

Friday Lunch Menu

polenta bites, chilli tomato jam
baguette & butter

chicken liver parfait, house pickles, lupin-chia crisp gf
or
mushroom & leek tart, goat curd, rocket

slow cooked beef rib, mushroom duxelles, paris mash, truffle jus gf
or
duck confit, chick pea and chorizo braise, madeira jus gf

olive oil & orange torta, mascarpone whip, raisin marmellata, pistachio
or
chocolate ice-cream, brownie, raspberries

supplement (to share) \$32
three amazing west australian cheeses, pickled figs, honey-pistachio lavoche

dellendale creamery somerset hill cheddar, cows milk, wa
piquant and crumbly, salty and tangy with an earthy flavour and complexity from 12 months of ripening.

ha-ve st dukes blue, cow's milk, wa
a delicious blue that is is buttery and piquant with a long nutty aftertaste

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



Vegetarian Menu

romesco on lupin chia crisp df/gf/vg

baguette & butter gfo

steamed asparagus, goat curd, sauce mousseline v/gf

or

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

vegan paella, romanesco df/gf/vg

or

potato gnocchi, blue cheese crème hazelnuts v

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

or

chocolate ice-cream, brownie, raspberries v



