

## Menu

must black olive & gruyere cheese toasty

baguette & butter

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

or

char-grilled shark bay tiger prawns, shellfish velouté, lemon-caper salsa gf

roast field mushroom, jerusalem artichoke, anchovy mayo, raclette crumb

or

pan-fried potato gnocchi, beetroot, hazelnut, slippery jack mushroom dust v

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

or

today's fish, 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

halls suzette, cow's milk, wa

surface mold ripened cheese with delicate yeasty-earthly aroma, the rich and buttery interior has a hint of sweetness

ha-ve st dukes blue, cow's milk, wa

a delicious blue that is is buttery and piquant with a long nutty aftertaste

cambray farmhouse gold, sheeps's milk, wa

aged gouda style, crumbly, sweet/savoury and so tasty with a glass of cabernet



## *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

add new season manjimup black truffles to a dish - 10



## 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
matos ginger beer	3.9%	wa	11

