



ENTREES To Share

HOUSE MADE BREAD

Cooked to order, confit garlic & rosemary, whipped butter

OYSTERS

Freshly shucked oysters, traditional condiments

BRAISED WA OCTOPUS

Garlic, potato, onion, tomato & caper

POTATO & SPINACH CAKE

Paprika aioli

PARFAIT BUN

Chicken liver parfait, chive, quince paste

MAINS To Share

BABY BARRAMUNDI FILLET

Spring pea velouté, artichoke, fennel & lemon

TURKEY BREAST BALLONTINE

Truffle & herb butter

SLOW COOKED LAMB BANJO

Chermoula, lamb jus

SIDES

TRIPLE COOKED DUCK FAT POTATOES

Garlic & rosemary

ROCKET & PARMESAN SALAD

Smoked almond dressing

BUTTERED GREEN BEANS

Crisp pancetta

DESSERTS Alternate Drop

GRILLED STONE FRUIT & HONEYCOMB PAVLOVA

Crème Chantilly, passionfruit

MANGO & YUZU TART

Mango sorbet



VEGETARIAN MENU

ENTREE

SPICED SWEET POTATO CIGAR

Kaffir lime salt

CARAMELISED SPRING VEGETABLE TART

Fennel, tomato, artichoke & saffron, soft herb salad

MAIN

SPICED PUMPKIN & ZUCCHINI

Pearl couscous, harissa & herb, garlic yoghurt

SPRING VEGETABLE RISOTTO

Broad bean, green pea, zucchini flower,
artichoke, green onion, spinach

DESSERT

VEGAN STICKY DATE PUDDING

Vegan vanilla ice cream