

OYSTERS

Rock Oysters – Albany, WA
Oysters Natural - Shallot Vinegar 3.5 GF
Oysters Natural – Sriracha Lime 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

Grilled Rottneest Island Scallops, Pastis Butter & Crumbs (3) 20 (6) \$36
Must Charcuterie Plate 33
Warm Beetroot Salad, Bookara Goat Curd, Fennel Crisp, Walnuts 19 v
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
Grilled New Season Torbay Asparagus, Baccala Whip, Rice Crisp, Shichimi 19 GF

SHARE FOR 2 OR MORE

Arkady Lamb Plate – Seared Rack & Slow Cooked Shoulder, Romesco, Carrots, Capers, Parsley Salsa 66 GF

MAIN

Pan-Roasted Salmon, Torbay Asparagus & Brown Butter, Snapper Croquette 36
Wagin Duck Leg Confit, Braise White Beans Ragu, Bacon & Frisée Salad 36 GF
Hand Rolled Pappardelle, Ratatouille, Pecorino 28
Roast Hamlet Pork Cutlet, Pumpkin Purée, Charred Cabbage, Onion Marmalade 35 GF
Borello Minute Steak (Sirloin 150g, Dry Aged 28 Days) Frites, Bearnaise Sauce, Salade Verte 32 GF

SALAD & SIDE

Paris Mash 11 v, GF
Steamed Torbay Asparagus, Feta, Macadamia Crumble, Verjuice Dressing 14 v
Rocket, Orange & Ricotta Salad, Citronette 14 v
Chips & Mayonnaise or House BBQ Sauce 9 GF

