

To Start

- (Halal, V) Meredith Goat Cheese Fritters, Beetroot Chutney, Honey & Walnuts 17
(GF) (Halal) Deboned Confit Chicken Wings, Chilli Jam, Pickled Daikon & Rice Crisp 17
(GF) (Halal) Seared South Coast Tuna, Rice Crips, Yuzu, Soy & Ginger Dressing 17
(Halal, V) Cream of Jerusalem Artichoke Soup, Oberon Black Truffles & Warm Sourdough 15

Carnivore

- (GF) (Halal) 18hrs Braised Wagyu Beef Brisket, Mushroom Duxelle, Pickled Onions & Crispy Kale 34
(GF) (Halal) 180 Days Grain Fed 250gr Wagyu Sirloin MB+5, Mushroom Duxelle, Confit Onions & Crispy Kale 65
(Halal) Sous Vide Llandilo Duck Breast, Quince Tart, Celeriac Puree, Pickled Cabbage & Port Jus 34
(GF) Roasted Pork Belly, Parsnip Puree, Braised Fennel, Pickled Fennel, Pork Salt & Jus 30
(GF) (Halal) Pan Fried Cured Salmon, Charred Broccolini, Chilli Sauce, Daikon & Pickled Fennel 32
(GF) (Halal) Pan-Fried Free-Range Chicken Breast, Pumpkin Puree, Cauliflower Florets & Crisp 28
(GF) (Halal) Warm Cured Atlantic Salmon Salad, Avocado, Pickles & Mix Lettuce 22
(Halal) Panko Crumbed Free Range Chicken Schnitzel, Avocado, Spinach, Pickled Cabbage & Sesame Dressing 24
(Halal) Tempura Prawns, Chips, Pickled Fennel, Shaved Radish Salad, Sour Cream & Chives 22
Handmade Ricotta Gnocchi, Shimeji Mushrooms, Spinach, Serrano Ham, Sage & Nut Butter 28

Vegetarian

- Free Range Poached Eggs, Avocado, Pickled Fennel, Persian Fetta & Toasted Rye 18
Field Mushroom Burger, Pickles, Chipotle Mayonnaise, Lettuce & Chips 16
Handmade Ricotta Gnocchi, Shimeji Mushrooms, Spinach, Truffle Pecorino, Sage & Nut Butter 25

Sides

- Chips with Tomato Sauce 7
Miso Glaze Pumpkin, Pickled Red Cabbage & Sesame Seeds 10
Okonomiyaki Loaded Fries ~ Mayonnaise, Shallots & Bonito Flakes 10
(GF) Pear, Walnuts & Pickled Fennel Salad 10

Desserts

- (GF) Bellbird Affogato, Vanilla Ice Cream, Espresso & Choice of Liqueur 16
Selection of Australian Cheese, Quince Paste & Crackers 16
Callebaut Chocolate Brownie, Cream, Espresso Gel 14
Caramelised Pear Cheesecake, Confit Rhubarb & Cinnamon Crumbs 14
WA Black Truffle Crème Brulee & Lime Biscotti 17
(GF) Yuzu Pavlova – Yuzu jelly, Yuzu Sorbet, Cream & Meringue 14
Coconut Sorbet Affogato 10

NO SPLIT BILLS – THANK YOU

We are open for **Dinner on Saturday Nights** from 6pm
Bookings are essential, please call 8711 7077