

## Degustation

### **Salmon “Gravlax”**

Fennel Salad - Honey Mustard & Dill Sauce - Pink Grapefruit

\*\*\*

### **Smoked Beef Bresaola**

Tequila Dressing - Apple & Walnut Salad

\*\*\*

### **Grilled Skin-on Barramundi Fillet**

Mushroom Ravioli - Jerusalem Artichoke Puree - Manjimup Truffles

\*\*\*

### **Beef Tenderloin Steak under Macadamia Crust**

Red Wine Jus - Horeseradish & Turnip Puree - Braised Leeks  
Sautéed Grapes & King Oyster Mushrooms

\*\*\*

### **Chocolate & Coffee Tart**

with Raspberry Mascarpone Whip

\$73

#### **Bremerton**

2016 Fiano, Langhorne Creek

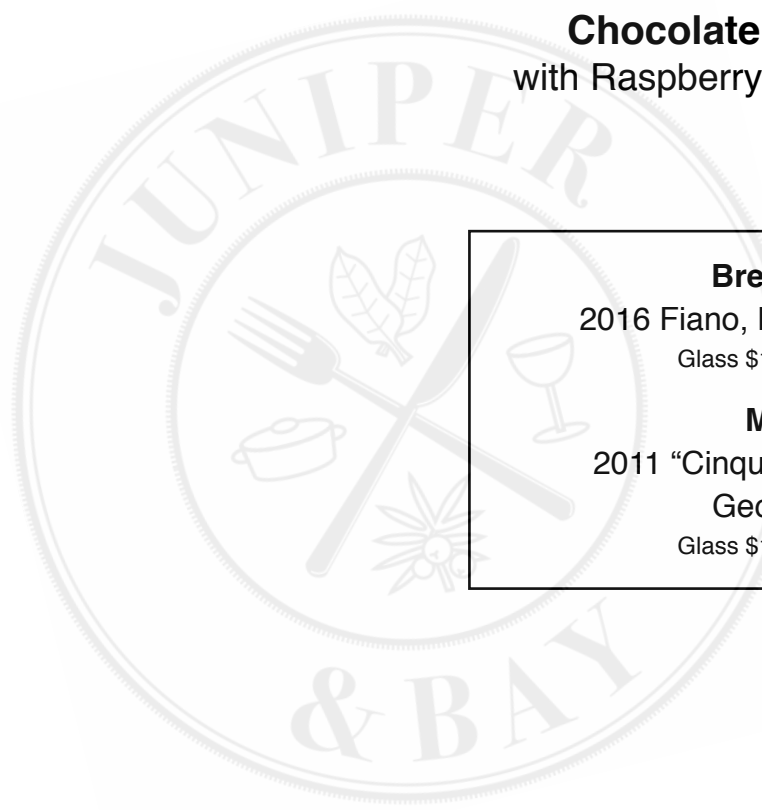
Glass \$12 Bottle \$54

#### **Mazza**

2011 “Cinque” Iberian Blend

Geographe

Glass \$12 Bottle \$54



<b>Entrees</b>	Minted Ricotta, Marinated Olives and Garlic Croutons	12
	Asian Popcorn Chicken with Wasabi Dip, Nam Jim Gel and Pickles	13
	Duck Liver Pate with Beetroot Coulis and Cornichons	14
	Smoked Beef Bresaola with Tequila Dressing and Apple & Walnut Salad	14
	Goat Cheese “Brulée” with Preserved Cumquats & Pink Peppercorns	15
	Prawn Cocktail with Celery Remoulade & Spring Onion Sorbet	15
	Salmon “Gravlax” - Fennel, Pink Grapefruit, Honey & Mustard, Rosti	15
	Mushroom Ravioli on Savoy in Cream with Fresh Manjimup Truffles	18
	Bouillabaisse Fish Soup with Grilled Scallops, Croutons and Rouille	15
Hot & Smokey Honeycomb Tripe Goulash under Puff Pastry Crust	13	
<hr/>		
<b>Mains</b>	Roast Duck in Port & Prune Jus with Red Cabbage and Dumpling	42
	Beef Fillet Steak under Macadamia Crust in Red Wine Jus with Leeks, Grapes and King Oyster Mushrooms on Horseradish-Turnip Purée	41
	Pulled Lamb Shank braised in Rosemary & Garlic with Kohlrabi Béchamel, Roman Gnocchi and Parmesan Crisp	39
	Marinated Chicken Breast in Herb Jus, Garden Peas with Ham and Mint on Sweet Corn Puree with Semi-dried Tomatoes & Croquettes	38
	Grilled Skin-on Barramundi Fillet on Prawn Bisque with Potato Écrasé, Tomato Confit and Sautéed Spinach	40
	Vegetarian Tasting Plate with Asparagus-Potato Wrap, Pumpkin Puree, Grilled Watermelon, Sautéed Beetroot and Polenta	32
<hr/>		
<b>Sides</b>	Hand-cut Potatoes, cooked in Duck Fat	9
	Potato Gratin Dauphinois	8
	Fine Green Beans “Sicilian Style” with Pine Nuts, Olives & Sultanas	9
	Garden Salad with Pears, Parmesan & Toasted Seeds	10
<hr/>		
<b>Dessert</b>	Creme Brulée	12
	Pavlova Roulade with Passionfruit Sauce	13
	“Mango Trifle” - Mango & Yoghurt Mousse with Chocolate Sponge	15
	Dark Chocolate & Coffee Tart with Mascarpone and Raspberry Mousse	14
	Tonka Bean Ice Cream with Creme de Cassis Liqueur & Blueberries	15
	Warm Apple Crepe with Cinnamon Ice Parfait and Macadamias	15
“Barber’s 1833” 24 <sup>th</sup> Vintage Cheddar - Poached Muscatels - Lavosh	16	

**Fixed Price Mid-Week Dining**

**2 courses - \$48 - 3 courses - \$56**

*Limited to groups of max 8 people - Valid Mon - Thu for 1 main course, 1 entree and/or 1 dessert per person*