

SNACK

Almonds, Sea Salt, Goldfields Honey 6

Marinated Olives 9

Chips & Mayonnaise 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

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

Must Rotisserie Chicken Club Sandwich, Chicken Gravy 14

Steak Tartare, Potato Crisps, Mayonnaise, Manjimup Black Truffle 25

CHEESE

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

One 14 Two 24 Three 32

Pyengana Farmhouse Cheddar, Cows Milk, Tasmania

One of the great cheeses of Australia, made by the Healey Family for over 100 years. Aged 18 months. Deep and buttery with a well-balanced bite & hints of fresh grass and honey.

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!

