

FRESHLY SHUCKED OYSTERS

Served with fresh lime, mignonette dressing and tabasco sauce	4.2 each
6 oysters & 2 glasses of Dom Perignon	130
12 oysters & 2 glasses of Dom Perignon	145

UPCOMING EVENTS

Long table lunch - Glen Goodall from Xanadu - Sept 9th
 Melbourne Cup Celebration - Nov 7th
 Wine & Cheese - Decadent Triple Cream Cheese - Nov 22nd

New season Manjimup Black Truffle. Add to any dish for a \$12 supplement

SMALL & SHARE PLATES

These plates are designed for sharing or to be served individually as entrees

WARM OLIVES 10
 Fresh lime

BREAD 3pp
 Cultured butter, Extra Virgin Olive Oil

BURRATA 35
 Tomato, basil, grilled ciabatta, paprika salt

BARREL AGED FETA 13
 Lupin crumb, lemon, parsley, honey

CHARCUTERIE (2-4p) 39
 Bresaola, Jamon serrano, chicken terrine

RANGERS VALLEY SIRLOIN TATAKI 27
 Score 3 - 4+
 yuzu, Japanese mint, soy, apple jelly

KING PRAWNS 22
 Cucumber, jalapeno, salmon caviar

KINGFISH SASHIMI 24/38
 Ponzu, shiso, avocado wasabi

CELERIAC SOUP 22
 Celeriac, Manjimup black truffle, crispy kale

MUSHROOM RISOTTO 28/45
 Porcini, oyster mushrooms, truffle

OCTOPUS 23
 Chickpea fritter, candied lemon, eggplant

CRAB 28/45
 Cumin salt, ginger, black vinegar, pink onion, cucumber, coriander

MARKET FISH 45
 Lemon potato puree, green olive, green beans, parsley

CHICKPEA FALAFEL 28
 Carrots, pickled and puree, cucumber and caraway yoghurt

SEARED DUCK BREAST 42
 Confit garlic cauliflower puree, onion petals, butter beans, ash, red sorrel

ROAST ARKADY LAMB RUMP 45
 Puy lentils, caremelized onion, charred radicchio

LINLEY VALLEY PORK BELLY 39
 Chorizo, confit fennel, heirloom tomato, green romesco and basil

BATTERED SNAPPER 32
 Line caught snapper, hand cut chips, pea salad, tartare sauce

FROM THE CHARGRILL

All steaks are served with red wine jus, triple cooked chips, caramelised red onions, olive salad

BLACK ONYX FLANK STEAK	250g	Grain fed	45
KILCOY EYE FILLET	200g	Grain finished	58
KILCOY SCOTCH FILLET	300g	Grain finished	48
PINNACLE RIB EYE	500g	Grass fed	68

SIDES

SEASONAL GREENS - flaked salt & EVOO	15	CRISPY FRIED ONION	10	HANDCUT CHIPS - confit garlic aioli	12
POTATO PUREE	10	CHARGRILLED EGGPLANT	16	ROCKET SALAD - sh allots, parmesan	12
ROAST CHAT POTATOES	12	BRUSSEL SPROUTS	14		

Please make your waitstaff aware of any specific dietary requirements. We will endeavour to cater for these to our best ability. We cannot guarantee trace elements will not be found

All of our produce is purchased daily from the best local purveyors

We extend our thanks to our suppliers for their continued commitment to quality

We accept all credit cards, these attract a 1% surcharge



Chef
 Chris Taylor

Restaurant Manager
 William Roser