



### **Prelude**

Natural oysters – freshly shucked to order:

Cowell Bay Pacific Oysters (South Australia)  
Albany Rock Oysters (Western Australia)  
3.8

Oysters Kilpatrick, White Rocks veal bacon  
4

Avruga caviar (20g), crème fraîche, blinis  
36

Spanish Serrano jamón (50g), toasted brioche  
23

### **Entrée**

Scallop cheviche, avocado & cucumber salad, mango dressing  
26

Butter roasted Manjimup marron tail, crème fraîche ice, cognac gelée, marron bisque  
29

Caramalised onion and goats cheese tortellini, tomato water, Sicilian green olives,  
baby basil  
20

Hand minced Black Angus beef tartare, duck yolk wonton, soy-dashi dressing  
25

Ginger glazed Berkshire pork belly, black garlic and chilli vinegars, fresh soya bean,  
watercress  
20

Rabbit and prosciutto terrine pickled walnut vinaigrette  
26

All entrée dishes are available as main sized dishes



## Main

Crispy skinned salt water barramundi, scallop mousseline, courgette flower, snow pea tendrils, fennel beurre blanc

43

Poached tenderloin of lamb, crumbed sweetbreads, braised lamb shank filo pie, aubergine & almond puree

42

Apple wood smoked duck breast, Poir William poached pear, glacé ginger

42

Sautéed petite cèpe & ricotta gnocchi, chanterelle & wood-ear mushrooms, goat cheese foam, horseradish

30

Whole roasted Pemberton baby rainbow trout, niçoise salad, verjuice vinaigrette

44

Premium steak fillet, tender baby vegetables, thyme & rosemary crumbs, jus, with the choice of:

Cape Grim, grass fed Black Angus tenderloin 200g 48

This superb beef is grown in the far North-West of Tasmania in an area which is considered to have the cleanest air quality in the world. Excellent flavour.

Rangers Valley, grain fed Black Angus scotch fillet 300g 54

Farmed in the Northern Tablelands of New South Wales and grain fed for a minimum of 300 days, this beef has superior marbling.

White Rocks, premium milk fed veal rib eye 400g 58

An internationally renowned product farmed right here in Western Australia, this wonderfully flavoured meat has unrivaled tenderness.

## Side

Mesclun leaves,  
hazelnut dressing

Roma tomato salad,  
buffalo mozzarella

Seasonal vegetables

Mashed potato,  
taleggio cheese

Hand cut frites

All 9



## Dessert

Pineapple tartatain, spiced palm sugar ice-cream

17

Almond milk brulée, orange blossom donuts, candied orange zest

17

Pistachio nut baklava, saffron ice-cream, rose fairy floss

17

Dark Chocolate soufflé, kumquat marmalade gelato

Please Allow 20 minutes for soufflé

17

Selection of three cheeses

22