

BREAD

Artisan Sourdough Slices (V)

Freshly baked sourdough, handcrafted butter **16**

ENTREE

Creamy Jerusalem Artichoke & Chestnut Soup (V/N)

Chives, sourdough croutons **29**

Vitello Tonnato (GF)

White rock veal, Tonnato sauce, capers, shaved parmesan, chives **37**

Australian Fresh Oyster (GF/DF)

Half dozen oysters, served with shallot mignonette and lemon **38**

La Delizia Burrata (V)

Heirloom tomatoes, arugula, aged balsamic, extra virgin olive oil, macadamia dukkah **41**

Rottneest Scallops (SS/GF)

Sea purslane, harvest cauliflower Beurre Blanc, semi-dried cherry vine tomatoes, chipotle salsa, herb oil **43**

MAIN

Free-Range Chicken Breast (GF)

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

Slow Cooked Lamb Shank (GF)

Locally WA farmed, silken potato mash, salsa verde, natural lamb jus **49**

Local Caught Market Fish (GF/DF)

Edamame, semi-dried cherry tomatoes, scallion, miso broth, Chuka wakame **52**

Charred Cauliflower Steak (V/GF)

Chimichurri sauce, semi-dried cherry tomato, chipotle salsa, marinated macadamia, black garlic **32**

Vegan option available

Exotic Mushroom Fettuccine (V)

Garlic, extra virgin olive oil, fresh exotic mushrooms from local farmers, Pecorino Romano **39**

GRILLS

Angus Pure Grain Fed Striploin

250g, dry aged, best served medium rare **53**

T-Bone

500g, black angus, grass fed, dry aged, best served medium rare **69**

TO SHARE

Served with a choice of two sides and two sauces

Tomahawk

1kg, black angus, grass fed, dry aged, best served medium rare **179**

SIDES **17**

Hand cut fries, aioli sauce (V)

Truffle butter and honey glazed Brussels sprouts, preserved chilli (V/VG/GF/DF)

Royal blue pomme purée, truffle butter (GF)

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

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

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

WA MANJIMUP BLACK TRUFFLES | \$7 per gram

Add freshly shaved truffles to any dish

SAUCES **4**

Red Wine Jus | Classic Béarnaise | Native Pepper Berry | Wild Forest Mushroom

GF - Gluten free **V** - Vegetarian **VG** - Vegan **DF** - Dairy free **SS** - Sustainable sourcing **N** - Contains Nuts **S** - Seeds

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