

entrée

oven baked turkish bread selection of marinated olives & caper berries, venison chorizo EVO-oil, balsamic vinegar	17
bruschetta vine ripened roma tomato, buffalo mozzarella, EVO-oil & balsamic vinegar	18
fresh oysters natural blood orange mignonette rockefeller vodka & lime sorbet	19/30
scallop dumplings shark bay crab salad, coconut & pumpkin puree	22
tempura carnarvon tiger prawns wasabi mayonnaise, wilted bok choy	22
tian of tasmanian salmon cucumber, melon, chervil, pink peppercorn	20
grilled black pudding caramelized apple, crispy pancetta, beetroot reduction, micro herb salad	18
panko crumbed king island brie pear & walnut salad, rosella chutney	18
poached chicken salad tatsoi, crispy noodle salad & hot sour dressing	19
free range pork belly & moreton bay bugs mango & pear chutney	22
duck liver parfait basil & roasted pepper salad, toasted walnut bread	20

mains

fish of the day sourced fresh daily from the west coast	m/p
crispy skinned barramundi shaved fennel, red cabbage & herb coleslaw, baby capers, riesling dressing	37
malabar curry southern indian curry, selection of shellfish and fresh fish, basmati pilaf rice	37
tasmanian ocean trout fondant potato, braised baby vegetables, herb veloute	37
seafood plate for two a selection of fresh australian seafood, served with a garden salad	100
duck breast sweet potato galette, curly kale, green peppercorn sauce	37
mt barker chicken breast saffron risotto, chorizo, peas, capsicum, tomatoes & herbs, smoked paprika, basil oil	36
dorper lamb rump roasted winter vegetables, mint & red currant jus	39
margaret river venison loin roasted jerusalem artichoke, braised red cabbage, parsnip crisps, juniper berry jus	38
200g sirloin steak and a slow braised wagyu brisket celeriac mash, asparagus, red wine jus	38
200g tender ridge eye fillet hand cut chips, manjimup black truffle butter, shaved truffle	40
300g black angus scotch fillet 28 day aged, chive potato mash, green beans, hot english & brandy butter	40
herbed potato gnocchi fresh enoki, oyster & shiitake mushrooms, pecorino, shaved manjimup black truffle	37

sides

8

greek salad
spinach, rocket & tomato salad
seasonal vegetables
garlic & sea salt roasted kipfler potatoes
chive mash
hand cut chips
broccolini

dessert

soft centered dark chocolate fondant black cherry compote, vanilla ice cream	14
eton mess strawberries, strawberry coulis, crushed meringue, vanilla bean ice cream, whipped cream in peppered tuille, strawberry crisp	14
caramelized apple & almond semifreddo millefeuille rhubarb jelly, lavender honey	14
pear, walnut & gingerbread pudding brandied fig ice cream	14
warm raspberry soufflé pistachio biscotti, king island cream	14
chocolate indulgence plate warm chocolate brownie, pot de-crème, white chocolate tart, hazelnut praline, swiss chocolate ice cream	17
cheese board selection of the finest australian cheeses (3), quince paste, lavosh	24

for reservations please call (08) 9448 5000