

ala carte menu

oysters – smoky bay, sa natural / pink peppercorn mignonette 6/22 12/44
rottnest island scallops, grilled with pastis butter 3/21 6/39

baguette & butter 6 gfo
must charcuterie plate, baguette 32 gfo
chicken liver parfait, house pickles, lupin-chia crisp 18 gf
la delizia burrata, pickled rhubarb, aleppo pepper, house focaccia 20 gfo
steak tartare, pecorino, aioli 21
mushroom & leek tart, goat curd, rocket 16 v
crab angel hair pasta, tomato, basil, chilli, olio bello olive oil 19

char-grilled borello sirloin steak (dry-aged 35 days 250g), iceberg caesar wedge, béarnaise 46 gfo
roast tedesco cabbage, umami dressing, green tahini 15 df/gf/vg
seared salmon fillet, celeriac remoulade, avocado, lemon butter sauce 37 gf
slow roast beef rib, paris mash, tedesco farm baby carrots mushroom jus, 36 gf
duck confit, chick pea and chorizo braise, madeira jus 35 gf
potato gnocchi, blue cheese crème hazelnuts 29 v
vegan paella, sautéed courgette, caulini 29 v

extra

leaf salad, citronette 12 v
steamed torbay asparagus, verjuice, olive oil, ricotta, walnut crumble 14 v
spiced roast pumpkin, labne, dukkah 13 v
frites & béarnaise 12 v
paris mash 10 v

chocolate ice-cream, brownie, raspberries 15
olive oil & orange torta, mascarpone whip, raisin marmellata, pistachio 14
crème brûlée 12

three amazing west australian cheeses, pickled figs, honey-pistachio lavoche 32

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
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



	cocktails	
<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
	non-alcoholic	
<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'

	beers / cider	
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

