

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

ENTRÉE		MAIN	
Twice Baked Prawn Soufflé Grilled Tiger Prawn, Parsley Beurre Blanc Kooyong 'Clonale' Chardonnay '16 Mornington Peninsula, VIC	25 13/65	Pan Fried Rottneest Snapper Fillet Lemon-Caper Butter & Steamed Courgettes Mengoba Brezo Blanco Godello '16 Bierzo, Spain	36 12/60
Warm Fig Salad, Radicchio, Fourme D'Ambert Pomegranate Vinegar Cantina Tollo Ventosa Pinot Grigio '16 Veneto, Italy	18 9/45	Seared Wagin Duck Breast Georges Figs, Fondant Potato, Blackened Onion Petit Rimauresq Grenache/Cinsault/Carignan '16 Cotes de Provence, France	42 10/50
		Slow Roast Arkady Lamb Shoulder Catalan Style Spinach, Walnut and Red Pepper Sauce Louis Claude Desvignes 'La Voûte Saint Vincent' Gamay '15 Beaujolais, France	34 14/70

MAIN

Wagin Duck Leg Confit Duck Neck & Pork Sausage, Green Lentil salad, Raisin Jus	36	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 Viniagrette * ^	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	
Mascarpone Mousse, Savoirdi Chocolate Sauce, Espresso Ice Cream Chateau du Pavillon Semillon/Sauvignon Blanc Sainte Croix du Mont, France 2011	15 10/55	Two Cheeses Three Cheeses	19 27
Vanilla Panna Cotta, Sweet Dukkah Blueberry Sorbet 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, Chantilly Cream, Raspberry Sorbet The Kraken Black Spiced Rum	17 12		
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.