

## *ala carte menu*

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

baguette & butter 6 gfo

cauliflower fritters, green tahini 12 gf

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

spinach and la delizia ricotta tart, leaf salad 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

pan-fried gold band snapper, spring salad, potato purée, saffron & fennel sauce 39 gf

middle eastern spiced lamb shoulder, chick pea tagine, honeyed onion relish, cous cous 36 gf

duck confit, warm potato & radicchio salad, raisin jus 36 gf

pan-fried potato gnocchi, cauliflower, walnuts, feta, kale 29 v

vegan paella, sautéed courgette & cauliflower 29 v

extra

leaf salad, pancetta, pear, candied walnuts, citronette 11 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

must tiramisu 15

must mess – passionfruit parfait, berries, meringue, crème chantilly 15

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

dellendale creamery peaceful bay gruyere, cows milk, wa

*sweet, salty and nutty, made from raw cow's milk... a west australian classic*

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-earthly aroma, the rich interior has a hint of sweetness*



	<i>cocktails</i>	
<i>penicillin</i>	chivas regal 12y scotch freshly squeezed lemon juice manuka honey & smoked ginger	20
<i>in a jam</i>	woodford reserve 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>rhubarb fix</i>	rubarb puree freshly squeezed lemon juice strawberry syrup fever tree tonic	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  
woodford reserve bourbon

**non – zero alcohol infused beverages 45**  
by William wade

non 1 salted raspberry & chamomile 750 ml  
non 2 caramelised pear & kombu 750 ml

