

OYSTERS

Pacific Oysters – Smoky Bay, SA
Oysters Natural - Shallot Vinegar 3.5
Oysters Natural - Lime & Ginger Dressing 4
Oysters Mornay - Grilled with Gruyère Crumbs 4

SNACK

Baby Burrata, Pickled Blood Plum, Pistachio, Sourdough 15
Crumbed Shark Bay Squid, Romesco Sauce & Slaw 14
Tedesco Farm Cauliflower Fritters, Green Tahini, Dill, Aleppo Pepper 12
Snapper & Potato Croquettes, Romesco (3) 11
Chicken Katsu, Hokkaido Milk Bun 9

ENTRÉE

Must Charcuterie Plate 33
Geraldton Kingfish Crudo, Cucumber, Radish, Finger Lime 16
Angel-Hair Pasta, Blue Manna Crab, Tomato, Chilli, Basil, Cream, Olio Bello Organic Olive Oil 26/42
Smoked Rump Cap, Tedesco Peppers, Mustard Caviar 21
Grilled Abrolhos Scallops, Smoky Pork Shoulder Croquettes, Lemon Mayonnaise (3) 21

VEGETABLES & SALAD

Pan-Fried Potato Gnocchi, Heirloom Squash, Pepitas, Salsa Verde 22
Warren Grange Heirloom Tomatoes, Ricotta Whip, Basil 12
Charred Capel Broccoli, Sesame Dressing, Shichimi 12
Iceberg Wedge, Apple, Candied Walnuts, Blue Cheese Dressing 14

SHARE FOR 2 OR MORE

Char-Grilled Dry-Aged Hyden Sirloin Steak on the bone (600g) Rosemary Potatoes, Beetroot, Crème Fraîche 75

MAIN

Confit Wagin Duck Leg, Braised Lentils, Radicchio, Grapes, Pickled Raisins 36
Pan-Fried Spangled Emperor, Crushed Potato Salad, Confit Tedesco Tomatoes 34
BBQ Pork Rib, Sweetcorn, Barley, Fried Jalapeno 34
Rainfed Rice & Vegetable Paella - Vegan 28

SIDE

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

