



TO START

Focaccia & sourdough, homemade smoked butter, balsamic, EVOO (gfo)	9
Freshly shucked oyster, miso dressing, lemon (each) (gf)	5
Shark Bay ½ shell scallops, garlic and creamy parmesan sauce, chilli oil (each) (gf)	7.5
Soup of the day, served with house bread	14
House dried Bresaola with pickles and lavosh	18

ENTREE

Confit pork belly, with chorizo puree, Fremantle octopus, herb oil (gf)	22
Spinach, pumpkin and Feta galette, red pepper sauce (v)	19
Beef tartare, pea shoots, cured egg, walnut bread sauce, house made lavosh	24
Grilled squid with chimichurri and harissa aioli (gf)	26
Grilled tiger prawns, gochujang glaze, corn relish, crispy fried prawn head	28

MAIN

Spiced lentils, with cauliflower, smoked feta labneh, crispy bread (gfo)	30
Slow braised lamb with rigatoni pasta, eggplant and parmesan cheese (vo)	34
Market Fish, potato gnocchi, sundried tomato pesto, saffron mussel broth	42
House crumbed pork cutlet, smoked feta, prosciutto, slaw, rocket, radish salad	41
Chicken breast and stuffed Maryland ballotine, Pistachio, wild mushroom sauce (gf)	42



FROM THE GRILL Choose 1 Side and 1 Sauce (gf)

Ribeye 400g on the bone O'Connor beef grass fed MB2+	59
Tenderloin 200g O'Connor Black Angus 150-day MB2+	55
Lamb Rump Avon Valley	44
Tasmanian Salmon 200g	46

SIDES

Sauteed wild mushrooms (gf)	18
Rustic chips with aioli (gf)	12
Grilled broccolini, chilli lemon dressing, smoked feta (gf)	15
Mixed leaves & soft herb salad with orange blossom dressing	15

SAUCES

Beurre Blanc (gf)	3
Red wine jus (gf)	3
Green peppercorn sauce (gf)	3

DESSERT

Pandan Panna Cotta, black olive caramel, caramelised pineapple, coconut sorbet (gf)	16
Chocolate plate: dark chocolate mousse, milk chocolate fudge, white chocolate ice-cream	19
Coffee and cinnamon cheesecake with coffee, brandy snaps	16
Cheese Board with honey, lavosh, fresh fruit (gfo) 1 Cheese 15 - 2 Cheeses 23 - 3 Cheeses 31 - 4 Cheeses 40	
Affogato espresso, vanilla ice-cream, with your choice of either Jameson, Frangelico and Baileys	18

DEGUSTATION MENU \$89pp

min. 2 people (Available for Dinner only from 5pm.)
- to be enjoyed by the whole table - Dine in only
Chef's choice menu 4 courses and 1 side