

OYSTERS

Smoky Bay South Australia
Natural – Shallot Vinegar 3.5
Natural - Pemberton Finger Lime & Ginger Vinaigrette 4
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
Roast Tedesco Farm Peppers, Kalbarri Mulloway Brandade, Sourdough 16

VEGETABLES & SALAD

Tedesco Farm Cauliflower Fritters, Green Tahini, Dill, Aleppo Pepper 12
Greens, Avocado, Radish, Bookara Feta, Dukkah, Yoghurt Dressing 12
Shaved Apple, Fennel, Parmesan, Walnuts, Citronette 13
Pan-Fried Potato Gnocchi, Warren Grange Pumpkin, Ricotta & Pumpkin Seed Streusel 21
Roast Plum, 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, Kale Fritters, Potato Purée, Jus Gras 55
Char-Grilled Dry-Aged Hyden Sirloin Steak on the bone (600g) Manjimup Potato, Pumpkin & Walnut Gratin 75

MAIN

Wagin Duck - Manjimup Potato Fondant, Cipollini Onions, Roast Swan Valley Grapes
Seared Breast 42 / Confit Leg & Pulled Duck Pie 38
Seared Kalbarri Pink Snapper Fillet, Cauliflower Purée, Roman Beans, Shellfish Velouté 35
Slow-Roast Lamb Shoulder, Catalan style Sauteed Spinach with Pine Nuts & Raisins, Sauce Romesco 32
Rainfed Rice & Autumn Vegetable Paella - Vegan 22

SIDE

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

