



ENTREE

Geraldton kingfish, black bean, ginger, spring onion 19

Torbay asparagus, peas, broad beans, fresh jersey curds, lemon myrtle 17

Shark Bay scallops, morcilla, carrot, masala 23

Harvey beef tartare, egg yolk, daikon, apple, kimchi 19

Entrée feature MP

MAIN

Line caught fish, cauliflower, mussels, XO sauce 42

Spring vegetable garden, goat's feta, grains, pistachio, herbs 30

'Arkady' lamb, peas, barley, lettuce, mint 38

Margaret River wagyu, smoked croquette, mustard seeds, onion 44

Main feature MP

SIDES

Kipfler, smoked sour cream 12

Broccoli, white anchovy, olive, lemon 13

Roasted pumpkin, harissa, herbs 12

Radicchio, blood orange, fennel, feta 11

DESSERT

Bahen and co. chocolate, malted milk, barley, black sesame 17

Donnybrook blood orange, almond, olive oil, vanilla ricotta 17

Strawberry, buttermilk, meringue, chamomile 17

Meredith chèvre, salted walnuts, honey, sorrel 17



CHEESE 15 per cheese

Served with biscuits, dates, quince, bread, port gel, muscatels

Fromager d'Affinois Campagnier

French, soft cow's milk cheese, washed rind.

Gorgonzola Piccante DOP

Tangy, creamy Italian blue cow's milk cheese.

Pyengana Cheddar

Tasmanian cow's milk, semi hard, creamy, smooth, herbaceous.
