

Chef's selection

5 course degustation	95
with paired wines	155

Small

Salted pistachios	8
Roasted spiced almonds	8
Freshly shucked oysters shallot + red wine vinegar	5 each
Flat bread marinated olives, smoked eggplant, za'atar	16

Medium

Blood orange, watermelon salad roast tomato, pepitas	22
Stracciatella mozzarella basil, grilled ciabatta, chilled roast peach	28
Prosciutto & bresaola charred ciabatta, tapenade, pickles	24
Beef carpaccio, rocket, parmesan, parsley oil	24
Yellowfin tuna tataki & Atlantic salmon soy caviar, avocado wasabi, daikon	32
Chargrilled local octopus green romesco, pistachios, fennel	24
Crisp soft shell crab pink onion, black vinegar, cumin salt	30
Porcini & Swiss mushroom risotto spinach, lemon balm, black cabbage	34 48
Charred broccolini parmesan, almond	19
Chargrilled asparagus lemon yoghurt, za'atar	19

Larger

Crisp Shark Bay whiting fillets chips, tartar sauce, pickled onion salad	34
Grilled goldband snapper cauliflower tarragon puree, asparagus	48
Chicken breast charred corn, tahini, yoghurt, lemon	42
Slow cooked lamb shoulder beetroot hummus, pine nuts, pomegranate	44
Linley Valley pork belly chorizo, grilled pineapple, coconut and kaffir lime salt	44

Chargrilled

Eye fillet	150gm	44
Scotch fillet	350gm	56
Ribeye	500gm	68
Served with triple cooked chips, caramelised onion, jus		

Sides

Rocket & radicchio salad Chardonnay vinegar dressing, parmesan	18
Seasonal greens evoo, sea salt	16
Crispy fried onions herb sea salt	14
Hand cut chips	14

Exclusive private dining room available

Seats up to 28

Cocktail party for up to 60 people**Restaurant available for exclusive use:**

Weddings, corporate functions, family events

All of our produce is purchased daily from the best local purveyors. We thank our suppliers for their continued commitment to quality.

Please inform us of any food allergies as some ingredients may not be listed on the menu

All credit cards 1.3% surcharge / Public holiday 15% surcharge