

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

Mornay - Grilled with Gruyere Crumbs 4

Charcuterie Plate 34

Bookara Goat Cheese Whip, Almonds, Confit Lemon, Honey, Pickled Carrots & Grilled Sourdough 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, Parmesan, Manjimup Truffle 23

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.

Berrys Creek Tarwin Blue, Cow's Milk, Vic

Barry Charlton's cheese is produced from a Jersey cow herd in Gippsland. Rich & creamy with a lingering intensity and authentic earthy tones, cheese judges world-wide have picked it as one of their favorite blue cheeses on the planet!

