

ENTRÉE

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Garlic & herb bread, dukkah, rocket pesto, balsamic (v, n)	13
Roasted Lebanese eggplant, beetroot hummus, rose water, raisin, pomegranate, mint (v, ng)	19
Fried oat crumbed chicken, spicy mayonnaise	21
Ora King salmon tartare, avocado, coconut, pickled cucumber, roe	25
Grilled Shark Bay tiger prawns, chorizo, white wine, garlic, chilli, tomato, crostini	26
Roasted duck breast, sour cherry jam, foie gras, brioche, pistachio, cornichon (n)	26
Salt and pepper calamari, pepper berry aioli	24

MAINS

Oven roasted lamb rump, smoked eggplant purée, charred spring onion, minted salsa verde (ng)	39
Slow braised Margaret River beef short rib in aromatic vindaloo sauce, pickled mango, mint raita (ng)	42

MAINS FROM THE GRILL

All served with a smoked red pepper coulis, charred brocolini and a choice of sauce (ng)	
WA Black Angus sirloin	
280g	42
400g	54
350g Margaret River scotch fillet	61
Surf and turf of the day	MP
Catch of the day, anchovy butter, fried capers	44
Chicken breast, fontina cheese, mushroom salsa	39

SAUCES

Mushroom jus, peppercorn cream, chimichurri, Dijon crème fraîche, hot sauce
Butters Garlic, truffle, anchovy
Mustards Hot English, Dijon, French, seeded, horseradish cream

SALADS

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Oak leaf salad, tomato, red onion, roasted zucchini, radish, basil, toasted sunflower seed, oregano dressing (v, ng)	27
Add grilled chicken	10
Add garlic prawns	12
Grilled chicken Caesar salad, cos, croutons, anchovy, bacon, parmesan, poached egg	38

VEGETARIAN

Seared king oyster mushroom, chickpea & silverbeet, goat's curd, broccolini, romesco (v, ng, n)	34
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SIDES

Fries, roasted garlic aioli (v)	14
Garlic & rosemary royal blue potato, shaved parmesan, garlic oil (v, ng)	14
Mac and cheese, truffle oil	14
Green leaf salad, tomato, red onion, radish, balsamic dressing (v, ng)	13
Brussel sprouts, pancetta, sherry vinegar, honey (ng)	15
Seasonal steamed vegetables, truffle butter, toasted almond (v, ng, n)	14

DESSERTS

Vanilla crème brûlée, fresh berries, pistachio biscotti (v, ng, n)	17
Chocolate & macadamia nut brownie, berry compote, vanilla bean ice cream (v, n)	18
Cheese plate, brie, cheddar, blue, roasted nuts, dried fruits, crackers, quince paste, fresh berries (v, n)	29

ng (no gluten added) | n (contains nuts) | v (vegetarian)

Whilst our kitchen team endeavour to accommodate requests for special meals for guests who have food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment & supplied ingredients.