

## Menu

polenta bites, chilli tomato jam  
baguette & butter

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

steamed torbay asparagus, sauce mousseline v/gf  
or  
pan-fried potato gnocchi, blue cheese crème, hazelnuts v

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 buttery and piquant with a long nutty aftertaste*

halls suzette, cow's milk, wa  
*surface mould 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

heirloom beetroot, bravo apple, pickle rhubarb & chilli v

or

mushroom & leek tart, goat curd, rocket v

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

or

steamed asparagus, goat curd, sauce mousseline v/gf

vegan paella, sautéed courgette, caulini v/df/gf/vg

or

potato gnocchi, blue cheese crème hazelnuts v

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

or

olive oil & orange torta, mascarpone whip, raisin marmellata, pistachio v

or

chocolate ice-cream, brownie, raspberries v



	<i>cocktails</i>	
<i>penicillin</i>	chivas regal 12y scotch freshly squeezed lemon juice manuka honey & smoked ginger	20
<i>in a jam</i>	buffalo trace bourbon freshly squeezed lemon juice fresh orange juice bitters blood orange marmalade	19
<i>basilic</i>	gin mare freshly squeezed lemon juice chilli extract fresh basil	19
<i>fond farewell</i>	martell vsop cognac grand marnier antica formula vermouth orange bitters	21
<i>champagne fizz</i>	four pillars bloody shiraz gin freshly squeezed lemon juice lemon bitters paul bara champagne	23
<i>must martini</i>	belvedere vodka vanilla bean syrup freshly squeezed lime juice passionfruit purée san martino prosecco	20
	<i>non-alcoholic</i>	
<i>maple fix</i>	pure maple syrup freshly squeezed lemon juice cinnamon capi ginger beer	14
<i>northside</i>	seedlips spice 94 freshly squeezed lime juice / mint	14

'for any other classics, just ask the team'

<b>beers / cider</b>			
peroni leggera	3.5%	italy	9
wild yak pacific ale	4.2%	wa	10
eagle bay kolsch	4.7%	wa	11
trumer pils	4.9%	austria	11
old mate pale ale	5.0%	vic	10
sapporo lager	5.0%	japan	10
lost sailor dark ale	5.3%	wa	11
black brewing co apple cider	5.0%	wa	12
matso's ginger beer	3.9%	wa	11
forest for the trees saison	4.7%	nsw	28
belgian farmhouse style beer			750ml

**antipodes water, whakatane, nz \$ 10**

antipodes 1L sparkling

antipodes 1L still

**house spirits \$11**

belvedere vodka

bombay sapphire

chivas regal 12yr

espolon 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

