



Bread (suitable to share)

Served with Whipped Salted Butter and Warm Marinated Great Southern Table Olives

Charred Garlic Butter Turkish Bread (v)	\$ 9.00
Sourdough Bread (v)	\$ 9.00
Half and Half (v)	\$ 9.00

	Entrée	Main
Roasted Baby Carrots with Muhammara, Salted Pepito Praline and Maple Glaze (ve)	\$ 20.00	
Burrata, Baby Truss Tomatoes and Basil with an Extra Virgin Olive Oil and White Balsamic Dressing (v gf)	\$ 20.00	
Charred Fremantle Octopus(A) with Muhammara and Salsa Verde (gfo)	\$ 22.00	\$ 34.00
Charred Asparagus with Valencia Oranges and a Star Anise Hollandaise (vo gf)	\$ 20.00	\$ 30.00
add House Cured Tasmanian Salmon(A) Gravadlax	\$ 24.00	\$ 36.00

Blackened Butternut Ravioli with Roasted Red Pepper, Pesto Sauce and Parmesan Cheese (v gfo)	\$ 20.00	\$ 30.00
Grilled Shark Bay Prawns(A) with Lime Leaf Butter, Sautéed Spinach and Toasted Coconut	\$ 24.00	\$ 40.00
Grilled Scallops(I) with Chorizo, Lemon and Almond Picada (gfo)	\$ 24.00	\$ 40.00
Grilled Exmouth Goldband Snapper(A) with a Vietnamese Style Salad and Creamy Vialone Nano Risotto (gf)	\$ 24.00	\$ 40.00
Duck Leg Confit with Lentil Cassoulet, Sautéed Spinach and Chicken Bone Jus (gf)		\$ 44.00
Charred Stirling Ranges Beef Scotch Fillet with Potato Pave, Toasted Farofa, Bacon and Chimichurri (gfo)		\$ 44.00
Layered Roasted Vegetable and Pastry Terrine with Sweet Mash Potato, Salsa Verde and Pomegranate Molasses (ve gf)		\$ 36.00
Slow Cooked Stirling Ranges Beef Short Rib with a Thai Massaman Curry, Bean and Potato Sauce (gf, contains nuts)		\$ 42.00
Sumac Roasted Amelia Park Lamb Rump with a Chickpea Hummus, Jus and Herb Infused Oil (gf)		\$ 44.00
Roasted Yucatan Free Range Chicken Breast with Twice Baked Corn Polenta and Soused Cherry Tomatoes (gf)		\$ 38.00

Leeuwin Estate Pairing Plates
Main Course \$49.00   Two Course \$64.00   Three Course \$79.00
Glass of your choice: Leeuwin Estate Siblings Sauvignon Blanc, or Siblings Shiraz
Entrée
Grilled Scallops(I) with Chorizo and Lemon and Almond Picada
Main Course
Pan-fried Tasmanian Salmon(A) with Saffron Potato Mash, Buttered Asparagus, and a Pernod Cream Sauce
or
Charred Beef Tenderloin with a Blue Cheese Filled Portobello Mushroom, Potato Gratin and Jus
Dessert
Vanilla Crème Brulee with Pistachio Biscotti

Sides (suitable to share)	Entrée	Main
Pommes Frites with Great Southern Truffle Oil (v gf)		\$ 10.00
Seasonal Vegetable Panache with Chives, Sea Salt and Butter (v gf)		\$ 12.00
Rocket, Parmesan and Pear Salad with Candied Walnuts and Sherry Vinaigrette (v gf)	\$ 16.00	\$ 24.00

To Finish

Plantation Chocolate Shortbread Tart served with Vanilla Ice Cream (v)	\$ 20.00
Gin and Orange Marinated Strawberries, Vanilla and Puff Pastry Napoleon (v)	\$ 20.00
Vanilla Crème Brûlée with Dulce De Leche and Pistachio Biscotti (v gfo)	\$ 20.00
Selection of Petit Fours - Macarons, Moulded Chocolates, Quince “Pate de Fruit”, Warm Cookies (v gf)	\$ 20.00
Cheese Served with Crispbreads, Walnuts, Muscatels and Quince Paste (v gfo)	\$ 24.00
“Ford Farm Cave Aged Cheddar”, Dorset, England	
“Tarage Triple Cream Brie” with Great Southern Truffle Honey, Gippsland Victora, Australia	
add Grandfather Port	\$ 12.00

Dessert Wines	Glass	Bottle
2021 Vasse Felix Cane Cut Semillon, Margaret River, WA (375ml)	\$ 12.50	\$ 55.00

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	\$ 11.00
Martell VSOP, Cognac, France	\$ 11.00
Courvoisier VSOP, Cognac, France	\$ 13.00

Liqueur Coffees

Irish Jameson Whisky or Bailey’s Irish Cream	\$ 13.00
Italian Frangelico	\$ 13.00

For any dietary requirements, please advise your wait person.

Seafood Origin Index: Australia (A), International (I), Mixture (M)