

(ENTRÉES)

Coffin Bay oysters	½ dozen 22 dozen 39
Natural, lemon	
Red wine vinegar, shallot dressing	
Kilpatrick	
Thai style	
Ponzu, salmon pearls	
Mixed	
Shark Bay crab cake, crab meat, pancetta & asparagus salad, lime tartare	26
Seared tuna, Niçoise salad, pesto kipfler potato, olive tapenade	21
Caesar salad of Pemberton fresh water marron, cos spears, quail egg, Parmesan	24
Seared scallops, squid ink risotto, balsamic, smoked paprika aioli & confit tomato	24
Cured wild Tasmanian salmon, apple & celeriac remoulade, toasted bread, sweet mustard dressing	22
Chicken & duck liver parfait, apple & pear chutney, toasted brioche, truffle oil	23
Braised fennel & feta tart, caramelised onions, Gruyère, oven dried tomato, rhubarb compôte	20
Wagyu beef tataki, red onion, ginger & miso dressing	37

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(MAIN COURSE)

Roasted local red emperor, Margaret River venison chorizo & smoked paprika risotto, espelette pepper aioli, red pimento crust	42
Crisp skinned Kimberley barramundi, panzanella salad, mussels, vongole clams, 34° South Organic Olive Oil	46
(A)LURE Seafood Platter for Two Freshwater marron, garlic butter, grilled barramundi, prawns, oysters, scallops, chilli & garlic squid, soft shell crab, salad & dipping sauces	135
Pan roasted Kalbarri snapper, shaved cuttlefish, lemon confit, dried tomato, capers, olives, beurre noisette	40
Plantagenet free range pork fillet & belly, glazed baby vegetables, pressed potato, seared scallop, apple & majoram	42
Japanese tasting plate	37
Palm sugar glazed Margaret duck breast, confit leg meat, panko, goat's cheese, beetroot & blood orange, candied chestnuts & sprouts	42
West Australian Wammco lamb rack, Persian feta, preserved lemon, gratan dauphinoise, broad bean, pea & mint jus gras	44
Cape Naturaliste beef fillet, grilled north west tiger prawn, braised wagyu beef cheek & foie gras Wellington, celeriac & thyme, maple shallots	49
Free Range Ferguson Valley chicken, garlic & porcini mushroom cream, oven dried tomatoes, peas, spinach & ricotta dumplings	40
Exotic mushroom Wellington, parsnip & walnut , buttered spinach, Manjimup truffle & Parmesan foam	34
Wagyu sirloin (recommended Medium Rare)	98

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(SIDES)

Caesar salad	9
Mesclun salad, Dijon mustard dressing	9
Roasted pumpkin, beetroot & spinach salad	9
Tender stem broccoli, chilli, garlic & toasted almonds	9
Panaché of seasonal greens	9
Royal Blue potato purée, black truffle oil	9
Roast gourmet potatoes in wagyu beef fat, thyme, sea salt	9

(DESSERT & CHEESE)

Peach clafoutis crumble, apricot compôte, amaretto ice cream	17	
Bakewell tart, Baileys ice cream, raspberry essence	17	
Torrone ice cream, toffee centre, dark chocolate crust	17	
Hot chocolate fondant, salted caramel, peanut brittle & walnut ice cream	17	
Warm apple tarte tatin, mini pear poached in red wine, Calvados ice cream	17	
Selection of sorbets & ice cream	\$3 per scoop	
Artisan cheese, Muscat grapes, caramelised fig		
Choice of three	18	
Choice of five	25	
Telegraph Road Triple Cream Brie	Cow's milk	Gippsland, VIC
Telegraph Road Sapphire Blue	Cow's milk	Gippsland, VIC
Queso de Manchego	Ewe's milk	Spain
Tomme de Abondance	Cow's milk	France
Persian Feta	Cow & Goat's milk	Victoria

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(A)LURE THREE COURSE SUNSET MENU*

(ENTRÉE)

½ dozen oysters, natural or Kilpatrick

or

Chicken Caesar salad, soft boiled hen's egg, parmesan

or

Roasted pumpkin soup

(MAIN)

Kimberley barramundi, panzanella salad, organic olive oil

or

Free range Ferguson Valley chicken breast, garlic & porcini mushroom cream, oven-dried tomatoes, peas

or

Harvey beef fillet, caramelised shallots, dauphinoise potato, Shiraz jus

or

Japanese tasting plate - selection of sushi & sashimi, tempura prawn, oyster & ponzu sauce

or

Fennel & feta tart, caramelised onions, crisp pecans, rhubarb compôte

(DESSERT)

Torrone ice cream, toffee centre, dark chocolate crust

or

Bakewell tart, Baileys ice cream, raspberry essence

(SIDES)

\$9 EACH

Panaché of seasonal greens

Mesclun salad, Dijon mustard dressing

Tender stem broccoli, chilli & garlic

Royal Blue potato purée, black truffle oil

VOSS WATER

Sparkling or Still 800ml

\$12

Sparkling or Still 375ml

\$7

*Menu subject to change

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(A)LURE THREE COURSE SUNSET MENU*

Menu available Saturday dinner & show nights, 5pm to 6pm.

(ENTRÉE)

½ dozen oysters, natural or Kilpatrick

or

Chicken Caesar salad, soft boiled hen's egg, parmesan

or

Roasted pumpkin soup

(MAIN)

Kimberley barramundi, panzanella salad, organic olive oil

or

Free range Ferguson Valley chicken breast, garlic & porcini mushroom cream, oven-dried tomatoes, peas

or

Harvey beef fillet, caramelised shallots, dauphinoise potato, Shiraz jus

or

Japanese tasting plate - selection of sushi & sashimi, tempura prawn, oyster & ponzu sauce

or

Fennel & feta tart, caramelised onions, crisp pecans, rhubarb compôte

(DESSERT)

Torrone ice cream, toffee centre, dark chocolate crust

or

Bakewell tart, Baileys ice cream, raspberry essence

(SIDES)

\$9 EACH

Panaché of seasonal greens

Mesclun salad, Dijon mustard dressing

Tender stem broccoli, chilli & garlic

Royal Blue potato purée, black truffle oil

(VOSS WATER)

Sparkling or Still 800ml

\$12

Sparkling or Still 375ml

\$7

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(A)LURE THREE COURSE SUNSET MENU*

Menu available Saturday dinner & show nights, 5pm to 6pm.

(ENTRÉE)

½ dozen oysters, natural or Kilpatrick

or

Chicken Caesar salad

or

Pumpkin soup

(MAIN)

Pan-seared Kimberley barramundi, sauce vierge

or

Ferguson Valley chicken, porcini mushrooms & garlic, oven-baked tomatoes

or

Black Angus fillet, caramelised shallots, dauphinoise potato, Shiraz jus

or

Japanese tasting plate - selection of sushi & sashimi, tempura prawn, oyster & ponzu sauce

or

Fennel & feta tart, caramelised onions, crisp pecans, rhubarb compôte

(DESSERT)

Torrone ice cream, toffee centre, dark chocolate crust

or

Mango & vanilla cheesecake, exotic fruit sorbet, mango purée

(SIDES)

\$9 EACH

Panaché of seasonal greens

Caesar salad

Mesclun salad, Dijon mustard dressing

Grilled asparagus, chilli & garlic

Royal Blue potato purée, black truffle oil

(VOSS WATER)

Sparkling or still 800ml

\$12

Sparkling or still 375ml

\$7

***Menu subject to change**

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