

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
Cured Salmon, Cucumber, Orange & Lime Dressing, Summer Savory 14
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

Slow-Roast Lilydale Free Range Chicken, Tedesco Tomato & Bread Salad, Chicken Gravy Half 29/Whole 49
Char-Grilled Dry-Aged Hyden Sirloin Steak on the bone (600g) Rosemary Potatoes, Beetroot, Crème Fraîche 75
Slow-Roast Arkady Lamb Ribs, Muhammara, Many-Grain Salad, Rocket, Feta 49

MAIN

Seared Wagin Duck Breast, Brasied Lentils, Radicchio, Fig & Raisin Relish 38
Pan Fried Salmon Fillet, Cauliflower Pureé, Kale Fritters, Dill Beurre Blanc 33
BBQ Pork Scotch Fillet, Sweetcorn, Barley, Fried Jalapeno 34
Rainfed Rice & Vegetable Paella - Vegan 23

SIDE

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

