

## Menu

snapper & potato fritter  
baguette & butter

chicken liver parfait, house pickles, lupin-chia crisp gf  
or  
lamb rib, caponata, smoky eggplant purée

la delizia stracciatella, lemon, aleppo pepper, house focaccia  
or  
tagliatelle pasta, shimeji mushroom, spinach & parmesan crème v

confit duck leg, tedesco carrots & braised lentils gf  
or  
seared salmon fillet, sautéed albany akoya, crab bisque, caulini gf

white chocolate mousse, passionfruit, grapefruit, lemon, macadamia crumbs  
or  
strawberry ice-cream, mini blueberry tart, poached strawberries

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-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 df/gf/vg

baguette & butter gfo

heirloom beetroot, grapes, hazelnuts, kefir crème v

or

spiced roast pumpkin, labne, dukkah v (vg/gfo option)

roast tedesco cabbage, umami dressing, green tahini df/gf/vg

or

steamed asparagus & romanesco, verjuice, olive oil, ricotta, walnut crumble v (gfo)

vegan paella, romanesco df/gf/vg

or

tagliatelle pasta, shimeji mushroom, spinach & parmesan crème v

local strawberries, fruit sorbet, mandarin df/gf/vg

or

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



	<b>Cocktails</b>	
<b>Penicillin</b>	Glen Grant Scotch Whisky Freshly Squeezed Lemon Juice Manuka Honey & Smoked Ginger	20
<b>In A Jam</b>	Makers Mark Bourbon Whisky Freshly Squeezed Lemon Juice Fresh Orange Juice Bitters Blood Orange Marmalade	19
<b>Basilic</b>	Gin Mare Freshly Squeezed Lemon Juice Chilli Extract Fresh Basil	19
<b>Fond Farewell</b>	Martell VSOP Cognac Grand Marnier Antica Formula Vermouth Orange Bitters	21
<b>Champagne Fizz</b>	Four Pillars Bloody Shiraz Gin Freshly Squeezed Lemon Juice Lemon Bitters Paul Barra Champagne	23
<b>Must Star Martini</b>	Belvedere Vodka Vanilla Bean Syrup Freshly Squeezed Lime Juice Passionfruit Puree San Martino Prosecco	20
	<b>Cocktails/Non-Alcoholic</b>	
<b>Maple Fix</b>	Pure Maple Syrup Freshly Squeezed Lemon Juice Cinnamon Capi Ginger Beer	14
<b>Northside</b>	Seed Lip Spice 94 Freshly Squeezed Lime Juice / Mint	14

'For any other classics, just ask the Team'

	<b>Beers</b>	
stone & wood pacific ale	4.4%	nsw 10
peroni leggera	3.5%	italy 9
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

### non – zero alcohol infused beverages 45

by William wade

non 1 salted raspberry & chamomile 750 ml

non 2 caramelised pear & kombu 750 ml

