

Freshly Shucked Oysters

Served with fresh lime, mignonette dressing and tabasco sauce

4.2 each

UPCOMING EVENTS

Traditional vs Minimal wine dinner 9th August
Wine & Cheese, raclette and fondue 22nd of August

Add to any dish - Fresh manjimup black truffle \$12

SMALL & SHARE PLATES

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

WARM OLIVES , fresh lime	6	TATAKI	26/43
		<i>Shiso, avocado wasabi puree</i>	
WARM TURKISH BREAD , olives, hummus	12	<i>soy caviar</i>	
BRUCHETTA	8/piece	SOFT SHELL CRAB	28/45
<i>Heirloom tomato, basil, shallots, pesto, shaved parmesan</i>		<i>Tempura, coriander, pickled onion, black vinegar</i>	
BEEF SPINALIS CARPACCIO	19	MUSHROOM RISOTTO	27/42
<i>Pecorino, wattle seed, dijon pickled pearl onion</i>		<i>Mushroom ficassee, truffle parmigiano reggiano, crispy kale</i>	
BARREL AGED FETA	13	BURRATA	28
<i>Lupin crumb, lemon, parsley, fennel, truffle honey</i>		<i>Heirloom tomato, grilled ciabatta paprika salt, green olives, basil</i>	
GRILLED FREMANTLE OCTOPUS	23	CHARCUTERIE (2-4p)	39
<i>Chickpea fritter, candied lemon, baba ghanoush</i>		<i>Bresaola, jamon serrano, chicken parfait, marinated feta, spiced almond</i>	

LARGE PLATES

CHICKEN BREAST	39
<i>Braised green witlof, candied radish, onion puree, basil oil</i>	
CHICKPEA FALAFEL	28
<i>Carrots, pickled and puree, cucumber and caraway yoghurt</i>	
SEARED DUCK BREAST	45
<i>Confit garlic cauliflower puree, onion petals, green beans, ash, red sorrel</i>	
ROAST ARKADY LAMB RUMP	45
<i>Potato and parsnip puree, baby carrot, eggplant, crispy sage parsnip</i>	
LINLEY VALLEY PORK BELLY	39
<i>Chorizo, confit fennel, confit tomato, green romesco and basil</i>	
BATTERED SNAPPER	32
<i>Line caught snapper, hand cut chips, Green pea salad, tartare sauce</i>	

From the Chargrill

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

BLACK ONYX FLANK STEAK	220g	<i>Grain fed</i>	45
KILCOY EYE FILLET	125g	<i>Grain finished</i>	34
KILCOY EYE FILLET	220g	<i>Grain finished</i>	58
KILCOY SCOTCH FILLET	350g	<i>Grain finished</i>	48
PINNACLE RIB EYE	500g	<i>Grain fed</i>	62

Sides

SEASONAL GREENS - flaked salt & EVOO	15	CRISPY FRIED ONION	10	ROASTED PUMPKIN SALAD	15
POTATO PUREE	10	HANDCUT CHIPS - confit garlic aioli	10	<i>feta,cos,pinenuts,spinach</i>	
ROAST CHAT POTATOES	12	BRUSSEL SPROUTS - chestnuts	15	ROCKET SALAD	15
				<i>shallots, pear, chardonnay vinegar, parmesan</i>	

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 attracts a 1% surcharge

Public holiday attracts a 15% surcharge



Chef
Chris Taylor

Restaurant Manager
William Roser