

restaurant menu

smalls

mt zero wild olives, persian feta, preserved lemon	8
grilled common loaf, pumpkin hummus, evoo	10
oysters	half 27 / dozen 54
<i>natural, nam jim, ponzu, mignonette, roasted sesame or kilpatrick</i>	
goat's cheese, smoked tomato, shallot tart, candied pecan, fig vincotto, endive	17
calamari, lime salt, pepper, tomato, chilli, spring onions	15
karaage crispy chicken, fermented cabbage, ssamjang	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, apple, prosciutto, granola, chorizo, herb salad	19.5
charcuterie	25
<i>prosciutto san daniele, finochiona salami, vicentina sopressa served with cornichons, baby onions, goats curd, sourdough</i>	

plates

pork belly, twice cooked, shark bay scallops, apple, fennel, maple and cider jus	37
slow cooked chicken, buttered mash, kale crisp, tarragon, sweetcorn puree, popcorn	35
market fish, olive, caper, cherry tomato, garlic dill butter, warm potatoes	40
slow cooked lamb rump, cauliflower, yoghurt, tomato chilli, ras el hanout, chickpeas	40
duck leg, smoked breast, thigh rillette, gorgonzola, whisky, fig, beetroot, candied walnut	44
char grilled beetroot steak, artichoke, smoked tomato sweet potato, shallot, carrot	36
ranger's valley sirloin 220g, fries, portobello, garlic and parsley butter	42
slow cooked beef cheek, buttered mash, peas, bacon, scorched onion, sweet potato	36
veal scotch 300g on the bone, kipfler potatoes, burst tomato, mushroom, bearnaise	44

share

(allow 45-minute cooking time)

big boy rib	85
<i>shoal cape dry aged rib eye, 900g, shallots, pumpkin, broccolini, fries</i>	
the point mixed grill	90
<i>bbq smoked beef rib, pork belly, merguez, cheese, chorizo sausages, lamb riblets, karaage crispy chicken, fries, mixed leaf salad</i>	
seafood platter	140
<i>whole west australian chilled crayfish, cone bay barramundi, shark bay scallops, oysters kilpatrick & natural, prawn filo twisters, calamari, fries, salad</i>	
king surf	190
<i>whole west australian chilled crayfish, shark bay tiger prawns, shoal cape dry aged rib eye 900 gm, mixed leaves, fries</i>	

sides

fries, garlic and rosemary salt, parmesan, truffle, mayonnaise	12
broccolini, garlic, sesame, soy, toasted almonds	12
watermelon, baby spinach, chèvre, orange and poppy seed dressing	12
mixed leaf, crouton, tomato, chardonnay dressing	12
zaatar spice roasted pumpkin, heirloom carrots, hung yoghurt, pepita seed granola	12
royal blue buttered mash potato, fried parsley	12