



# Gluten Free Winter 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

Natural	3.5 ea
Kilpatrick	4 ea
Spinach & pangritata	4 ea

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### Breads

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

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### Grazing Plates

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

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### Starters

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

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### Pizzas

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

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

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### Mains

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

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### Sides

'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