

TO SHARE

- LIGURIAN OLIVES** marinated in oregano and lemon
LA BOQUERIA CHORIZO, marinated grape tomatoes, basil & warm toast
GRILLED CIABATTA, with babaganoush and Egyptian dukkah



ENTRÉES

- PRESSED PORK BELLY** with crackling, butternut confit, morcilla & Fremantle scallops
BLUE SWIMMER CRAB TORTELLINI, black mussels, blood orange and verjuice butter
GRILLED LOCAL PRAWNS with creamed leek & Chardonnay butter puff pastry tart, sauce vierge
PERI PERI BBQ QUAIL, with sweetcorn and chive fritters, cucumber and mint salsa fresca
STEAK TARTARE, hamburger flavours, fried egg, sesame seed toast, tomato relish, hot mustard & crispy onion rings

MAINS

- 8 **ROASTED BREAST AND CONFIT LEG OF CHICKEN** with savoy cabbage, green peas, crispy speck & pan juices 34
 12 **STIR FRIED SPANNER CRAB OMELETTE**, with vibrant Vietnamese papaya salad and chilli and peanut caramel 34
 9 **LINLEY VALLEY PORK COTELETTA**, fondant potato, celeriac & caper remoulade, wild rocket and lemon 38
RUSTICHELLA SPAGHETTI with local prawns, fresh tomato, chilli and garlic, crunchy herb pangrattato 36
TWICE COOKED DUCK, with citrus fruits, beetroot and Grand Marnier sauce 38
CHARGILLED EYE FILLET, with Pemberton marron, goat's cheese tortellini, creamed corn and chimmi churi 42
MARKET FISH MP

SIDES

- SALAD CAPRESE**, marinated summer tomatoes, Shaw River buffalo mozzarella and basil 12
BEETROOT SALAD with toasted pinenuts, sweet and sour onion and wild rocket 12
SEASONAL GREENS 9
GARDEN SALAD 9
HAND CUT CHIPS with aioli 8

DESSERTS

- 21 **BUTTERMILK & VANILLA PANNACOTTA**, with rhubarb, and pistachio praline 12.50
 21 **SUMMER FRUITS**, their jube jubes and their sorbets 12.50
 22 **FLOURLESS CHOCOLATE CAKE**, with thick cream and chocolate crunchies and berry sauce 12.50
 21 **CINNAMON SUGARED CHURROS** and molten chocolate dippy eggs 12.50
 17 **MACARON FLAVOURS**, ... think peanut butter, blueberry pancake, cinnamon doughnut, tropical fruit punch.... 3.20 ea

CHEESE

All served with fresh and dried fruit, quince paste, crackers and toast.

MAURI GORGONZOLA PICCANTE, LOMBARDY, ITALY

Dense, creamy texture with a hint of salty acidity which provides a perfect balance to the very distinctive 'piccante' blue mould flavours

SAO MIGUEL, COW'S MILK, SAO JORGE, SPAIN

Matured for over a year, its' hard, slightly crumbly texture has a sweet but piquant finish

FROMAGER D'AFFINOIS, COW'S MILK, FRANCE

This mild, buttery flavoured cheese has a sweetness that goes very well with champagne and fresh fruit

1 cheese - 12 2 cheeses - 19 3 cheeses - 26



Head Chef - Jamie Skinner

PLEASE NOTE A 15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS

Parents and Guardians -For the safety and comfort of all guests we request that children remain seated and supervised at all times.