

Degustation

Amuse Bouche

Grilled WA Scallops

Truffled Celeriac Puree - Beef Jus

2020 Shaw + Smith Sauvignon Blanc, Adelaide Hills

Terrine of Pot au Feu

Sc. Gribiche - Fried Capers - Balsamic Glaze

2020 Flor Marche Grenache, Swan Valley

Grilled Skin-on Barramundi Fillet

Honey Sauerkraut - Butternut Puree

Shoestring Potatoes

2020 Closerie des Alisiers, Petit Chablis AOC

Beef Fillet Steak with Herb & Garlic Crust

Red Wine Jus - Turnip & Vanilla Purée - Grilled Mushrooms and Onions

Black Garlic & Porcini Gel

2017 West Cape Howe "The Book End's" Cabernet Sauvignon, Mt. Barker

Upside-Down Lemon Meringue Tart

with Cumquat Gel and Almond Crumble

2015 Chateau Pechon, Sauternes AOC

\$85

with matching wines: \$130

Entrees	Duck Liver Pate with Peppered Cherries and Croutons	18
	Terrine of Pot au Feu - Sc. Gribiche - Fried Capers - Balsamic Glaze	18
	Grilled WA Scallops - Truffled Celeriac Puree - Beef Jus - Pickled Enoki	19
	Caramelised Goat Cheese "Brulee" with Grapefruit, Cumquat and Beetroot	18
	Salmon Carpaccio - Lemon Gel - Pomegranate - Salted Popcorn - Yoghurt	19
	Asian Popcorn Chicken with Chilli Jam, Ginger Dip and Daikon Pickles	18
	Cream of Pear & Parsnip Soup with Grilled Prawns	19
Honeycomb Tripe Pie Goulash with Onions & Paprika	17	
<hr/>		
Mains	Roast Duck in Port & Prune Jus with Red Cabbage and Dumpling	45
	Beef Fillet Steak on Red Wine Jus - Garlic & Herb Crust - Turnip & Vanilla Purée - Grilled Mushrooms and Onions - Black Garlic Gel	45
	Braised Lamb Shoulder with Sun-dried Tomato Stuffing - Rosemary Jus Caponata Vegetable Stew - Grilled Polenta	44
	Grilled Yoghurt-Marinaded Chicken Breast on Rainbow Dusted Sweet Corn Purees, Charred Baby Cos, Garlic Croutons and Jus	43
	Skin-on Barramundi Fillet - Honey Sauerkraut - Charred Pineapple & Pink Peppercorns - Butternut Puree - Shoestring Potatoes	45
Manjimup Truffle Risotto Cake - Shaved Asparagus - Baby Carrots Pumpkin Puree and Sauteed King Oyster Mushrooms	43	
<hr/>		
Sides	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/>		
Dessert	Creme Brulée with Strawberry Salad and Creme Chantilly	16
	Upside-Down Lemon Meringue Tart with Cumquat Gel & Almond Crumble	17
	Chestnut Ice Cream with Bailey's and Vanilla Tuille	17
	Dark Chocolate Souffle with Blood Orange Sorbet	18
	Praline Ice Parfait with Chocolate Crisp and Pear & Caramel Sauce	18
For our selection of cheeses please see the dessert menu	from	19

Fixed Price Mid-Week Dining

2 courses - \$59 - 3 courses - \$69

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