

## *Friday Lunch Menu*

dellendale cheese fritters

baguette & butter

chicken liver parfait, pickled tupelo springs rhubarb, lupin-chia crisp gf

or

ricotta gnudi, tedesco cauliflower, sage, walnuts v

wagin duck, braised green lentils, heirloom tedesco carrots

or

lamb shoulder, vadouvan, parsnip, greens gf

pavlova, local strawberries, crème fraiche whip v

or

crème brûlée, mandarin v

supplement (to share) \$29

three amazing west australian cheeses, pickled figs, honey-pistachio lavoche

dellendale creamery triple cream brie, cow's milk, wa  
rich, white-mould cheese with a superb silky texture and earthy truffle flavours

ha-ve st dukes blue, cow's milk, wa  
this delicious blue is buttery and piquant with a nutty aftertaste

dellendale creamery somerset hill cheddar, cow's milk, wa  
delicious local cheddar... sweet and salty with earthy and tangy flavours



## *Vegetarian menu*

romesco on lupin chia crisp

gluten free focaccia, olio bello extra virgin olive oil

heirloom beetroot, rhubarb, apple, padron oil

cauliflower tagine, pickled chilli, onion-raisin relish, grains

local strawberries, fruit sorbet, mandarin



**antipodes water, whakatane, nz \$ 8**

antipodes 1L sparkling

antipodes 1L still

**house spirits \$11**

belvedere vodka

tanqueray london dry

espolon plata

angostura reserva

makers mark bourbon

**beer**

stone & wood pacific ale	4.4%	nsw	10
colonial small ale	3.5%	vic	10
eagle bay kolsch	4.7%	wa	11
4 pines pale ale	5.1%	nsw	10
white rabbit dark ale	4.9%	vic	10
forest for the trees saison	4.7%	nsw	28
belgian farmhouse style beer 750ml			
black brewing co apple cider	5%	WA	12

