

ala carte menu

oysters – smoky bay, sa natural / pink peppercorn mignonette 6/22 12/44

snapper brandade en crôte 4

must charcuterie plate, baguette 32 gfo

baguette & butter 6

steak tartare, pecorino, aioli 16

la delizia burrata, pickled rhubarb, aleppo pepper, house focaccia \$16 gfo

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

slow-cooked pork belly, apple & currant chutney 15 gf

warm puff pastry tart of heirloom tomato, goat curd, rocket 14

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

confit duck leg, tedesco carrots, pumpkin purée, pepper sauce 35 gf

arkady lamb cutlet & shoulder, smokey eggplant purée, grain salad 38 gf

pan-fried potato gnocchi, swan valley mushroom, sweet potato, parmesan 29 v

vegan paella, romanesco 28 v

extra

rocket, orange & parmesan salad, manjimup walnuts, citronette dressing 13 v

steamed asparagus & romanesco, verjuice, olive oil, ricotta, walnut crumble 14 v

spiced roast pumpkin, labne, dukkah 13 v

frites, buttermilk mayonnaise 10 v

paris mash 10 v

white chocolate mousse, passionfruit, grapefruit, lemon, macadamia crumbs 15

strawberry ice-cream, mini blueberry tart, poached strawberries 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

dellendale creamery nullaki, cows milk, wa

a sensational creamy semi firm cheese that is washed with wattle seed for a nutty flavour



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



<i>Cocktails</i>	
<i>Penicillin</i>	20
Glen Grant Scotch Whisky	
Freshly Squeezed Lemon Juice	
Manuka Honey & Smoked Ginger	
<i>In A Jam</i>	20
Makers Mark Bourbon Whisky	
Freshly Squeezed Lemon Juice	
Fresh Orange Juice	
Bitters	
Blood Orange Marmalade	
<i>Basilic</i>	19
Gin Mare	
Freshly Squeezed Lemon Juice	
Chilli Extract	
Fresh Basil	
<i>Fond Farewell</i>	21
Martell VSOP Cognac	
Grand Marnier	
Antica Formula Vermouth	
Orange Bitters	
<i>Champagne Fizz</i>	24
Four Pillars Bloody Shiraz Gin	
Freshly Squeezed Lemon Juice	
Lemon Bitters	
Paul Barra Champagne	
<i>Must Star Martini</i>	19
Belvedere Vodka	
Vanilla Bean Syrup	
Freshly Squeezed Lime Juice	
Passionfruit Puree	
San Martino Prosecco	
<i>Cocktails/Non-Alcoholic</i>	
<i>Maple Fix</i>	14
Pure Maple Syrup	
Freshly Squeezed Lemon Juice	
Cinnamon	
Capi Ginger Beer	
<i>Northside</i>	14
Seed Lips 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			
buffalo trace bourbon			
non – zero alcohol infused beverages 45			
by William wade			
non 1 salted raspberry & chamomile 750 ml			
non 2 caramelised pear & kombu 750 ml			

