

## BREAD

### Selection of Artisan Bread Rolls

Salted butter, olive oil **12**

## ENTREE

### Seared Shark Bay Scallops (DF)

Green peas puree, edamame, seaweed, tangerine pearl, orange butter **26**

### Citrus Quinoa (V/VG/DF/GF)

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

### Salmon Ceviche (GF/DF)

House cured, avocado, red onion, coriander, passion fruit, red radish **27**

### Italian Burrata (V)

Heirloom tomatoes, tomato caviar, extra virgin olive oil, aged balsamic **28**

### Australian Fresh Oyster (GF/DF)

Half dozen oysters, served shallot mignonette, and lemon **32**

## MAIN

### Truffled Butternut Pumpkin Risotto (V/VG/DF/GF)

Exotic mushrooms and slow roasted pumpkin, served with vegan cheese **32**

### Squid Ink Linguine

Prawns, mussels, scallops, cherry vine tomato, garlic, and parsley **40**

### Organic Baby Chicken (GF)

Marinated in extra virgin olive oil, oregano, and lemon, served with rosemary jus **45**

### Sea to Plate (S/GF/DF)

Parchment baked catch, extra virgin olive oil, served with cherry vine tomato, lemon, and fennel **46**

## GRILLS

### Striploin

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

### T-bone

400g, black angus, grass fed, dry aged, best served medium rare **57**

### Sous Vide Lamb Rack

250g, grass fed, free range, dry aged, with potato mousseline, best served medium rare **59**

## SIDES (GF, V) 16

Sautéed new potatoes

Exotic mushrooms

Grilled asparagus

Steamed broccolini

Classic mashed potato

Fresh garden salad

## SAUCES

Red wine jus | Classic bearnaise | Rosemary jus

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