



----- VILLA CATERING -----

Traditional Pork Crackle | smoked paprika | sea salt **13**
Yallingup bread | dukkha | olive oil | aged balsamic **14** [v]

100% Local Produce

Sugarloaf Lobster Roll | buttered brioche | WA rock lobster | samphire remoulade | sweet potato crisps **31**

Manjimup Spiced Cauliflower | cashew butter | saltbush dukkah | blistered tomato | herb salad | EVOO **26** [GF,DF]

The Farm Fries | thick cut | bacon seasoning | aioli **14** [df]

Margaret River Lamb Belly Ribs | crumbled feta | basil leaves | olive | beans | blackened corn **27** [gf,dfo]

Margaret River Wagyu Burger | sliced swiss | beetroot relish | sliced tomato | crisp lettuce | black garlic aioli | bacon-dusted chips **29**

Chef's Favorite Dish

9hr Slow Cooked Cowaramup Black Angus Short Rib | rendang sauce | sour cucumber | salted cashew | glass noodle | coriander leaves **34** [gf,df]

House-Made Pan Seared Gnocchi | Swiss chard | peas | garden beans | wilted greens | grana padano | pine nuts **32** [v]

Pacific Poke Bowl | smoked salmon | grilled pineapple | prawn tails | edamame | avocado | salted cashew | andean grains | house pickles | beans sprouts | chili caramel **37** [gf,df,veo]

Pizza | shredded chicken | prawn cutlets | diced chorizo | pineapple **28** [gfo]

Pizza | butternut pumpkin | caramelized onion | goats cheese | thyme | cashew **28** [v/gfo]

Croquet Monsieur | smoked bacon shanks | Dijon béchamel | sliced gruyere | **23**

Simmo's Ice-Cream 9

| chocolate | vanilla bean | honeycomb |
| strawberry and cream [vo, gfo]

Simmos Lemon Sorbet | [ve,gf] **9**

Trio of Regional Cheese

muscatels | quince paste | crisps & crackers | fruit toast **32** [v,gfo]

Housemade Chocolate Brownie

Candied tree nuts | seasonal fruits | vanilla crème **21** [v,gf]