

## OYSTERS

Smoky Bay South Australia  
Natural - Shallot Vinegar 3.5  
Natural - Lime & Ginger Dressing 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, Rice Crisp 18  
Pan-Fried Potato Gnocchi, Leek Cream, Ricotta, Manjimup Chestnuts & Black Truffle 25

## VEGETABLES & SALAD

Slow Roast Carrots, Bookara Goat Curd, Pumpkin Seed Crumble 12  
Tedesco Farm Cauliflower Fritters, Green Tahini, Dill, Aleppo Pepper 12  
Greens, Avocado, Over The Moon Organic Feta, Radish, Dukkah, Yoghurt Dressing 13  
Warm Salad of Gary Tedesco's Beetroot, Rhubarb, Labneh, Pomegranate Vinegar & Savoury Granola 15

## 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

Confit Duck Leg, Manjimup Potato Fondant, Sautéed Brussel Sprouts & Bacon, Pumpkin Purée 38  
Pan Fried Kalbarri Pink Snapper Fillet, Buckwheat Polenta, Sautéed Romanesco, Fennel Butter 34  
Slow-Roast Lamb Shoulder, Catalan style Sautéed Spinach with Pine Nuts & Raisins, Sauce Romesco 32  
Rainfed Rice & Vegetable Paella - Vegan 22

## SIDE

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

