



## 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

Entrée Feature MP  
招牌前菜 市价

## 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

Main Feature MP  
招牌主菜 市价

## 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

## 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

Cambay Blackwood Blue - Nannup WA – light, tangy cow's milk, creamy and mild  
Cambay 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

## THE ART OF FINE WINE