



Entrée 前菜

Geraldton kingfish, coconut, red curry, lychee, coriander 19
杰拉尔顿无鳔石首鱼，椰肉，红咖喱，荔枝，香菜 19

Heirloom tomato, Stracciatella, seaweed 18
祖传西红柿，肉蛋汤，紫菜 18

Scallop, cauliflower, apple, caper, raisin 24
扇贝，菜花，苹果，酸豆，葡萄干 24

Margaret River venison carpaccio, cherry, witlof, pine nut, rosemary 20
玛格丽特河鹿肉卡帕奇欧（生肉片），樱桃，菊苣，松仁，迷迭香 20

Blue swimmer crab tortellini, leek, horseradish, olive oil veloute, salmon roe 22
蓝蟹意大利云吞，韭葱，山葵，山葵花，三文鱼籽 28

Main 主菜

Line caught fish, confit tomato, olive oil hollandaise MP
新鲜煎鱼，油封西红柿，橄榄油荷兰酱 市价

Fremantle octopus, Shark Bay clams, whiting, corn, 'Nduja 39
弗里尔曼特章鱼，鲨鱼湾蛤蜊，牙鳕，玉米，意大利猪肉酱 39

Gnocchi, fennel, ricotta, smoked olives 30
意式烤面团，茴香，乳清干酪，熏橄榄 30

Black Angus beef fillet, beetroot, onion, horseradish 40
黑安格斯菲力牛排，甜菜根，洋葱，辣根 40

Confit pork, Pemberton marron, plum, vanilla, star anise 55
潘伯顿鳖虾，油封肉，顿尼溪李子 55

Sides 配菜

Roasted carrots, quinoa, feta 12
烤胡萝卜，藜麦，羊乳酪 12

Fried cauliflower, grapes, smoked labne 13
炸菜花，葡萄，熏希腊酸奶 13

Gem lettuce, kimchi ranch dressing, sesame 12
宝石生菜，辣白菜牧场色拉酱，芝麻 12

Frisee, watercress, radish, pink grapefruit, red onion, sumac 11
苦菊，豆瓣菜，萝卜，粉红西柚，红皮洋葱，漆树（香料） 11

THE ART OF FINE WINE



Dessert 甜点

Coconut, 'Valhrona' white chocolate, raspberry 17
椰肉, 法芙娜白巧克力, 覆盆子 17

Peach, rose, almond, mint 17
香桃, 玫瑰, 杏仁, 薄荷 17

Wattle seed, cherry, macadamia, honey crumb 17
金合欢籽, 樱桃, 澳大利亚坚果, 蜂巢 17

Jersey curds, grapes, Vadouvan, sesame lavosh 17
鲜奶凝乳, 葡萄, 法师咖喱, 意式芝麻薄脆片 17

Passionfruit, Bahen & Co. chocolate 18
百香果, Bahen & Co 巧克力 18

Cheese 15 per cheese 奶酪 每份 15 (40 克)

d' Affinois Campagnier - Rhône-Alps, France - soft, washed rind cow's milk cheese, smooth and creamy
d' Affinois Campagnier - 来自法国罗纳阿尔卑斯的一款软牛乳酪, 洗浸外衣, 软厚柔滑

Cambray Blackwood Blue - Nannup WA – light, tangy cow's milk, creamy and mild
Cambray Blackwood 蓝纹奶酪 - 来自西澳楠纳普的蓝纹牛乳酪, 味淡且口感绵柔

Pyengana Cheddar – Tasmania - cow's milk, semi hard, creamy, smooth, herbaceous
Pyengana 车达奶酪 - 来自塔斯马尼亚的牛乳酪, 半硬, 软厚柔滑, 略带草本芳香

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