

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, Fennel, Pecorino, Potato Crisp 22 GF
Tedesco Farm Cauliflower Fritters, Green Tahini, Dill, Aleppo Pepper 12 GF
Crumbed Shark Bay Squid, Romesco Sauce & Slaw 14
Smoked Beef Brisket Croquettes, Pickled Jalapeño House BBQ Sauce (2) 11
Sardines On Toast, Pickled Shallot, Lemon Mayonnaise (3) 9
Baguette, Beurre D'Isigny 5

ENTRÉE

- Must Charcuterie Plate 33
Warm Beetroot Salad, Bookara Goat Curd, Fennel Crisp, Walnuts 19
Angel-Hair Pasta, Blue Manna Crab, Tomato, Chilli, Basil, Cream, Olio Bello Organic Olive Oil 26/42
Char-Grilled Abrolhos Octopus, Many-Grain Salad, Lemon Dressing 21 GF

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

- Grilled Salmon, Roast Cauliflower Purée, Cauliflower Salad, Shellfish Beurre Blanc 34
Wagin Duck Leg Confit, Carlo Pessotto's Gourmet Potato Salad, Pickled Tulepo Springs Rhubarb 36 GF
Pan-Fried Potato Gnocchi, Walnuts, Leeks & Blue Cheese 32
- add Manjimup Black Truffle 12
Grilled Free Range Hamlet Pork Cutlets, Polenta Chips, Fennel-Apple Slaw, Grain Mustard Jus 35
Rainfed Rice & Vegetable Paella 28 VEGAN, GF

SALAD & SIDE

- Manjimup Black Truffle Paris Mash 15 V, GF
Roast Sweet Potato, Labne, Dukkah, Watercress 14 GF
Iceberg Wedge, Apple, Candied Walnuts, Blue Cheese Dressing 14 V, GF
Chips & Mayonnaise or House BBQ Sauce 9 GF



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