

BREAD

Artisan Sourdough Slices (V)

Selection of freshly baked sourdough, French cultured butter, olive oil, tomato salsa **14**

ENTREE

Truffle Mushroom Tart (V)

Healthy blend of salad leaves, seasonal mushroom, cream **24**

Seared Shark Bay Scallops (S/GF)

Turmeric coconut oil, beans confit, green oil **26**

Citrus Quinoa (VG/DF/GF)

Quinoa, avocado, roasted pumpkin, berries, honey mustard **26**

La Delizia Burrata (V)

Heirloom tomatoes, extra virgin olive oil, pesto, aged balsamic **32**

Australian Fresh Oyster (GF/DF)

Half dozen oysters, served shallot mignonette, and lemon **33**

MAIN

Oven Baked Aubergine (VG)

Garlic, extra virgin olive oil, tomato sauce, vegan cheese, fine leaves **34**

Prawns with Beetroot Tagliatelle (S)

House made tomato and beetroot sauce, garlic, and parsley **40**

Spring Chicken Skewers (GF)

Marinated in extra virgin olive oil, pita bread, grilled onion, lemon, chilli **48**

Sea to Plate (S/GF/DF)

Baked catch, extra virgin olive oil, served with cherry vine tomato, lemon, and fennel **48**

GRILLS

Striploin

250g, black angus, grass fed, dry aged, best served medium rare **48**

T-bone

400g, black angus, grass fed, dry aged, best served medium rare **59**

Amelia Park Lamb Rack

250g, grass fed, with potato mousseline, best served medium rare **59**

SIDES (GF, V) 16

Herb roasted baby potatoes

Exotic mushrooms

Grilled asparagus

Steamed seasonal vegetables

Saffron mashed potato

Fresh garden salad

SAUCES

Red wine jus | Classic béarnaise | Pepper berry

Wild forest mushroom | Blue cheese

GF - Gluten free **V** - Vegetarian **VG** - Vegan **DF** - Dairy free **S** - Sustainable sourcing

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

No split billing

SAMPLE