

## ENTREE

Chicken Liver Parfait, Pickled Cherries 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
<b>Pacific Oysters, Smoky Bay (SA)</b>			
<b>Natural:</b> Shallot Vinegar	20 40		
<b>Natural:</b> Lime Dressing, Cucumber Pearls	21 42		
<b>Crispy Fried:</b> 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	Confit Tasmanian Salmon Fillet, Niçoise Salad Poached Egg, Seeded Mustard Dressing Mengoba Brezo Blanco Godello '16 Bierzo, Spain	34 12/60
Warm Fig Salad, Radicchio, Fourme D'Ambert Pomegranate Vinegar Cantina Tollo Ventosa Pinot Grigio '16 Veneto, Italy	18 9/45	Slow-Roast Wagin Chicken Breast filled with Tiger Prawn Boudin, Heirloom Tomato Salad Potato Galette, Chive Butter Petit Rimauresq Grenache/Cinsault/Carignan '16 Cotes de Provence, France	34 10/50

## 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 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	<b>CHEESE</b> 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	<b>Two Cheeses</b> <b>Three Cheeses</b>	19 27
Vanilla Panna Cotta, Sweet Dukkah Blueberry Sorbet Domaine Madeloc Pierre Gaillard Banquils Grenache Noir Rousillon, France	16 19/95	<b>COFFEE &amp; TEA</b> Vittoria Coffee 4 Liqueur Coffee 12 T2 Tea 5 Affogato 8.5	
Seasonal Fruit Tart, Lime & Vanilla Cream Patisserie Mango Sorbet Tariquet Armagnac Le Légendaire	17 15		
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.