



## ENTREE

Geraldton kingfish, grapes, curry, yoghurt 19

Shark Bay scallop, horseradish, apple, kohlrabi, seaweed, salmon roe 23

Pemberton avocado, cucumber, desert lime, black bean 17

Margaret River wagyu, mushroom, XO, sesame, onion 23

Entrée feature MP

## MAIN

Line caught fish, saffron, mussels, fennel, salt cod MP

Potato agnolotti, black garlic, cavolo nero, charred broccoli, Reggiano 33

Pork cheek, boudin blanc, turnip, fermented cabbage, apple 36

Amelia Park lamb rump, spiced carrot, sheep's feta, pistachio 39

Main feature MP

## SIDES

Heirloom tomato, Stracciatella, seaweed 14

Sweet potato, almond, labne 13

Beans, beetroot, mustard, shallots, cabernet vinaigrette 13

Fried Brussel sprouts, kimchi, spring onion, sesame 13

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## **DESSERT**

Bahen & Co. chocolate, passionfruit, burnt orange, peanuts 17

Fennel, strawberry, black sesame dacquoise, pine nut 17

Pear, blueberries, miso ice cream 17

Celery, Blackwood Blue, walnuts, grapes 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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