

ENTREE

Chicken Liver Parfait, Quince Chutney Juniper Berries 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

PLATS DU JOUR *Daily Specials*

ENTREE		MAIN	
Twice Baked Raclette Cheese Soufflé Red Pepper Coulis Garagiste 'La Stagiaire' Chardonnay '16 Mornington Peninsula, VIC	19 13/65	Crispy Skin Cone Bay Barramundi [^] Manjimup Potato & Leek Galette, Herb Velouté, Crispy Kale Meyer-Fonne Pinot Blanc '15 Alsace, France	37 13/65
Beetroot Salad-Confit, Pickled, Raw & Jam Fried Cheese Curds, Candied Walnut * Zillinger Horizont Gruner Veltliner '16 Weinviertel, Austria	19 14/70	14 Hour Harvey Beef Rib, Seared Beef Fillet Paris Mash, Sautéed Brussels Sprouts, Pancetta, Cabernet Jus Howard Park 'Scotsdale' Shiraz '14 Margaret River, WA	39 16/80

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 Vinaigrette* [^]	9
Paris Mash* [^]	9	Avocado, 'Over the Moon' Organic Feta Spinach & Pine Nut Salad* [^]	13

DESSERT

Vanilla Crème Brûlée, New Season Strawberries [^] Passionfruit Sorbet Chateau Filhot Semillon/Sauvignon Blanc '11 Bordeaux, France	16 14/73	CHEESE Make your selection from our Cheese Basket served w/ Fig Jam, Pistachio Crackers & Sourdough Baguette	
New Season Strawberries, Vanilla Cheesecake Macadamia Crumb, Orange Syrup Chateau du Pavillon Semillon/Sauvignon Blanc Sainte Croix du Mont, France 2011	15 10/55	Two Cheeses Three Cheeses	19 27
Beetroot Sorbet, Warm Chocolate Mousse Cacao Crumb, Orange Syrup Toro Albala Don Perdro Ximenez '14 Montilla- Moriles, Spain	16 12/92	COFFEE & TEA Vittoria Coffee 4 Liqueur Coffee 12 T2 Tea 5 Affogato 8.5	
The Kraken Rum Baba, Sticky Date Parfait Butterscotch Sauce The Kraken Black Spiced Rum	17 12	*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.	
Rémy Martin Cognac Chocolate Truffle [^] Kopke L.B.V. Port '11 Portugal	6 8/100		