

pacific smokey bay oyster, sa – peppercorn mignonette 3.5 gf
duck & mushroom croquette, gentlemens relish 4
baguette & cultured butter 5
dellendale cheese & herb fritters 9 v
barramundi brandade, shallot, radish, fried bread 12 gfo

must charcuterie plate 33 gf
burrata, pickled cherries, espelette pepper, grilled focaccia 17 v gfo
beetroot, grapes, hazelnuts, kefir cream 17 v gf
angel-hair pasta, blue manna crab, tomato, chilli, basil, cream, olio bello organic olive oil 26

ricotta gnudi, zucchini, kale crisps 27 v
pan-fried abrolhos goldband snapper, carmarvon asparagus, grapefruit, dill 35 gf
roast wagin quail, duck fat potatoes, peas & fennel 33 gf
steak au poivre - charred harvey beef rib eye (300g), hasselback potatoes 41 gf
slow roast arkady lamb shoulder on the bone (500g), vadouvan, charred broccolini, smoked yoghurt 54 gf

steamed green beans, feta, walnut crumble, verjuice 12 v
leaf salad, radish, cabemet vinaigrette 9
spiced roast pumpkin, labne & lemon 9
chips with buttermilk mayonnaise 10 v gf

little vanilla crème brûlée 7 gf
brown sugar pavlova, cherries, crème fraiche whip 14 gf
roast apricot, mascarpone, jersey milk granita 15 gf

australian cheese - served with honey-pistachio lavoche & pickled figs one 14 / two 24 / three 32

hall's suzette, cow's milk, wa

made in the style of a pont l'evêque, this soft cheese has a delicate yeasty-earthy aroma, the rich and buttery interior has a hint of sweetness.

maffra tanjil blue, cow's milk, vic

shropshire style, tanjil blue is mild and buttery with a natural orange colour from annatto seed.

dellendale creamery peaceful bay gruyere, wa

sweet with a rare 2 years of age, but with slightly salty, nutty aromas and a firm, faintly grainy texture.

