

BREAD

Artisan Baguette Slices

Salted butter, sundried tomato pesto **10**

ENTREE

Truffle Mushroom Soup (V)

Wild mushrooms, croutons, truffle cream **21**

Kibdeh (GF, DF)

Fried lamb liver, braised onion, lemon tahini, pomegranates, dukkha **22**

Shark Bay Scallops (DF)

Pea puree, crispy turkey crumbs, pineapple salsa, spiced orange butter **26**

Burrata & Tomato Salad (V)

Assorted tomatoes, croutons, beetroot coulis, basil leaves **267**

Australian Fresh Oysters (GF, DF)

Six served on cold rock, lemon, hibiscus salt **30**

MAIN

Truffled Butternut Pumpkin (V, VG, DF)

Sautéed radicchio salad, pine nuts, sundried tomato, tempura enoki, onion ash **32**

Exmouth Prawn Linguini

Semi dried tomato, chili, crustacean bisque, pangrattato, zucchini **38**

Sea To Plate (GF)

Catch of the day, green pea puree, tarragon sauce **44**

GRILLS

All grills are served with broccolini, glazed cherry tomatoes, and choice of sauce

Grilled Chicken Breast

250g, free range, twice cooked, served with capsicum salsa **44**

Black Angus Striploin

250g, grass fed, free range, dry aged, best served medium rare **46**

Sous Vide Lamb Rack

250g, grass fed, free range, best served medium rare **58**

Black Angus T-Bone

400g, grass fed, dry aged, best served medium rare **58**

SIDES 16

Hand cut fries, pecorino cheese (GF, V)

Mashed potato gratin (GF, V)

Sautéed mushroom with herbs (GF, V)

Broccolini & heirloom carrots, toasted almond flakes (DF, GF, VG)

Brussel sprouts, crispy shallots, grain mustard (V)

SAUCES

Red wine jus

Classic Béarnaise

Nativepepper berry sauce

Wild forest mushroom sauce

Saltbush chimichurri

GF - Gluten free V - Vegetarian DF - Dairy free

Credit card fee - Mastercard, Visa, Amex 1.5% | Diners 3%

No split billing