



summer a la carte

Please note menu items and prices are subject to change without notice

oysters

each 3.5

Natural, grilled lime

Tequila and blood orange sorbet

Sake and pineapple shot

Smoked salmon salsa

entrées

Trio of scallops 20

- Scallop carpaccio, flying fish roe
- Scallop grilled, squid ink angel hair pasta
- Scallop mousse, saffron and vanilla sauce

Wagyu beef tataki, enoki mushrooms, chives, ponzu dressing, bonito flakes 25

Chilli salt squid, tomato tartare, pickled cucumber, grilled lime, balsamic reduction 18

Tea poached Manjimup marron, mizuna, apple celery salad, white pepper and tomato sorbet, earl-grey glaze 22

Five spiced duck breast pan-fried, caramelised pineapple salsa, cucumber ribbons, pomegranate vinaigrette 21

Shark Bay blue swimmer crab salad, thinly sliced pork belly, avocado mousse, pimento purée 18

Braised beetroot, artichokes, asparagus, broad bean, goats cheese, champagne vinegar (v) 16

mains

Crispy-skinned Atlantic salmon, olive oil and lemon confit leeks, salmon tartare, preserved lemon and fennel 32

Lamb cannon, roasted parsnips, asparagus and radicchio lettuce, blood orange, veal jus 35

Grilled goldband snapper, radish and fennel remoulade, chargrilled baby octopus, herb and verjuice dressing 34

MSA beef fillet, coffee and juniper cured venison, red wine shallots, roast cherry tomatoes, beef jus 37

Grilled banana prawns, warm cumin and coriander pancake, dried mango and shaved prosciutto salad, coconut emulsion 36

Grass-fed veal loin, kipfler potato and roquefort mille fuellie, grilled spring onions, redcurrant jus 35

Spinach cannelloni, feta cheese and semi-dried tomato filling, aubergine caviar, butternut pumpkin puree (v) 26

sides

Roquette and fennel salad, pear, walnuts, parmesan, hazelnut dressing 9

Witlof, frize, shaved prosciutto, radish, mandarin 9

Seasonal vegetables, sunflower seeds, garlic, olive oil 9

House cut chips, with garlic aioli 7

Pomme purée of royal blue potatoes 7

Bread, freshly baked 5

Jingilli West Australian olives, home-made marinade 5

One bill per table, no split bills

There is a 10% surcharge on Weekends and Public Holidays due to award penalty wages



cheese and desserts

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cheese selection

Guilloteau Buche d’Affinois - Lyon, France

This cow’s milk cheese exhibits all of the characteristics of cheese made with the ultra-filtration method. It is a smooth, creamy and delicate surface-ripened cheese.

Rouzaire Fromage de Meaux - Brie, France

This is a refined cheese with a balanced appearance and smell, and the sweetness one would expect from a first class dairy product.

Tarago River Jenson’s Red - Gippsland, Victoria

This surface ripened cow’s milk cheese develops a strong smell, however, the flavour is mild and creamy with a hint of mould reminiscent of truffles.

Caprinelle - Pyrenees, France

This is a cooked style cheese made from goat’s milk. It exhibits a slight nutty and caramel flavour.

Marcel Petite Comte de Gruyere AOC - Jura Mountains, France

This cheese is ripened for twelve months and has a concentrated nutty texture and a gentle honey sweet flavour.

Healy’s Pyengana Cheddar - North-Eastern Tasmania

Using traditional hand-made techniques, this cheese is cloth-bound and naturally ripened for a minimum of fourteen months. This results in a fine textured body with a subtle flavour of herbs and honey.

Bleu de Basque AOC - Basque, France

This cheese exhibits a natural rubbed rind and is made from the Manech breed of Ewe’s milk, the cheese is matured for ninety days.

Queso Tradicionales Valdeon D.O - Spain

This mixed-milk blue cheese is made from 90% cow’s milk and 10% goat’s milk. It is aged for three months in the natural limestone caves that line the surrounding mountains. The cheese is wrapped in sycamore leaves which holds together the rich and crumbly texture of the cheese during transportation down the mountains.

cheese plates

Cheese is served as a 40 gram portion and is accompanied with pear, lavosh and jam

One cheese	14
Two cheeses	23
Three cheeses	32
Four cheeses	41
Five cheeses	50
Six cheeses	59
Seven cheeses	68
Eight cheeses	77

desserts

Peach tart tartin, yoghurt sorbet, apple chip, candy lime zest	15
White chocolate pyramid, milk chocolate mousse, fresh berry coulis, redcurrant tuille	16
Passion fruit, lime and cassis ice-cream terrine, pineapple and ginger compote	13
Chocolate fondant, burnt orange ice-cream (baked to order)	15
Affogato	13
• Vanilla ice-cream	
• Espresso	
• Frangelico	

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