



ENTREE

Geraldton kingfish, chicken tare, radish, kombu 19

Geographe Bay octopus, sandalwood nut mole, wild lime 19

Pommes paillasson, celeriac, mushroom 17

Beef cheek, turnip, ox tongue, gentleman's relish 19

Entrée feature MP

MAIN

Line caught fish, scallop bourride, crab, leek, native greens MP

Jerusalem artichoke tortellini, cavolo nero, pear 34

Pork collar, Pemberton marron, mandarin, carrot, tarragon 49

Margaret River venison, native pepper, parsnip, chicory, beetroot 44

Main feature MP

SIDES

Bitter leaves, Pecorino Caesar, white anchovy 13

Roasted cauliflower, panch phoran, yoghurt 13

Butter cabbage, lime, curry leaves, pistachio 12

Mushroom, grains, chestnut, porcini 13



DESSERT

Jerusalem artichoke, wattle seed, caramel, hazelnut, barley 17

Rhubarb, almond mousse, rosella, chamomile 17

Mandarin, roasted persimmon, white chocolate 17

Choux au fromage blanc, Karri honey, thyme 15

CHEESE 15 per cheese

d’Affinois Campagnier – Rhone Alps, France

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

Cambay Blackwood Blue – Nannup, Western Australia

Light, tangy cow’s milk, creamy and mild

Pyengana Cheddar - Tasmania

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