



**Bread (suitable to share)**

|   |         |
|---|---------|
| Charred Garlic and Herb Turkish Bread Fingers (v)           | \$ 8.50 |
| Crunchy French Baguette with Ballantyne's salted butter (v) | \$ 8.50 |
| Half and Half (v)   | \$ 8.50 |

**To Start**

|  |         |
|--|---------|
| Grilled Shark Bay Scallops with pickled seaweed and squid, coconut lime sauce and puffed rice (gf) | \$22.00 |
| Miso Glazed Cured Tasmanian Salmon with sweet and sour pickles and avocado cream (gf)              | \$21.00 |
| Rosemary Charred Asparagus, Harvey goat's feta and Greek kalamata olive puree (v, gf)              | \$20.00 |

|  | Entrée  | Main    |
|--|---------|---------|
| Courgette, Broccoli and Green Onion Tempura with ginger soy and kewpie (v)         | \$16.00 | \$28.00 |
| Roasted Free Range Chicken Breast with vegetable gyoza and Korean red dragon sauce | \$20.00 | \$34.00 |

**Main Courses**

|  |         |
|--|---------|
| Roasted Duck Confit with pan fried red wine risotto, crumbed mushrooms and jus                       | \$36.00 |
| Pressed Butternut Pumpkin Pave with sweetcorn fritters, beetroot and charred green onion (v, ve, gf) | \$28.00 |
| Grilled Cone Bay Barramundi Fillet and Sautéed Clams with sweetcorn fritters and chowder sauce (gf)  | \$37.00 |

**Chargrills**

|   |         |
|---|---------|
| 250gr Stirling Ranges Beef Tenderloin Steak (gf)    | \$38.00 |
| 250gr Stirling Ranges Beef Scotch Fillet Steak (gf) | \$36.00 |
| Amelia Park Frenched Lamb Cutlets (gf)              | \$38.00 |
| Berkshire Pork Ribeye Chop (gf)                     | \$34.00 |

All chargrills are served with creamed silverbeet, buttered asparagus, potato gratin and your choice of the following sauce:

- Black Peppercorn Sauce
- Creamy Confit Garlic Sauce
- Red Wine Jus

**Vasse Felix Classic Margaret River Pairing Plates**

**Grilled Tasmanian Salmon Fillet**

with sautéed spinach, Jerusalem artichoke puree, buttered asparagus and lemon butter sauce (gf)

Paired with a glass of Vasse Felix Classic White, Margaret River

Or

**Charred Stirling Ranges Beef Scotch Fillet Steak**

with potato gratin, crumbed mushrooms and buttered asparagus, black peppercorn sauce (gf)

Paired with a glass of Vasse Felix Classic Red, Margaret River

**\$42.00**

**Sides (suitable to share)**

|   |         |
|---|---------|
| Mixed Leaf Salad with sour dough croutons, charred peppers and sherry vinaigrette (v, vg) | \$10.00 |
| Caramelized Brussel Sprouts with mint and walnuts (gf)                                    | \$10.00 |
| Crumbed Parisian Mushrooms with mayonnaise (v)  | \$10.00 |
| French Fried Chips with Manjimup black truffle oil (v, ve)                                | \$10.00 |
| Roasted Heirloom Carrots with hummus, dukkha and Cooladerra Farm olive oil (v, ve, gf)    | \$10.00 |

**To Finish (suitable to share)**

|   |         |
|---|---------|
| Banoffee Verrine with dulce de leche, px jelly and warm churros   | \$18.00 |
| Warm Halls Suzette Cheese with pine nut and honey crust (v, gf)   | \$18.00 |
| Bourbon and Orange Crème Brûlée with macarons (v, gf)   | \$18.00 |
| Walnut Crumble Cake with poached blood plums and ginger crème anglaise (v)  | \$18.00 |
| Chef's Selected Cheeses (v, gf)<br>accompanied with muscatels, Knutsford gourmet lavouche, glazed fruit, pear and walnuts | \$24.00 |

**Dessert Wines**

|  | Glass   | Bottle  |
|--|---------|---------|
| 2011 Clairault Cane Cut Riesling, Margaret River WA; (375ml)   | \$12.50 | \$59.50 |
| 2009 Plantagenet "Ringbark" Riesling, Mount Barker WA; (375ml) | \$10.00 | \$47.50 |

**Port**

|  |         |
|--|---------|
| Penfolds Club Tawny Port, Barossa Valley SA        | \$10.00 |
| Penfolds Grandfather Tawny Port, Barossa Valley SA | \$17.50 |

**Sherry**

|   |         |
|---|---------|
| Pedro Ximenez Yellow Label Sherry, Jerez SPAIN      | \$12.00 |
| Angove's "Bookmark" Cream Sherry, Multi-Regional SA | \$10.00 |

**Cognacs**

|                                 |         |
|---------------------------------|---------|
| Martell VS, Cognac FRANCE       | \$17.00 |
| Martell VSOP, Cognac FRANCE     | \$20.00 |
| Courvoisier VSOP, Cognac FRANCE | \$21.00 |

**Liqueur Coffees**

|  |         |
|--|---------|
| Irish – Jameson Whisky or Bailey's Irish Cream | \$13.00 |
| Italian – Frangelico                           | \$13.00 |
| Jamaican – Tia Maria                           | \$13.00 |
| Mexican – Patron xo café                       | \$13.00 |

For any dietary requirements, please advise your wait person.