



RESTAURANT

sen5es

WINE BAR

Price includes GST. A surcharge of 1.4% applies to all credit card payments.

A surcharge of 10% applies on public holiday.

All menus are subject to availability and change.

We cannot guarantee 100% allergen free.

Our commercial kitchen contains and/or use the allergens of :
nuts, seafood, dairy, gluten, egg, sesame, lupin and sulphite preservative.



Our Executive Chef, Mochsin Fam,
draws on deep experience and a refined palate to craft seasonal dishes
with a preference for WA locally sourced ingredients.
Each plate is the result of thoughtful selection, precise technique ,
and a pursuit of balance.

Please note that our dishes are cooked in commercial kitchen
which contains or use the allergens of peanuts, tree nuts, seafood, soy,
dairies, egg, sesame, wheat (gluten), lupin and sulfites preservatives.
We cannot guarantee that any of our meal are 100% allergen free.

Our Venue Manager, Leonardo Kochhann, curates the wine list
in close collaboration with trusted vintners,
ensuring each pairing is both harmonious and memorable.

Enjoy!

Our Heartists



Bowl of house made spiced mixed nuts (G,D,VG) 12

Warm mixed olives (G,N,D,VG) 12

Sour dough garlic bread (N,V) 12
add cheese 3

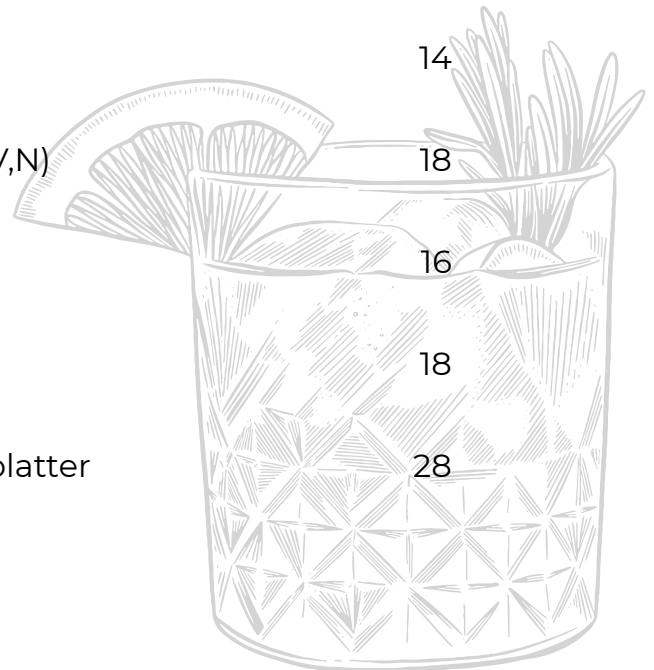
Chips and Aioli (G,D,V) 14

Truffle parmesan chips (G,V,N) 18

Salt & pepper squid (N) 16

Pork belly bites (G,D,N) 18

Artisan Australian cheese platter 28



V: Vegetarian | VG: Vegan | D: No added dairy | N: No added nuts | G: No added gluten

Bar menu

Linley Valley crispy pork belly (G,D,N)

Tamarind chilli caramel sauce, sweet potato puree, soft herbs salad
or

Three cheese arancini (V)

Saffron onion confit, Romesco sauce, parmesan



Vedova - Prosecco D.O.C, Italy - NV

...

Humpty doo barramundi (G,N)

Sesame miso sauce, sweet potato gratin, charred Bok Choy
or

Chicken Prosciutto & mushroom Ballotine (G,N)

Potato puree, wilted spinach, Truffle jus



The Olive Grove Chardonnay – McLaren Vale, SA – 2023

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Mango panna cotta (G,VG,D,N)

Coconut sago pearl, mango salsa, mint
or

Decadent chocolate fondant (N,V)

Vanilla ice cream, whipped mascarpone, strawberry, lemon balm



Fiore - Pink Moscato - Southeast Australia - NV

By Mahsin Fari

Inspiration menu 3 courses 75

3 matched wines 29

Accor Plus members enjoy 10% discount on our Inspiration menu
All our Inspiration dishes are also available a la carte

V: Vegetarian | VG: Vegan | D: No added dairy | N: No added nuts | G: No added gluten

3 courses Inspiration

Linley Valley crispy pork belly (G,D,N)

Tamarind chilli caramel sauce, sweet potato puree, soft herbs salad



Vedova - Prosecco D.O.C, Italy - NV

Lemon myrtle chicken & asparagus tart (N)

Apple compote, fig vincotto, micro herbs



Sparrow & Barrow Sauvignon Blanc - Marlborough, New Zealand - 2024

Humpty doo barramundi (G,N)

Sesame miso sauce, sweet potato gratin, charred Bok Choy



Castelli Estate - Riesling - Great Southern, WA - 2024

Cashew and herb crusted Marigold lamb rack (G)

Cauliflower puree, green beans, mint jus



Ad Hoc - Pinot Noir - Great Southern, WA - 2023

Mango panna cotta (G,VG,D,N)

Coconut sago pearl, mango salsa, mint



McPherson Lucie's Promise Grenache Rose - Australia - 2024

By Mahsin Farn

Degustation menu 5 courses 99

5 matched wines 49

Accor Plus members enjoy 10% discount on our Degustation menu

All our Degustation dishes are also available a la carte

V: Vegetarian | VG: Vegan | D: No added dairy | N: No added nuts | G: No added gluten

5 courses Degustation

Entrees

- Linley Valley crispy pork belly (G,N,D)** *Team's favorite* 26
Tamarind chilli caramel sauce, sweet potato puree, soft herbs salad
- Lemon myrtle chicken & asparagus tart (N)** 26
Apple compote, fig vincotto, micro herbs
- Three cheese arancini (V)** 24
Saffron onion confit, Romesco sauce, parmesan

Mains

- Chicken Prosciutto & mushroom Ballotine (G,N)** 44
Potato puree, wilted spinach, truffle jus
- Lemon garlic grilled cauliflower (VG,D,N,G)** 40
Cauliflower puree, crispy kale, chimichurri, cherry tomatoes, pomegranate
- Humpty doo barramundi (G,N)** 43
Sesame miso sauce, sweet potato gratin, charred Bok Choy
- Margaret River Wagyu beef cheek (G,D)** *Signature dish* 48
Braised in coconut milk and chilli, jasmine rice, cucumber pickled, kale
- WA Harvey beef Scotch Filet (300g) (G,N,D)** 55
Red wine jus, Truffle mashed potatoes, baby carrot, broccolini, asparagus
- Cashew and herb crusted Marigold lamb rack (G)** *Most-Loved* 53
Cauliflower puree, green beans, mint jus

Desserts

- Mango panna cotta (G,VG,D,N)** *Our pride* 19
Coconut sago pearl, mango salsa, mint
- Decadent chocolate fondant (N,V)** 19
Vanilla ice cream, whipped mascarpone, strawberry, lemon balm
- Affogato (V)** 19
Espresso shot, vanilla bean ice cream, macaroon
- Artisan Australian cheese platter (V)** 26
Selection of 3 artisan cheeses, quince paste, muscatels, lavosh

Kids 15

- Chicken tenders & chips (N,D)
- Fish & chips (N,D)
- Pasta Bolognese (N)
- Banger & mash (N,D)

Sides 12

- Mashed potato (G,V,D)
- Grilled Broccolini (G,V,D)

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A la carte

Beers on tap		425ml	560ml
Swan Draught Mild Lager - 4.4%		10.50	13
James Squire 150 Lashes Pale Ale - 4.2%		13	15.50
Heineken Pure Malt Lager - 5.4%		14	16
Hahn SuperDry - 3.5%		10.50	13.50
Bottled beers			
Heineken 0.0 Pure Malt Lager - 0.0%			9
Guinness Draught - 0.0%			9
Corona Extra Pale Lager - 4.6%			10
James Squire Ginger Beer - 4.0%			12
James Squire Orchard Crush cider - 4.8%			12
Cocktails			
Estate Reposado			23
Don Julio Reposado, Aperol, pineapple, lime, passionfruit			
Bright Side			23
Tanqueray n.10, raspberry, lemon, sage			
Millionaire Margarita			25
Don Julio Blanco, lime, Grand Marnier, orange, agave			
Flat White Martini			21
Ketel One, Baileys, Mr. Black, vanilla, espresso			
Rosemary Daiquiri			23
Bundaberg Small Batch, rosemary, honey, lime			
Soft drinks & Post mix		425ml	560ml
Coke / Coke no sugar	5	7	Spirits
Sprite	5	7	
Tonic	5	7	
Juice (Orange, Apple, Pineapple)	6	8	
Lemon, lime & Bitter	8	10	
Bottled Soft drinks			
Coke / Coke no sugar		6	More options available
Sprite		6	
Bundaberg Ginger Beer		8	

Beverages

Sparkling

McPherson Alexandra - Brut - Australia - NV	13	48
Vedova - Prosecco D.O.C, Italy - NV	15	60
Castelli Estate - Sparkling - Great Southern, WA - NV		85
Laurent Perrier - Brut - Champagne, France		140

White

McPherson Bella's - Pinot Grigio - Australia - 2024	13	48
Sparrow & Barrow - Sauvignon Blanc - Marlborough - NZ - 2024	14	55
d'Arenberg The Olive Grove - Chardonnay - McLaren Vale, SA - 2023	15	60
Robert Oatley Signature SB - Margaret River, WA - 2024	15	60
Castelli Estate - Riesling - Great Southern, WA - 2024	15	62
Swings & Roundabouts - Chardonnay - Margaret River, WA - 2024		70
Flametree Estate SBS - Margaret River, WA - 2024		70
Laissez Faire - Pinot Blanc - Pemberton, WA - 2023		80

Red

McPherson Jock's - Cab Merlot - Australia - 2022	13	48
Pedestal - Shiraz - Margaret River, WA - 2023	16	69
Kalleske Moppa - Shiraz Barossa Valley - 2023	16	69
Robert Oatley - Cabernet Sauvignon - Margaret River, WA - 2020	16	68
Ad-hoc Cruel Mistress - Pinot Noir - Great Southern, WA - 2023	16	68
Soumah - Barbera/Nebbiolo - Yarra Valley, VIC - 2024		80
Majella - Cabernet Sauvignon - Coonawarra - 2021		82
Hentley Farm - Shiraz - Barossa Valley, SA - 2023		82

Rose

McPherson Lucie's Promise - Grenache Rose - Australia - 2024	13	48
Fiore - Pink Moscato - Southeast Australia - NV	13	50
Abbots & Delaunay - Grenache Rose - France - 2023		60



Halliday Wine Companion 95 points

GROUP MENUS

Available for groups of 8 to 20 guests.
Participation is required for all members of the group.

2 courses
55 per person

Main

Margaret River Wagyu beef cheek (G,D)

Braised in coconut milk and chilli, jasmine rice, cucumber pickled, kale
or

Humpty doo barramundi (G,N)

Sesame miso sauce, sweet potato gratin, charred Bok Choy

Dessert

Mango panna cotta (G,VG,D,N)

Coconut sago pearl, mango salsa, mint
or

Decadent chocolate fondant (N,V)

Vanilla ice cream, whipped mascarpone, strawberry, lemon balm

3 courses
75 per person

Entree

Lemon myrtle chicken & asparagus tart (N)

Apple compote, fig vincotto, micro herbs
or

Linley Valley crispy pork belly (G,D,N)

Tamarind chilli caramel sauce, sweet potato puree, soft herbs salad

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By Mohsin Farn