

## OYSTERS

Rock Oysters – Albany WA  
Oysters Natural - Shallot Vinegar 3.5  
Oysters Natural - Lime & Ginger Dressing 4  
Oysters Mornay - Grilled with Gruyère Crumbs 4

## ENTRÉE

Must Charcuterie Plate 30  
Angel-Hair Pasta, Blue Manna Crab, Tomato, Chilli, Basil, Cream, Olio Bello Organic Olive Oil 26/42  
Smoked Wagyu Rump Cap, Tedesco Peppers, Mustard Caviar 21  
Grilled Abrolhos Scallops, Smoky Pork Shoulder Croquettes, Lemon Mayonnaise (3) 21

## VEGETABLES & SALAD

Pan-Fried Potato Gnocchi, Slow Roast Tomatoes, Goat Curd, Savoury Granola 22  
Charred Capel Broccoli, Sesame Dressing, Shichimi 12  
Tedesco Farm Cauliflower Fritters, Green Tahini, Dill, Aleppo Pepper 12  
Greens, Avocado, Over The Moon Organic Feta, Radish, Dukkah, Yoghurt Dressing 13  
Iceberg Wedge, Apple, Candied Walnuts, Blue Cheese Dressing 14

## 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) Rosemary Potatoes, Beetroot, Crème Fraîche 75  
Slow-Roast Arkady Lamb Shoulder, Smoky Eggplant Purée, Many-Grain Salad, Rocket, Feta 55

## MAIN

Seared Wagin Duck Breast, Char Grilled Spring Onion, Figs, Orange Gastrique 38  
Char Grilled Rottnest Swordfish & Camarvon King Prawn, Romesco, Courgette Fritters 33  
Twice Cooked Pork Scotch Fillet, Nectarine Relish, Braised Cabbage & Bacon, Parsnip Purée 34  
Rainfed Rice & Vegetable Paella - Vegan 23

## SIDE

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