

BISTRO LUNCH

- 2 Courses including a glass of wine \$45 -

Sparkling: NV Pere Ventura 'Clos Amador' *Brut Delicat* 'Cava, Penedès, Spain

White: NV Arlewood 'Bianco' *Semillon/Sauvignon* Margaret River, WA

Red: 2014 Arlewood *Touriga*, Margaret River, WA

ENTRÉE

Baldivis Rabbit Rillettes, Fig & Thyme Flat Bread

or

Warm Roasted Figs, Radicchio, Goats Cheese Whip
& Pommegranate Dressing

or

Twice Baked Shark Bay King Prawn Soufflé & Bisque

MAIN

Pan Fried Potato Gnocchi, Vine Ripened Tomatoes
House-Made Ricotta, Herb Velouté, Pancetta Crumbs

or

Chicken Pastilla, Carrot Purée, Grains & Nuts

or

Crispy Skin Barramundi, Roast Cauliflower Purée, Herb

DESSERT/CHEESE

Milk Jelly, Fig, Fig Sorbet, Sweet Walnut Dukkah

or

Comté Au Lait Cru, Fig Jam, Pistachio Crackers & Sourdough