

restaurant menu

smalls

mt zero wild olives, lemon myrtle & hazelnut dukkah	8
grilled sourdough, pumpkin hummus, evoo	10
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, chilli	16
lamb ribs with zaatar spice, chermoula, pea shoots, spiced yoghurt	18.5
exmouth prawns, chilli, garlic, wombok slaw, nuoc cham	19.5
hiramasa kingfish, pickled shitake, yuzu, miso, chili, coriander, wasabi	18
shark bay scallops, apple, granola, chorizo crumb, herb salad	19.5

mains

pork belly, twice cooked, shark bay scallops, apple, fennel, minted pea & jus	37
market fish, olive, caper, cherry tomato, garlic dill butter, warm potatoes	MP
slow cooked beef cheek, buttered mash, peas, bacon, scorched onion, pumpkin	36
zaatar roasted pumpkin, tomato, mushroom, cauliflower, tofu, mushroom ketchup	32
chicken breast roulade, pancetta, croustade, confit drumstick, sweetcorn, kale crisp	38
220 gm black onyx sirloin, royal blue, café de paris, soubise, portobello, tomato	50
Slow cooked lamb rump, root vegetable, puy lentil, baby onion, salt bush	42
the point mixed grill	65
<i>black onyx skirt steak, merguez, cheese, chorizo sausages, lamb cutlet, karaage crispy chicken, fries, mixed leaf salad</i>	

share

big boy rib (minimum 45 minute cooking time)	115
<i>900 gm shoal cape dry aged rib eye, shallots, pumpkin, broccolini, fries</i>	
captain's seafood platter (serves 2)	130
<i>whole west australian chilled crayfish, cone bay barramundi, shark bay scallops, exmouth prawns, geraldton kingfish sashimi, calamari, fries, salad</i>	
chilled west australian crayfish	half 50 whole 90
<i>half or whole chilled west australian crayfish, seasonal greens, fries, marie rose</i>	

sides

fries, rosemary salt, parmesan, garlic aioli	12
broccolini, garlic, sesame, soy, toasted almonds	12
winter leaves, finely shaved baby vegetables, chardonnay vinegar, nut granola	12
oven baked, truffle infused cauliflower mornay	12
duck fat gourmet baby potatoes, pan roasted, garlic and rosemary	12
zaatar spice roasted pumpkin, heirloom carrots, hung yoghurt, pepita seed granola	12

to finish

sticky date pudding, butterscotch, ginger & chocolate mousse, vanilla ice cream	16
chocolate fondant, choc-fudge peanut butter gelato, aerated chocolate	16
rocky road cheesecake, roasted hazelnut, white chocolate, berry	16
lemongrass and black sesame pannacotta, matcha gelato, hibiscus, bitter sesame soil	16
trio of cheese	27
australian divine dairy, double cream brie, SA	
closen basset shropshire, cows milk blue vein, UK	
ford farm, 6 month cave aged cheddar, UK	
<i>served with fruit toast, apple, celery, muscatel & a variety of crackers</i>	