

## ( ENTRÉES )

Coffin Bay oysters	½ dozen 20 dozen 34
Tomato, Fire Horse sauce, vodka, celery Ponzu, salmon roe Natural, lemon Kilpatrick Mixed	
Shark Bay crab cake, bacon & asparagus salad, remoulade	25
Chicken parfait, pear chutney, toasted brioche, herb salad	18
Marinated tuna, panko crumbed quail egg, pickled pearl onions, avocado purée, roquette	22
Caesar salad of Pemberton marron, lobster emulsion, cos spears	23
Seared scallops, saffron polenta, warm chorizo, pork belly & gherkin vinaigrette	22
Smoked duck salad, crispy goat's cheese, beetroot, candied pecans, blood orange	20
Fennel & feta tart, caramelised onions, Gruyère cheese, oven dried tomato, rhubarb compôte	19
Wagyu beef tataki, red onion, yuzu miso sauce	35

\*Please note: dishes on this menu may contain substances which could have implications for individuals with food related health conditions, allergies or food intolerances.

## ( MAIN COURSE )

Dorper lamb best end, olive & goat's cheese croquette, preserved aubergine salad, mint oil	42
Roasted red emperor, chorizo risotto, soft saffron aioli, red pimento crust	38
Pan seared barramundi, wilted spinach, orange sauce vierge, crispy potato prawn	45
Duck breast with duck leg pelmeni, Brussels sprouts, apple compôte & maple dressing	38
Moroccan spiced Ferguson Valley chicken, crispy confit leg, salted lemon, olives, dates	36
Twice cooked pork belly, spiced pineapple gastrique, seared scallops	38
Harvey beef fillet, grilled WA jumbo prawn, dauphinoise potato, cardamom braised carrots, balsamic shallots & truffle jus	45
Japanese tasting platter	36
Falafel with tabouleh salad, tzatziki & goat's milk curd	28
Wagyu beef	MP

## ( SIDES )

**\$7.50 EACH**

Caesar salad  
Mesclun salad, Dijon mustard dressing  
Tomato salad, shallot and balsamic dressing  
Sweet potato fondant  
Asparagus, chilli & garlic  
Sautéed green beans, crisp pancetta  
Panaché of seasonal greens  
Royal Blue potato purée, black truffle oil  
Roast kipfler in duck fat, rosemary, thyme, sea salt

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## ( DESSERTS )

Lime & crème fraiche cheesecake, berry compôte	16
Warm Dutch apple pie, iced double cream	16
Bakewell tart, almond ice cream, raspberry essence	16
Torrone ice cream, toffee centre, white chocolate crust	15
Cold chocolate fondant, liquid lychee centre, exotic fruit sorbet	16
Selection of sorbets and ice cream	\$3 per scoop
Artisan cheese, Muscat caramel, walnut bread, grissini and fig compôte	
choice of three	16
choice of five	24

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