

ENTREE

Chicken Liver Parfait, Quince Chutney Riesling Jelly, Toasted Brioche ^	24	Must Charcuterie Plate ^	29
Char-Grilled Fremantle Octopus ^ Potato Crisp, Horseradish Mayo, Cucumber, Ponzu Jelly	22	Steak Tartare, Slow Cooked Egg Yolk Sourdough Toast, Parmesan Crisp, Dijon Mustard	25
Citrus Cured Salmon, Manjimup Potato Crisp ^ Avocado & Apple, Grain Mustard Crème Fraîche	22	Caramelised Pork Belly, Orange, Parsnip Purée ^ Savoury Granola	21
Freshly Shucked Oysters ^	½ Doz Doz	Angel Hair Pasta Tossed w/ Blue Manna Crab, Tomato, Chilli, Basil, Cream & Olio Bello Organic Olive Oil*	26/42
Pacific Oysters, Smoky Bay (SA)			
Natural: Shallot Vinegar	20 40		
Natural: Lime Dressing, Cucumber Pearls	21 42		
Crispy Fried: Panko Crumbed, Japanese Tartare	21 42		

ENTREE		PLATS DU JOUR <small>Daily Specials</small>		MAIN
Twice Baked Tiger Prawn Soufflé Dill Beurre Blanc*	19	Crispy Skin Huon Tasmanian Salmon Fillet ^ Manjimup Potato & Leek Galette, Herb Velouté, Crispy Kale		37
Mac Forbes Chardonnay '16 Yarra Valley, Vic	14/70	Meyer-Fonne Pinot Blanc '15 Alsace, France		13/65
Beetroot Salad-Confit, Pickled, Raw & Jam Fried Cheese Curds, Candied Walnut *	19	14 Hour Harvey Beef Rib, Paris Mash ^ Sautéed Brussels Sprouts, Pancetta, Cabernet Jus		37
Zillinger Horizont Gruner Veltliner '16 Weinviertel, Austria	14/70	Howard Park 'Scotsdale' Shiraz '14 Margaret River, WA		16/80
Duck Liver Parfait with Manjimup Black Truffles Toasted Sourdough	28	DESSERT		
Jauma 'like raindrops' Grenache '16 McLaren Vale, SA	13/65	New Season Strawberries, Vanilla Cheesecake Macadamia Crumb, Lemon Syrup		15
		Chateau Filhot Semillon/Sauvignon Blanc '11 Barsac, France		14/73

MAIN

Wagin Duck Leg Confit, White Bean & Pork Cassoulet Herb Crumbs, Radish Salad	35	Spiced Arkady Lamb Double Cutlet, Lamb Shoulder & Eggplant Pie, Marshalls Torbay Asparagus, Smoked Celeriac Purée	39
Pan Fried Potato Gnocchi, Rabbit Ragout, Tomatoes* Marinated Mushrooms, Parsley, Parmesan	23/36	Chargrilled Kerrigan Valley Beef Sirloin ^ (270g – 100 day grain fed, Dry Aged 28 days) Béarnaise or Poivrade Sauce, Must Frites, Watercress Salad	44

SIDE

Steamed New Season Marshalls Torbay Asparagus* Asparagus & Watercress Crème, Croutons	15	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

Vanilla Crème Brûlée, Passionfruit Sorbet ^ <i>Chateau Filhot Semillon/Sauvignon Blanc '11 France</i>	16 14/73	CHEESE Make your selection from our Cheese Basket served w/ Fig Jam, Pistachio Crackers & Sourdough Baguette	
Chocolate Moelleux, Vanilla Ice Cream, Citrus Dust <i>La Goya Manzanilla</i> <i>Sanlucar de Barrameda, Spain</i>	15 10/42	Two Cheeses Three Cheeses	19 27
Beetroot Sorbet, Warm Chocolate Mousse Cacao Crumb, Orange Syrup <i>Chateau du Pavillon Semillon/Sauvignon Blanc</i> <i>Sainte Croix du Mont, France 2011</i>	16 10/55	COFFEE & TEA	
<i>The Kraken</i> Rum Baba, Sticky Date Parfait Butterscotch Sauce <i>Chateau Filhot Semillon/Sauvignon Blanc '11</i> <i>Barsac, France</i>	17 14/73	Vittoria Coffee 4 Liqueur Coffee	12
Rémy Martin Cognac Chocolate Truffle ^ <i>Kopke L.B.V. Port '11 Portugal</i>	6 8/100	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.