

(ENTRÉES)

Coffin Bay oysters	½ dozen 20 dozen 34
Oysters ceviche Ponzu, salmon roe Natural, lemon Kilpatrick Mixed	
Shark Bay crab cake, bacon, peppers & asparagus salad, lime tartare	
Chicken & goose liver parfait, pear chutney, toasted brioche, herb salad	19
Tuna tartare, warm potato pancake, oyster in panko, salmon roe, crustacean oil	22
Caesar salad of Pemberton marron, lobster emulsion, cos spears	23
Seared scallops, arancini, rouille, confit tomato & balsamic	22
Smoked duck salad, crispy goat's cheese, beetroot, candied pecans, blood orange	20
Fennel & feta tart, caramelised onions, Gruyère cheese, oven dried tomato, rhubarb compôte	19
Seared wagyu beef tataki, red onion & miso dressing	35

*Please note: dishes on this menu may contain substances which could have implications for individuals with food related health conditions, allergies or food intolerances.

(MAIN COURSE)

Dorper lamb best end, olive & goat's cheese croquette, ratatouille tart, mint jus gras	42
Roasted red emperor, red pimento crust, chorizo risotto, soft saffron aioli,	38
Pan seared dhufish, buttered spinach, warm tomato & caper herb dressing	45
Duck breast with duck leg ravioli, parsnip purée, chestnuts, sprouts & cherries	38
Moroccan spiced Ferguson Valley chicken, crispy confit leg, salted lemon, apricot, dates	36
Twice cooked pork belly, spiced pineapple gastrique, seared scallops	38
Harvey beef fillet, grilled West Australian jumbo prawn, beef cheek, carrot purée, balsamic shallots	45
Japanese tasting plate	36
Mushroom strudel with truffle cream, shaved Manjimup truffle & Parmesan	32
Wagyu beef	MP

(SIDES)

\$7.50 EACH

Caesar salad
Mesclun salad, Dijon mustard dressing
Tomato salad, shallot and balsamic dressing
Sweet potato fondant
Asparagus, chilli & garlic
Panaché of seasonal greens
Creamed spinach
Royal Blue potato purée, black truffle oil
Roast kipfler in duck fat, rosemary, thyme, sea salt

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(DESSERTS)

Vanilla & crème fraiche cheesecake, berry compôte	16
Warm Dutch apple pie, Calvados ice cream	16
Pistachio pavé, honey ice cream	16
Torrone ice cream, toffee centre, white chocolate crust	15
Hot chocolate fondant, Baileys ice cream	18
Selection of sorbets and ice cream	\$3 per scoop
Artisan cheese, Muscat caramel, walnut bread, grissini and fig compôte	
choice of three	16
choice of five	24

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