Salad	40

SIDE

Steamed Broccolini, Almond, Beurre Noisette * ^	14			Must Pommes Frites * ^	9
Warm Roast Pumpkin & Caramelised Onion, Baked Ricotta, Orange Dukkah, Tahini Whip * ^	11			Green Salad, Fennel, Herbs, Pistachio, Radish, Orange Flower Viniagrette * ^	9
Paris Mash * ^	9			Avocado, 'Over the Moon' Organic Feta Spinach & Pine Nut Salad * ^	13

DESSERT

Crème Fraiche & Lemon Cheese Cake, Caramelised Peach, Almond Nougatine, Peach Sorbet ^ <i>Trentham Estate 'Noble' Taminga '13 NSW</i>	15		
	7/35		
Vanilla Crème Brûlée, Passionfruit Sorbet ^ <i>Royal Tokaji Aszu 5 Puttonyos Blue Label, Hungary</i>	14		
	15/75		
Honey Yoghurt Mousse, Macadamia Tuile ^ Berries, Strawberry Sorbet <i>Chateau Filhot Semillon/Sauvignon Blanc '11 France</i>	14		
	12/73		
Warm Chocolate Mousse, Iced Orange Parfait, Almond Crumb, Cocoa Nib Cracker <i>Bodegas Castano 'Dulce' Monastrell '10 Spain</i>	16		
	12/85		
Rémy Martin Cognac Chocolate Truffle ^ <i>Kopke L.B.V. Port '11 Portugal</i>	6		
	8/100		

CHEESE

Make your selection from our Cheese Basket served
w/ Fig Jam, Pistachio Crackers & Sourdough Baguette

Two Cheeses	19
Three Cheeses	27

COFFEE & TEA

Vittoria Coffee	4	Liqueur Coffee	12
T2 Tea	5	Affogato	8.5

*Vegetarian & ^ Gluten Free option available for these dishes,
- Please ask your waitperson, and advise us of food allergies.
Our dishes may contain traces of nuts.