

COLD BAR

Caviar with Potato Crisps, Sour Cream and Chive
 - Sterling Caviar 50g \$275
 - Oscietra Caviar 50g \$295
 Freshly Shucked Oysters with Mignonette Sauce
 -Wapengo Lake Rocks \$\$6.50 each
 Western Australia Rock Lobster on Pressed Potato with Sea Herbs and Caviar \$42
 Hiramasa Kingfish with Lemon, Black Sesame and Davidson Plum \$36

SALADS AND OTHER THINGS

“Caesar” Cos, Lardo, White Anchovies, Egg, Parmesan and Sourdough Croutons \$26
 Local Buratta with Fire Roasted Grapes and Rye Lavosh \$29
 Wood Fired Grilled Fremantle Octopus with Hommus and Preserved Lemon \$29
 Prosciutto di San Daniele with Pear, Guindilla and Sourdough \$32
 Steak Tartare, Pyengana Cheese, Potato Pavé and Truffle \$35

HOT STARTERS

Traditional Garlic Prawns** \$29
 Charcoal Abrolhos Island Scallops with Aleppo Pepper and Orange Oil \$35
 Pemberton Marron Glazed with Brown Butter and Honey Served with Truffle \$40
 Buttermilk Fried Chicken, Fermented Hot Honey, Ranch Sauce and Manjimup Truffle \$27
 Warm Salad of Wood Fired Grilled Wagin Quail with Smoky Cherry Tomatoes, Olives and Herbs \$34
 House Made Charcoal Roast Chorizo, Potato and White Beans \$29

PASTA

Seared King Prawns** with Goats Cheese Tortellini, Burnt Butter, Pine Nuts and Raisins \$39/\$57
 Wagyu Bolognese with Hand Cut Fettuccine \$30/\$45
 Wagin Duck Pappardelle with Mushrooms and Red Vermouth \$39

SEAFOOD FROM THE CHARCOAL OVEN

Dhu Fish \$55
 Gold Band Snapper \$45
All Fish Fillets Served with Romesco and Herbs
 West Australian Rock Lobster with Miso Chilli Butter and Chives 500g \$99

MAIN PLATE

Australian Wild Greens Spanakopita with Harissa and Garlic Yoghurt \$49
 Confit Duck Leg with Celeriac Puree, Charred Onions and Duck Jus \$45
 Braised Wagyu Brisket Pie, Artichoke Purée and Jus \$49

FROM THE WOOD FIRED ROTISSERIE/GRILL

Wood Fired Mt Barker Free Range Chicken with Chipolte Glaze, Cracked Spice and Grilled Lime (50 Minutes) \$49
 Wood Fired Grilled White Rocks Veal Cutlet \$60
 Wood Fired Grilled Albany Ultra White Lamb with Mint Jelly \$48
 Wood Fired Wagin Duck Breast with Persimmon Chutney \$45

BEEF FROM THE WOOD FIRED GRILL

We Butcher In House Daily Therefore Availability Cannot Be Guaranteed
**Dry Aged Beef Does Not Benefit From Cooking Past Medium Rare*
DAVID BLACKMORE’S DRY AGED FULL BLOOD WAGYU
All Wagyu From 9+ Marble Score Animals
 Rib-Eye 400g 49 days \$260
 Denver 240g 49 days \$98
 Eye Chuck 300g 49 days \$80

SIDES

Boiled Mixed Greens with Extra Virgin Olive Oil and Lemon \$13
 Warm Salad of Brussel Sprouts, Green Apple, and Goats Curd \$14
 Roasted Broccolini with Romesco \$12
 Sauteed Green Peas with Pancetta Lardons, Garlic, Butter and Lemon \$11
 Wood Fire Grilled Creamed Corn with Chipotle Chilli Butter and Manchego Cheese \$12
 Charcoal Oven Roast Pumpkin, Sweet Potato with Burnt Butter and Garlic Yoghurt \$15
 Onion Rings \$14
 Potato Puree \$13
 Hand Cut Chips \$10
 Potato and Cabbage Gratin \$18/\$22
 “Mac and Cheese”(contains speck) \$15

TRUFFLE

Shaved Truffle 5 Grams \$20

SAUCES AVAILABLE TO ORDER

Jalapeno Hot Sauce
 Béarnaise
 Harissa
 Horseradish Cream

condiment service

Mustards

CAPE GRIM DRY AGED 36 MONTH OLD GRASS FED

Sirloin on the Bone 400g 58 days \$85
 Rib-eye on the Bone 350g 58 days \$79
 Rump 350g 58 days \$65
 T-Bone 400g 58 days \$69
 Rib-eye Salad, Fire Roasted Chilli and Herbs (Served Medium) \$79

CAPE GRIM DRY AGED VINTAGE 60 MONTH OLD GRASS FED

Rib-eye on the Bone 350g 47 days \$79

COPPERTREE FARMS DRY AGED FRIESIAN 60 MONTH OLD PASTURE RAISED STUD COWS

Scotch Fillet 350g 42 days \$79

Credit cards incur a processing fee of 1.0% to 1.5%. Debit card fees are 0.5% to 1.0%. EFTPOS no charge. ‘Tap and Go’ incurs debit/credit card fee. External payment Apps incur additional fees. 10% discretionary service charge applies to all groups of 10+. , 15% on public holidays, 5% service fee applies Monday to Sunday

SAUCES AVAILABLE TO ORDER

Béarnaise
 Harissa
 Horseradish Cream

CONDIMENT SERVICE

Mustards

[CLICK HERE TO MAKE A RESERVATION](#)