

Menu

must black olive & gruyere cheese toasty

baguette & butter

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

or

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

slow-cooked pork belly, apple & currant chutney

or

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

confit duck leg, brussels sprouts, pumpkin purée, mushroom crème gf

or

today's fish, mussel & kombu butter, romanesco 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

vegan paella, romanesco

local strawberries, fruit sorbet, mandarin

add new season manjimup black truffles to a dish - 10



Cocktails

Penicillin 20
 Glen Grant Scotch Whisky
 Freshly Squeezed Lemon Juice
 Manuka Honey &
 Smoked Ginger

In A Jam 20
 Makers Mark Bourbon Whisky
 Freshly Squeezed Lemon Juice
 Fresh Orange Juice
 Bitters
 Blood Orange Marmalade

Basilic 19
 Gin Mare
 Freshly Squeezed Lemon Juice
 Chilli Extract
 Fresh Basil

Fond Farewell 21
 Martell VSOP Cognac
 Grand Marnier
 Antica Formula Vermouth
 Orange Bitters

Champagne Fizz 24
 Four Pillars Bloody Shiraz Gin
 Freshly Squeezed Lemon Juice
 Lemon Bitters
 Paul Barra Champagne

Must Martini 19
 Belvedere Vodka
 Vanilla Bean Syrup
 Freshly Squeezed Lime Juice
 Passionfruit Puree
 San Martino Prosecco

Cocktails/Non-Alcoholic

Maple Fix 14
 Pure Maple Syrup
 Freshly Squeezed Lemon Juice
 Cinnamon
 Capi Ginger Beer

Northside 14
 Seed Lip Spice 94
 Freshly Squeezed Lime Juice / Mint

'For any other classics, just ask the Team'

beers

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
 black brewing co apple cider 5% wa 12
 matos ginger beer 3.9% wa 11
 forest for the trees saison 4.7% nsw 28
 belgian farmhouse style beer 750ml

antipodes water, whakatane, nz \$ 8

antipodes 1L sparkling

antipodes 1L still

house spirits \$11

belvedere vodka

tanqueray london dry

el jimador reposado

angostura reserve

makers mark bourbon

