

Degustation

Amuse Bouche

Tempura Shark Bay Prawns

Garden Salad - Pine Nuts - Balsamic Reduction
Watercress Dressing

Jim Barry Assyrtiko, Clare Valley 2023

Roasted Fig & Prosciutto

Gorgonzola Ice Cream - Fennel Salad

*Miles from Nowhere "Best Blocks" Viognier
Margaret River 2021*

Skin-on Barramundi Fillet

Beurre Blanc - Compressed Watermelon - Cucumber Tzatziki - Taboulé

Chalari Mataro - chilled red, Frankland River 2021

Beef Fillet Steak

Peppercorn Crust - Red Wine Jus - Sautéed Summer Vegetables

Moombaki Cabernet Blend, Denmark 2022

Chocolate Ganache Tart

Vanilla Bean Ice Cream

Bella Ridge Estate Fortified Shiraz, Swan Valley 2008

\$95

5 matched Wines: **\$45**



Menu

\$25 Entrees	Duck Liver Pate with Peach Chutney, Cornichons and Drop Peppers	
	Cured Salmon Gravlax Tartare Honey, Mustard & Dill Sauce, Shoestring Potato Crisps	
	Caramelised Goat Cheese "Brulee" Beetroot Coulis and Fennel Salad	
	Asian Popcorn Chicken Wasabi Dressing - Nam Jim Gel - Daikon Pickles	
	Prawn Bisque Soup with Grilled Scallops	
\$48 Mains	Honeycomb Tripe Goulash with Red Capsicums and Onions in Butter Puff Pasty	
	Degustation entrees not listed here are also available a la carte	
	Oven Roasted Duck Prune Jus - Braised Red Cabbage - Grilled Dumpling	
	Braised Lamb Shoulder "Wellington" Sun-dried Tomatoes - Butter Puff - Rosemary Jus - Baby Peppers	
	Beef Fillet Steak Peppercorn Crust - Red Wine Jus - Sautéed Summer Vegetables	
\$20 Dessert	Skin-on Barramundi Fillet Beurre Blanc - Compressed Watermelon - Cucumber Tzatziki - Taboulé	
	Grilled Yoghurt Marinated Chicken Breast Roasted Root Vegetables - Mustard Jus - Potato Croquettes	
	Asparagus & Potato Basket Parsnip Puree - Grilled Mushrooms - Basil infused EVOO	
	Sides \$12 Duck Fat Potatoes - Gratin Dauphinois Sicilian Style Green Beans - Garden Salad	
	Creme Brûlée Strawberries and Chantilly	
Tiramisu Mascarpone Creme with Coffee Biscuits and Cocoa		
Tonka Bean Ice Cream Whipped Cream, Fresh Berries & Galliano Vanilla Liqueur		
Pavlova Roulade with Passionfruit Sauce and Kiwi		

Fixed-Price Dining:

2 courses: \$65 - 3 courses: \$78
(n/a if you are sharing a main course)

All meals are served with complimentary bread and butter. Still and sparkling water is included.