

OYSTERS

Smoky Bay South Australia
Natural – Shallot Vinegar 3.5
Fried – Chick Pea Beer Batter, Tartare Sauce 3.5
Rockefeller – Grilled with Spinach, Pernod Cream & Gruyere 4

ENTRÉE

Must Charcuterie Plate 34
Angel-Hair Pasta, Blue Manna Crab, Tomato, Chilli, Basil, Cream, Olio Bello Organic Olive Oil 26 /42
Grilled Shark Bay Tiger Prawns, Red Pepper & Lemon Salsa, Skordalia 19
Pork Cheek, Apple, Quince, Goldfields Honey, Farro Crisp 18

VEGETABLES & SALAD

Rainfed Rice & Autumn Vegetable Paella 15
Tedesco Farm Cauliflower Fritters, Green Tahini, Dill, Aleppo Pepper 10
Greens, Avocado, Radish, Buttermilk Dressing 10
Shaved Apple, Fennel, Parmesan, Raisins and Walnuts 13
Roast Fig, Radicchio, Goat Cheese Whip, Seeded Lupin Cracker, Pomegranate Vinegar 18

SHARE FOR 2 OR MORE

Whole Rotisserie Liberty Free Range Chicken, Marinated with Herbs & Yoghurt, Duck Fat Potatoes, Jus Gras 58
Char-Grilled Dry-Aged Hyden Sirloin Steak on the bone (600g) Manjimup Potato, Pumpkin & Walnut Gratin 75

MAIN

Confit Wagin Duck Leg and Pulled Duck Pie, Confit Tedesco Farm Vegetables, Roast Swan Valley Grapes 39
Grilled Geraldton Gold Band Snapper Fillet, Pumpkin Purée, Tedesco Farm Roman Beans, Dill Butter 36
Slow-Roast Lamb Shoulder, Catalan style Sauteed Spinach with Pine Nuts & Raisins, Sauce Romesco 28

SIDE

Extra Baguette, Beurre D'Isigny 5
Chips & Bearnaise or Chicken Gravy 9

