

## *ala carte menu*

oysters – franklin harbour sa  
natural / pink peppercorn mignonette 6/22 12/44

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

must black olive & gruyere cheese toasty 4

baguette & butter 6

must charcuterie plate gfo 32

chicken liver parfait, house pickles, lupin-chia crisp gf 16

char-grilled shark bay tiger prawns, shellfish velouté, lemon-caper salsa gf 15

roast field mushroom, jerusalem artichoke, anchovy mayo, raclette crumb 10

crab angel hair pasta, tomato, basil, chilli, olio bello olive oil 19

slow-roast beef rib, brussels sprouts, paris mash, mushroom crème 35 gf

pan-fried potato gnocchi, beetroot, hazelnut, slippery jack mushroom dust 29 v

today's fish, potato galette, peas, pickled carrot 36 gf

tedesco cauliflower tagine, grains, pomegranate, onion-raisin relish 28 vegan

extra

sautéed broccolini, verjuice, olive oil, feta, walnut crumble v 14

spiced roast pumpkin, labne, dukkah v 13

frites, buttermilk mayonnaise v 10

paris mash with manjimup truffle v 16

radicchio salad, goat curd, candied walnuts, cabernet vinaigrette gf 14

lemon pannacotta, passionfruit, grapefruit, lemon, macadamia crumbs v 15

dark chocolate mousse, almond crisp, strawberry coulis 15

three amazing west australian cheeses, pickled figs, honey-pistachio lavoche 29

halls suzette, cow's milk, wa

surface mold ripened cheese with delicate yeasty-earthy 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 4

gluten free focaccia, olio bello extra virgin olive oil 5

heirloom beetroot, rhubarb, apple, padron oil 14

roast tedesco cabbage, umami dressing, green tahini 15

cauliflower tagine, pickled chilli, onion-raisin relish, grains 28

local strawberries, fruit sorbet, mandarin 15

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
matsos ginger beer	3.9%	wa	11

