

ENTREE

<p>Chicken Liver Parfait, Shaved Manjimup Black Truffle Riesling Jelly, Toasted Brioche[^] 29</p> <p>Char-Grilled Fremantle Octopus[^] 19 Potato Crisp, Horseradish Mayo, Cucumber, Ponzu Jelly</p> <p>Citrus Cured Salmon, Manjimup Potato Crisp[^] 22 Avocado & Apple, Grain Mustard Crème Fraîche</p> <p>Freshly Shucked Oysters[^] ½ Doz Doz</p> <p>Pacific Oysters, Smoky Bay (SA)</p> <p>Natural: Shallot Vinegar 20 40</p> <p>Natural: Lime Dressing, Cucumber Pearls 21 42</p> <p>Crispy Fried: Panko Crumbed, Japanese Tartare 21 42</p>	<p>Must Charcuterie Plate[^] 29</p> <p>Steak Tartare, Slow Cooked Egg Yolk 25 Sourdough Toast, Parmesan Crisp, Dijon Mustard Add Shaved Manjimup Black Truffles 10</p> <p>Caramelised Pork Belly, Orange, Parsnip Purée[^] 21 Savoury Granola</p> <p>Angel Hair Pasta Tossed w/ Blue Manna Crab, 26/42 Tomato, Chilli, Basil, Cream & Olio Bello Organic Olive Oil*</p>
--	--

PLATS DU JOUR Daily Specials

ENTRÉE	MAIN
Twice Baked Crab Soufflé, 21 Bisque Beurre Blanc	Grilled Cone Bay Barramundi, Manjimup Potato [^] 36 & Leek Galette, Herb Velouté, Crispy Kale
... add Shaved Manjimup Black Truffles 10	... add Shaved Manjimup Black Truffles 12
Muga Rosado <i>Garnacha/Viura/Tempranillo</i> '16 11/55 Rioja, Spain	Mac Forbes <i>Chardonnay</i> '16 14/70 Yarra Valley, VIC
MAIN	
Cider-Brined Pork Cutlet, Radicchio Marmalade, 34 Fennel Purée, Sautéed Radish	Beef Cheek Bourguignon, Button Onions, Lardons, 36 Champignons, Smoked Celeriac Purée
... add Shaved Manjimup Black Truffles 12	... add Shaved Manjimup Black Truffles 12
<i>Aglaea Terre Siciliane Nerello Mascalese</i> '13 13/65 <i>Sicily, Italy</i>	<i>Blind Corner Cabernet Sauvignon</i> '16 13/65 Margaret River, Western Australia

MAIN

<p>Wagin Duck Leg Confit, White Bean & Pork Cassoulet 35 Herb Crumbs, Frisée Salad</p> <p>Pan Fried Potato Gnocchi, Rabbit Ragout, Tomatoes* 23/36 Marinated Mushrooms, Parsley, Parmesan</p>	<p>Middle Eastern-Spiced Arkady Lamb Shank, Lamb Neck[^] 36 Croquette, Grilled Eggplant, Muhammara, Buttermilk Dressing</p> <p>Chargrilled Kerrigan Valley Beef Sirloin[^] 44 (270g – 100 day grain fed, Dry Aged 28 days) Béarnaise or Poivrade Sauce, Must Frites, Watercress Salad</p>
---	---

SIDE

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

DESSERT

<p>Vanilla Crème Brûlée, Passionfruit Sorbet[^] 14 <i>Royal Tokaji Aszu 5 Puttonyos Blue Label, Hungary</i> 9/55</p> <p>Chocolate Moelleux, Vanilla Ice Cream, Orange Dust 15 <i>Royal Tokaji Aszu 5 Puttonyos Blue Label '09</i> 9/55 <i>Mad, Hungary</i></p> <p>Caramelised Tart au Citron, 15 Frozen Crème Fraiche Grapefruit Syrup <i>Chateau du Pavillon Semillon/Sauvignon Blanc</i> 10/55 <i>Sainte Croix du Mont, France 2011</i></p> <p>Manjimup Walnut Tart, Whipped Crème Fraiche 15 Espresso Caramel <i>Chateau Filhot Semillon/Sauvignon Blanc '11 France</i> 14/73</p> <p>Rémy Martin Cognac Chocolate Truffle[^] 6 <i>Kopke L.B.V. Port '11 Portuga</i> 8/100</p>	<p>CHEESE</p> <p>Make your selection from our Cheese Basket served w/ Fig Jam, Pistachio Crackers & Sourdough Baguette</p> <p>Two Cheeses 19</p> <p>Three Cheeses 27</p> <p>COFFEE & TEA</p> <p>Vittoria Coffee 4 Liqueur Coffee 12</p> <p>T2 Tea 5 Affogato 8.5</p>
--	--

*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.