

BREAD

Artisan Sourdough Slices (V)

Freshly baked Ciabatta sourdough, handcrafted salted butter, olive oil, olive tapenade **16**

Cheese & Garlic Boule (V)

Signature sourdough bread, salted mozzarella, olive oil, herbs, garlic **18**

ENTREE

Australian Fresh Oysters (GF/DF) (A)

Half Dozen - **38** | Dozen - **73**

Served with shallot mignonette and lemon

Seasonal Soup Of The Day

Freshly prepared, please ask the team for today's selection **24**

La Delizia Burrata (GF/V)

Heirloom tomatoes, stracciatella, aged balsamic, extra virgin olive oil, macadamia dukkah **29**

Roasted Bone Marrow (DF)

Charred sourdough, beef rashers morsel, salsa verde, mesclun lettuce **32**

Tataki Of Yellowfin Tuna (GF/DF) (I)

Hass avocado, Roma tomatoes Vierge, chives, trout caviar, heritage greens, ponzu dressing **39**

Abrolhos Island Scallops (GF/SS) (A)

Root vegetables purée, semi-dried cherry vine tomatoes, chipotle citrus salsa, herb oil **43**

MAIN

Squid Ink Pasta With Skulls Island Prawns (A)

Skulls island tiger prawns, garlic, tomatoes, chili flakes, parsley, extra virgin olive oil **49**

Vegetarian option available - 39

Free-Range Chicken Breast (GF)

Royal blue pommes purée, truffle butter, Spinaci alla Romana, chives **49**

Lamb Shank Nihari

Amelia Park pasture-raised lamb shank, slow-cooked on the bone and flavoured with aromatic Indian spices. Served with naan bread and accompanied by a rich, long-cooked jus **56**

Slow Cooked Beef Cheek

Pasture-raised, grain-finished beef cheek, mashed potatoes, baby winter vegetables, natural beef jus **56**

Local Caught Market Fish (GF) (A)

Chive beurre blanc, black mussels, semi-dried cherry vine tomatoes, parsley oil **58**

WA MANJIMUP BLACK TRUFFLES | \$7 PER GRAM

Add freshly shaved truffles to any dish - minimum 3grams

GF - Gluten free **DF** - Dairy free **V** - Vegetarian **VG** - Vegan **SS** - Sustainable sourcing **N** - Contains Nuts **S** - Seeds
A - Australian **I** - Imported **M** - Mixed Origin

Credit and debit card fee - Mastercard, Visa, Amex 1.8% | Diners 3% | Eftpos 0% | No split billing

GRILLS

Angus Pure-Grain Fed Striploin (GF/DF)

250g, dry aged, best served medium rare **58**

Scotch Fillet (GF/DF)

300g, black angus, grass fed, dry aged, best served medium rare **71**

O'Connor Beef Tenderloin (GF/DF)

220g, black angus, long grain fed, dry aged, best served medium rare **74**

T-Bone (GF/DF)

500g, black angus, grass fed, dry aged, best served medium rare **79**

Ribeye On The Bone (GF/DF)

500g, black angus, long grain fed, dry aged, best served medium rare **95**

Tasmanian Salmon (GF) (A)

200g, served with charred lemon and béarnaise sauce **51**

Cranbrook Saltbush Lamb Rack (GF)

Mousseline potatoes, piquillo peppers harissa, parsley oil, micro herbs **65**

Skull Island Jumbo Prawns (GF/SS) (A)

Sambal butter sauce, chives, herb oil **73**

Land and Sea (GF) (A)

Black angus tenderloin, king prawn, wilted spinach, truffle essence pommes purée, red wine sauce **89**

Stone Axe Wagyu Striploin

250g, grass fed, 300+, platinum MBS 6-7, best served medium rare **125**

Gippsland Wagyu Cube Roll (GF/DF)

300g, grass fed, 300+ grass fed, platinum MBS 6-7, best served medium rare **139**

TO SHARE

Served with two sauces

Chateaubriand (GF/DF)

500g, black angus, 100+ grain fed, dry aged, best served medium rare **187**

Tomahawk (GF/DF)

1kg, black angus, grass fed, dry aged, best served medium rare **189**

SIDES

17

Hand cut fries, aioli sauce (V)

Dauphinoise potato, Manchego semi crudo (V)

Royal blue pomme purée, truffle butter (GF)

Sautéed exotic mushrooms, fried shallot (GF/DF/V/VG)

Steamed seasonal vegetables (GF/DF/V/VG)

Local farm lettuce leaves, radicchio, tomatoes, cider vinaigrette (GF/V/VG/DF)

SAUCES

6

Red Wine Jus (GF/DF/V/VG) | Classic Béarnaise (GF/V) | Pepper Sauce (GF/V)

Wild Forest Mushroom (GF/V) | Homemade Sambal (GF/DF/V/VG)

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