

ENTREE

Chicken Liver Parfait, Pickled Apricots Riesling Jelly, Toasted Brioche ^	24	Must Charcuterie Plate ^	29
Beetroot Salad - Confit, Pickled, Raw & Jam Fried Cheese Curds, Candied Walnuts *	19	Steak Tartare, Slow Cooked Egg Yolk Sourdough Toast, Parmesan Crisp, Dijon Mustard	25
Cold Smoked Salmon Tartare, Pickled Radish, Egg, House-Fermented Cucumber, Croquant Noir	21	Caramelised Pork Belly, New Season Peach ^ Crispy Quinoa & Pork Crackle, Parsnip Purée	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 Shark Bay King Prawn Soufflé Grilled Prawns & Shellfish Bisque Kooyong 'Clonale' Chardonnay '16 Mornington Peninsula, VIC	26 13/65	Grilled Barramundi Fillet ^ Celeriac Remoulade, Roasted Peppers & Tomatoes Mengoba Brezo Blanco Godello '16 Bierzo, Spain	38 12/60
Baldivis Rabbit Rillettes with Fig & Thyme Flat Bread Domaine Salvard'Unique' Sauvignon Blanc '15 Loire Valley, France	21 12/60	Chicken Pastilla, Pickled Iranian Figs, Carrot Purée Grains & Nuts West Cape Howe Riesling '17 Mount Barker, WA	17/32 12/60
		DESSERT	
		Milk Jelly, Fig, Fig Sorbet, Sweet Walnut Dukkah Orange Syrup Chateau Filhot Semillon/Sauvignon Blanc '11 Sauternes, France	15 14

MAIN

Wagin Duck Leg Confit ^ Warm Kipfler Potato, Radicchio & Pickled Grape Salad	35	Slow-Roast Arkady Lamb Rump, Carrots, Beans Feta Whip, Vadouvan	39
Pan Fried Potato Gnocchi Vine Ripened Tomatoes, House- Made Ricotta Herb Velouté, Pancetta Crumbs	22/36	Chargrilled Hyden Beef Sirloin ^ (270g - 100 day grain fed, Dry Aged 28 days) Béarnaise or Poivrade Sauce, Must Frites, Watercress Salad	44

SIDE

Sautéed Wanneroo Green Beans * Barrel-Aged Feta, Macadamia Crumble, Verjuice Dressing	13	Must Pommes Frites* ^	9
Roast Cauliflower with Miso, Herbs & Hazelnuts * ^	12	Green Salad, Fennel, Herbs, Pistachio, Radish, Orange Flower Vinaigrette * ^	9
Paris Mash* ^	9	Avocado, Feta, Spinach & Pine Nut Salad* ^	13

DESSERT

Vanilla Crème Brûlée, 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	
Must Peach Melba, Raspberry Sorbet, Poached Cherries 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 Pedro Ximenez '14 Montilla- Moriles, Spain	16 12/92	COFFEE & TEA	
The Kraken Rum Baba, Sticky Date Parfait The Kraken Black Spiced Rum	17 12	Vittoria Coffee 4 Liqueur Coffee 12 T2 Tea 5 Affogato 8.5	
Rémy Martin Cognac Chocolate Truffle ^ Kopke L.B.V. Port '11 Portugal	6 8/100		

*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.