

Entrees, Salad & Soup

Linley Valley crispy pork belly (LG, LD)	28
Apple puree, micro herbs and tamarind chili caramel sauce	
Roasted Tomatoes & Basil Soup <i>Team's favorite</i>	15
Sourdough bread	
Vegetable Tart	26
Micro herbs & porcini, fig vincotto & balsamic dust	
Wild Mushroom & Taleggio Risotto Croquette (LG)(N)(V)	28
Semi dried tomato, cheese sauce & micro herbs	
Winter Salad (LG)(V)	24
Roasted root vegetables, fresh kale, seasonal fruit, nuts, feta & maple dijon vinaigrette	
Oyster Mushroom Shawarma (V)(N)	20
Flat bread, garlic mayo, sumac onion & lemon tahini sauce	

Mains

Margaret River Wagyu beef cheek (LG)(N)	48
Red wine jus, gratin potato, sugar snap peas, asparagus & baby carrots	
Steamed barramundi (LG)(D)(N) (A) <i>Signature dish</i>	43
5 Spice & sesame soy sauce, charred bok choy, shitake mushrooms & crushed potato	
Seafood Curry (LG)(D)(N) (M)	46
Barramundi, mussels, calamari, eggplant, green beans, spinach & cherry tomatoes on a bed of jasmine rice	
Vegetable & Tofu Curry (LG)(N)(D)(V)(VG) <i>Most-loved</i>	40
Zucchini, eggplant, green beans, spinach, cauliflower, tomato & potato on a bed of jasmine rice	
Eggplant Tonkatsu (D)(V)	30
Coated in Panko, tonkatsu sauce, cabbage apple & radish salad & steamed rice	
WA Harvey beef Scotch filet (LG)(N)	56
Crushed mustard potatoes, baby carrot, broccolini, asparagus & a sauce of your choice	
Marigold Lamb Rump (LG)(D)	53
Moroccan spice, crushed potato, green beans, sweet potato & mint jus	
Rosemary & Fennel Porchetta (LG)(N)	56
Wilted kale & spinach, mustard potato & apple jus	
Stuffed Portobello Mushrooms	36
Pomegranate, blistered cherry tomatoes & a sweet potato ribbon	

Desserts

Coffee Stones (G)(V)	22
Chocolate soil, chocolate sauce, whipped mascarpone, stawberry & mint	
Choux Chantily (V) <i>Our pride</i>	20
Fresh berries, vanilla custard, gold chocolate soil & lemon balm	
Affogato	18
Espresso shot, vanilla bean ice cream topped with a macaroon	
Artisan Australian cheese platter (LGO)(V)	28
Selection of 3 artisan cheeses, quince paste, muscatels, lavosh	

Sauces

Pepper, Mushroom, Red wine jus, Honey soy, Blue cheese, Gravy	3
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Our kitchen offers products that contain peanuts, tree nuts, soy, milk, eggs, wheat, fish, shellfish, sesame seeds, lupin, & molluscs. While we take all possible steps to minimize the risk of cross-contamination, we cannot guarantee that any of our products are safe for related allergies.
(V) Vegetarian (VG) Vegan (VO) Vegetarian Option (LG) Low Gluten (LGO) Low Gluten Option (D) No Dairy (N) No Nuts

Our Seafood: (A) Australian (I) Imported (M) Mixed

Sparkling

	Class	Bottle
Dunes & Greene Sparkling Chardonnay Pinot Noir SA	12	53
Redbank Emily Prosecco VIC	10	58
Janz Premium Cuvee TAZ		105
Laurent Perrier Champaigne FR		195

White

Sen5es Semillon Sauvignon Blanc WA	10	50
Brokenwood Sauvignon Blanc Semillon NSW	15	75
Vasse Felix Filius Sauvignon Blanc Semillon WA	17	90
Opawa Sauvignon Blanc NZ	17	85
HãHã Sauvignon Blanc NZ	13	65
Forest Hill Chardonnay WA	18	95
West Cape Howe "Old School" Chardonnay WA	15	75
Winery Of Good Hope Chenin Blanc RSA	13	65
Jim Barry "The Atherley" Riesling SA	17	85
Smith & Hooper Pinot Grigio SA	15	75

Red

Sen5es Cabernet Merlot WA	10	50
Yalumba "Samuel's Collection" Cabernet Sauvignon Shiraz SA	16	80
Vasse Felix Filius Cabernet Sauvignon WA	16	75
West Cape Howe "Hannas Hill" Cabernet Malbec WA	14	65
Langmeil "Three Gardens" GSM SA	18	90
Yalumba "Samuel's Collection" Barossa Shiraz SA	16	80
Kaleske Moppa Barossa Shiraz SA		100
Dalrymple Pinot Noir TAZ		165

Rose

Vasse Felix Classic Rosé WA	13	65
Arc du Soleil Rosé Provence FR	15	75

Beers on tap

Swan Draught Lager	4.4%
James Squire Lashes	4.2%
Heineken	5.2%
Hahn SuperDry 3.5 low carb	3.5%



Bottled beers

Guinness Draught - 0.0	0.0%	Magners	4.5%
Heineken 0.0	0.0%	Hyoketsu Lemon	6.0%
Yeah Buoy	0.0%	Corona Extra	4.5%
James Squire Ginger Beer	4.0%	Rekorderlig	4.0%
Vodka Cruiser Guava	4.6%	Pash Pine Crush	4.5%

Wide range of spirits available - ask our friendly team

Cocktails

Raspberry Amaretto Sour *Sweet & Fresh*

Amaretto, Bourbon, raspberry syrup, lemon juice

Honey Lemon Whiskey Sour

Bourbon, lemon juice, honey syrup

Maple Old Fashioned

Bourbon, maple syrup, angostura bitters

Flat White Martini *Bartender Signature*

Ketel One, Baileys, Mr. Black, vanilla, espresso

Spicy Margarita

Tequila, Cointreau, lime juice

Negroni

Gin, Campari, sweet vermouth

ALL COCKTAILS 26

Mocktails

Watermelon Margarita

Watermelon syrup, lime, lemonade

Shirley Temple

Grenadine, lime juice, ginger ale

ALL MOCKTAILS 18

Soft drinks & Post mix

Coke / Coke No Sugar / Sprite / Tonic	7
Juice (Orange, Apple)	8
Lemon, lime & Bitter	11

Bottled Soft drinks

Coke / Coke no sugar	8
Sprite	8
Bundaberg Ginger Beer	11

