

## *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 or with truffle butter 10  
chicken liver parfait, house pickles, lupin-chia crisp 16 gf  
slow-cooked pork belly, apple & currant chutney 15 gf  
roast field mushroom, jerusalem artichoke, anchovy mayo, raclette crumb 10  
crab angel hair pasta, tomato, basil, chilli, olio bello olive oil 19

confit duck leg, brussels sprouts, pumpkin purée, mushroom crème 35 gf  
today's fish, mussel & kombu butter, romanesco 36 gf  
pan-fried potato gnocchi, beetroot, hazelnut, slippery jack mushroom dust 29 v  
vegan paella, romanesco 28 v

extra

rocket, orange & ricotta salad, manjimup walnuts, citronette dressing 13 (v)  
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

vanilla crème brulee 9

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-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 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

vegan paella, romanesco 28

local strawberries, fruit sorbet, mandarin 15

add new season manjimup black truffles to a dish - 10



	<b>Cocktails</b>	
<b>Penicillin</b>		20
	Glen Grant Scotch Whisky	
	Freshly Squeezed Lemon Juice	
	Manuka Honey & Smoked Ginger	
<b>In A Jam</b>		20
	Makers Mark Bourbon Whisky	
	Freshly Squeezed Lemon Juice	
	Fresh Orange Juice	
	Bitters	
	Blood Orange Marmalade	
<b>Basilic</b>		19
	Gin Mare	
	Freshly Squeezed Lemon Juice	
	Chilli Extract	
	Fresh Basil	
<b>Fond Farewell</b>		21
	Martell VSOP Cognac	
	Grand Marnier	
	Antica Formula Vermouth	
	Orange Bitters	
<b>Champagne Fizz</b>		24
	Four Pillars Bloody Shiraz Gin	
	Freshly Squeezed Lemon Juice	
	Lemon Bitters	
	Paul Barra Champagne	
<b>Must Martini</b>		19
	Belvedere Vodka	
	Vanilla Bean Syrup	
	Freshly Squeezed Lime Juice	
	Passionfruit Puree	
	San Martino Prosecco	
	<b>Cocktails/Non-Alcoholic</b>	
<b>Maple Fix</b>		14
	Pure Maple Syrup	
	Freshly Squeezed Lemon Juice	
	Cinnamon	
	Capi Ginger Beer	
<b>Northside</b>		14
	Seed Lips Spice 94	
	Freshly Squeezed Lime Juice / Mint	

<b>Beers</b>			
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



'For any other classics, just ask the Team'