

restaurant menu

smalls

mt zero wild olives, persian feta, preserved lemon	8
grilled common loaf, romesco, garlic evoo	10
oyster, each...	4.5
natural	
nam jim	
ponzu	
mignonette	
roasted sesame	
sweetcorn and coriander fritter, cumin yoghurt	12
calamari, lime salt, pepper, tomato, chilli, spring onions	15
karaage crispy chicken, fermented cabbage, ssamjang	16
pressed ham hock, parsley, caper, piccalilli, toasted common loaf	16
lamb ribs with zaatar spice, chermoula, toasted pine nuts, spiced yoghurt	17
exmouth prawns, chilli, garlic, wombok slaw, nuoc cham	19.5
hiramasa kingfish, pickled shitake, yuzu, miso, chili, coriander, wasabi	18
shark bay scallops, cauliflower, jamon, granola, chorizo, herb salad	19.5
charcuterie	25
jamón serrano	
finochiona fennel and garlic salami	
vicentina sopressa	
served with cornichons, baby onions, goats curd, sour dough	

plates

pork belly, twice cooked, shark bay scallops, miso, edamame, chili spiced pineapple	37
slow cooked chicken, buttered mash, kale crisp, tarragon, sweetcorn puree, popcorn	35
market fish, shrimp, coconut, grapefruit, papaya, mint, chili, peanuts, nam jim	40
tofu and forest mushroom tart, fried cauliflower, spinach, parmesan and truffle cream	35
lamb rack, royal blues, persian feta, salted lemon, olives, broad bean, peas, mint, saltbush	42
duck leg confit, sprouts, smoked bacon, peas, scorched onion, carrot, sweet potato	38
ranger's valley sirloin 220g, fries, portobello, garlic and parsley butter	42
veal scotch 300gm on the bone, kipfler potatoes, burst tomato, mushroom, bearnaise	44
beef fillet grass-fed 200g, cheek wellington, potato, glazed shallots, porcini ketchup	46
shoal cape dry aged rib eye, 900g, shallots, pumpkin, broccolini, fries, serves 2	85

sides

fries, garlic and rosemary salt, parmesan, truffle, mayonnaise	11
broccolini, garlic, sesame, soy, toasted almonds	11
ice berg, parmesan, sourdough, bacon, soft egg	11
mixed leaf, crouton, tomato, chardonnay dressing	11
zaatar spice roasted pumpkin, heirloom carrots, hung yoghurt, pepita seed granola	11

to finish

lemon and lime tart	14
torched meringue, pistachio brittle, black sesame ice cream	
cocoa and almond panna cotta	14
summer berries, ginger crisp, raspberry sorbet	
dark chocolate fondant	14
nutella, raspberry, aerated chocolate, milk ice cream	

cheese

germain triple cream brie - France	11
<i>surface ripened cow's milk, delicate, creamy</i>	
occelli testun al borolo - Italy	11
<i>cow and goat's milk blend, crumbly, sweet, wine infused rind</i>	
shropshire clawson blue - England	11
<i>cow's milk, soft, orange, blue veins, sharp tangy taste</i>	
all three	27
served with fruit bread, glazed fruits, apple, celery, muscatel	

dessert and fortified wines

2016	vasse felix cane cut, <i>margaret river, WA</i>	10/55
2017	mt haddocks 'cordon cut' riesling, <i>clare valley, SA</i>	14/70
2018	fraser gallop 'ice pressed' chardonnay, <i>margaret river, WA</i>	12/60
2012	telmo rodriguez malaga 'mr' muscatel, <i>andalucia, ESP</i>	18/85
nv	millbrook pedro ximenez, <i>perth hills, WA</i>	13
nv	peel estate liqueur shiraz, <i>karnup, WA</i>	10
2008	d'arenberg fortified shiraz, <i>mclaren vale, SA</i>	11