

## *Friday Lunch Menu*

must black olive & gruyere cheese toasty

baguette & butter

chicken liver parfait, house pickles, lupin-chia crisp gf

or

pumpkin & parmesan croquettes, red pepper coulis v

slow-roast beef rib, brussels sprouts, paris mash, mushroom crème gf

or

abrolhos snapper, potato galette, peas, pickled carrot gf

lemon pannacotta, passionfruit, grapefruit, lemon, macadamia crumbs v

or

dark chocolate mousse, almond crisp, strawberry coulis

*add new season manjimup black truffles to a dish - 10*

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



## *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

el jimador reposado

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
heineken	5.0%	holland	10
trumer pils	4.9%	austria	11
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
matsos ginger beer	3.9%	wa	11

