



Winter Dinner Menu

Please note that payments made by credit card attract a transaction fee of
1.5% (MasterCard and Visa) or 3.5% (Amex, Diners and JCB)

Freshly Shucked Frankland Bay Oysters

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|----------------------|--------|
| Natural | 3.5 ea |
| Kilpatrick | 4 ea |
| Spinach & pangritata | 4 ea |

Breads

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| Baked Baguette, cold pressed Talbot grove frantoio olive oil & balsamic | 7 |
| Warm Flat Bread, eggplant & coriander dip, smoked almonds | 12 |

Grazing Plates

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| Seared Cotechino, black beans, cider vinaigrette | 11 |
| Crispy Squid tentacles, turmeric, romesco sauce | 11 |
| Baked Camembert, truffled honey, pear crisps | 12 |
| Salt Cod relish, ciabatta, fennel slaw | 13 |
| Duck sausage rolls, sour cherry jam | 13 |

Starters

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| Bouillabaisse, saffron, tomatoes, rouille | 17 |
| Potted Lamb Shank, potato salad, olive tapenade, watercress | 19 |
| Caesar Salad, chicken, egg, croutons, cos lettuce, bacon, anchovies, parmesan | 19 |
| Mulled Pear Salad, goat's cheese fritters, toasted walnuts, crème fraiche | 19 |

Pizzas

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| Garlic Prawn, mushroom, miso, gorgonzola | 23 |
| Spiced Chicken, peppers, coriander, sour cream | 22 |
| Wild Pig Prosciutto, goat's cheese, pear, spinach | 23 |
| Potato & Rosemary, fontina, onion marmalade | 21 |

Pasta & Risotto

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| Fettuccine, Shark Bay Crab, tomato, chilli, fennel seeds, basil | 24/32 |
| Homemade Gnocchi, Cumberland sausage, chestnuts, sweet garlic, sage, white wine | 23/29 |
| Peppered Duck Risotto, Swiss brown mushrooms, vincotto, shaved pecorino | 24/31 |
| Linguine, fresh Manjumup black truffle, salsa verde, hazelnuts, grana padano cheese | 37 |

Mains

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| Fish of the day delivered fresh from the market | MP |
| Seared King Salmon, Thai yellow curry of green beans, papaya & basil, jasmine rice | 36 |
| Roast Chicken, wild mushrooms, pearl barley, Tuscan cabbage, mascarpone | 36 |
| Pork 2 ways - charred pork & pork shoulder pasty, apple balsamic, kohlrabi remoulade | 36 |
| BBQ Margaret River Venison, braised red cabbage, blueberries, kipfler potatoes | 39 |
| Slow cooked Beef Short Rib on the bone, shallots, speck, celeriac mash | 37 |
| Amelia Park Sirloin (280g / aged 35 days), fondant potato, cauliflower crumble, spiced red wine glaze | 42 |

Sides

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| 'Fresh Cuts' - hand cut royal blue potato chips, sweet chilli & sour cream dips | 8 |
| Steamed Winter Vegetables | 8 |
| Garden Salad, cherry tomatoes, cucumber, vinaigrette | 8 |
| Celeriac & Potato mash | 8 |