

OYSTERS

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

SNACK

- Steak Tartare, Pickled Fennel, Pecorino, Potato Crisp 22 GF
Tedesco Farm Cauliflower Fritters, Green Tahini, Dill, Aleppo Pepper 12 GF
Beef Brisket Croquettes, Mayonnaise, House BBQ Sauce, Jalapeño (2) 11
Crumbed Shark Bay Squid, Romesco Sauce & Slaw 14

ENTRÉE

- Must Charcuterie Plate 33
Baby Burrata, Pickled Blood Plum, Pistachio, Sobrassada Focaccia 19
Grilled Abrolhos Scallops, Smoky Pork Croquettes, Lemon Mayonnaise 21
Paella of Carnarvon King Prawns & Squid 21
Angel-Hair Pasta, Blue Manna Crab, Tomato, Chilli, Basil, Cream, Olio Bello Organic Olive Oil 26/42
Char-Grilled Abrolhos Octopus, Muhammara, Bravo Apple, Roast Potato Whip 21 GF

SALAD & SIDE

- Chips & Mayonnaise or House BBQ Sauce 9 GF
Charred Capel Broccoli, Sesame Dressing, Shichimi 12 V,GF
Iceberg Wedge, Apple, Candied Walnuts, Blue Cheese Dressing 14 V,GF
Extra Baguette, Beurre D'Isigny 5

SHARE FOR 2 OR MORE

- Arkady Lamb Plate – Seared Rack & Slow Cooked Shoulder, Romesco, Carrots, Capers, Parsley Salsa 66 GF
Char-Grilled Dry-Aged Hyden Sirloin Steak on the bone (600g) Rosemary Potatoes, Gentleman's Relish 69 GF

MAIN

- Seared Harvey Beef Fillet & Slow-Cooked Beef Rib, Potato Pie, Watercress Gremolata, Cabernet Jus 38
Grilled Abrolhos Goldband Snapper Fillet, Cauliflower Hummus, Roast Cauliflower, Capers & Pine Nuts 37
Confit Wagin Duck Leg, Leek Crème & Burnt Leeks 36 GF
BBQ Pork Scotch Fillet, Sweetcorn, Barley, Quince, Fried Jalapeno 34 GF
Tedesco Farm Cauliflower & Potato Tortelloni, Sage Butter 32
Rainfed Rice & Vegetable Paella - Vegan 28 V,GF

