



## ENTREE

Geraldton kingfish, coconut, red curry, lychee, coriander 19

Heirloom tomato, Stracciatella, seaweed 18

Scallop, cauliflower, apple, caper, raisin 24

Margaret River venison carpaccio, cherry, witlof, pine nut,  
rosemary 20

Entrée feature MP

## MAIN

Line caught fish, confit tomato, olive oil hollandaise MP

Fremantle octopus, Shark Bay clams, whiting, corn, 'Nduja 39

Gnocchi, fennel, ricotta, smoked olives 30

Black Angus beef fillet, beetroot, onion, horseradish 40

Main feature MP

## SIDES

Roasted carrots, quinoa, feta 12

Fried cauliflower, grapes, smoked labne 13

Gem lettuce, kimchi ranch dressing, sesame 12

Frisee, watercress, radish, pink grapefruit, red onion, sumac 11

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## **DESSERT**

Coconut, 'Valhrona' white chocolate, raspberry 17

Peach, rose, almond, mint 17

Wattle seed, cherry, macadamia, honey crumb 17

Jersey curds, grapes, Vadouvan, sesame lavosh 17

## **CHEESE 15 per cheese**

**d'Affinois Campagnier – Rhone Alps, France**

Soft, washed rind cow's milk cheese, smooth and creamy

**Cambray Blackwood Blue – Nannup, Western Australia**

Light, tangy cow's milk, creamy and mild

**Pyengana Cheddar - Tasmania**

Cow's milk, semi hard, creamy, smooth, herbaceous

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