

SNACK

Almonds, Sea Salt, Goldfields Honey 6

Marinated Olives 9

Chips & Béarnaise or Chicken Gravy 9

Black Olive Tapenade, Olive Oil, Baguette 9

Today's Oysters - Smoky Bay South Australia

Natural - Shallot Vinegar 3.5

Natural - Pemberton Finger Lime & Ginger Vinaigrette 4

Rockefeller - Grilled, Spinach, Pernod Cream, Gruyere 4

Charcuterie Plate 34

Loaded Hummus, Bookara Goat Feta, Seeded Lupin Crackers 12

Tedesco Farm Cauliflower Fritters, Green Tahini, Dill, Aleppo Pepper 12

Prawn Croquettes (3) Aioli, Chilli-Prawn Oil 13

Pan-Fried Chorizo, Tomato, Lemon, Pedro Ximénez 14

Roasted Tedesco Peppers, Rottneest Mulloway Brandade, Sourdough 16

Must Rotisserie Chicken Club Sandwich, Chicken Gravy 14

Steak Tartare, Labne Whip, Farro Crisp 21

CHEESE

Australian Cheese, Pickled Fig, Seeded Lupin Crackers, Honey-Candied Nuts

One 14 Two 24 Three 32

Dellendale Peaceful Bay Gruyere, Cows Milk, WA

Sweet with age, but slightly salty, with nutty aromas and a hard, faintly grainy texture.

Raw cow's milk is cultured and cured with traditional European methods to produce this timeless classic.

Hall's Suzette Pont L'Eveque Style, Cows Milk, WA

Made from a rare herd of Normande cows, the Hall family is producing a super-premium washed rind cheese. The rind has a delicate yeasty aroma with hints of earthiness.

A rich and buttery interior has a hint of sweetness.

Cambray Blackwood Blue, Ewes Milk, WA

Is this the finest blue cheese made in Australia? We think so.

When we first tasted this we immediately thought of Roquefort. Brilliant!

