

Menu

dellendale cheese fritters

baguette & butter

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

or

seared shark bay scallops, fennel, bravo apple, padron peppers gf

ricotta gnudi, tedesco cauliflower, sage, walnuts v

or

crab angel hair pasta, tomato, basil, chilli, olio bello olive oil

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

roast tedesco cabbage, umami dressing, green tahini

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

