

SNACKS

Fish Ceviche Tostada with Avocado and Leche De Tigre 9

W.A. Rock Lobster on Brioche with Capers and Dill 12

Skull Island Prawn Cutlet with Aioli and Finger Lime 13

Brioche with Oscietra Caviar, Crème Fraiche and Chives 19

COLD BAR

Caviar with Potato Rosti, Crème Fraîche

- ARS Italica Oscietra 10g 69

- Kaviari Kristal Caviar 30g 224

Freshly Shucked Oysters with House Mignonette

- Wonboyn Rocks, NSW 7.5 each

Kingfish with Yuzu Dressing, Miso and Pickled Daikon Radish 29

SALAD AND OTHER THINGS

Albany Asparagus with Shark Bay Blue Swimmer Crab, Caper and Dill 40

La Delizia Stracciatella with Grapefruit, Kamalata Olives, Pepitas and Brioche 31

“Caesar” Cos, Lardo, White Anchovies, Egg, Parmesan and Croutons 19

Jamon Iberico with Compressed Rockmelon 34

Wood Fired Grilled Busselton Octopus with Salsa Verde and Roasted Capsicum 35

Steak Tartare with Aged Pyengana, Horseradish and Wagyu Fat Hash Browns 34

Wagin Duck Liver Parfait with Blackberry and Brioche 33

HOT STARTERS

Wood Fired Paspaley Pearl Meat with Desert Lime Salsa 59

Charcoal Roasted Abrolhos Island Scallops with Black Garlic Butter 12

Charcoal Roasted Skull Island Prawns with N’duja Butter and Chives 35

Fried Rottnest Calamari with Macadamia Tarator, Finger Lime and Saltbush 31

Herb, Manchego Cheese and Potato Empanada with Pebre Sauce 10 each

Charcoal Roasted Squid & Pork Belly with Smokey Chilli and Roasted Red Onion 36

Charcoal Roasted Chorizo and Black Beans with Wood Fired Jalapeno and Baby Corn 35

PASTA

Seared King Prawn*** with Goats Cheese Tortellini, Burnt Butter, Pine Nuts and Raisins 46/68

David Blackmore Wagyu Bolognese with Fettuccine 32/45

SEAFOOD FROM THE CHARCOAL OVEN

Charcoal Roasted Red Emperor with Beurre Blanc 62

Charcoal Roasted Glacier 51 Toothfish with Mushroom Duxelle and Kombu Béarnaise 65

West Australian Rock Lobster 500g with Kampot Pepper Butter and Curry Leaf 106

MAIN PLATES

Australian Wild Greens Spanakopita 46

David Blackmore Wagyu Beef and Mushroom Pie with Potato Purée 55 (30 minutes)

COOKED OVER FIRE

Wood Fired Mt Barker Free Range Chicken with Sauce Vin Jaune 59 (50 minutes)

Roasted Wagin Duck Breast with Jerusalem Artichoke Purée and Duck Jus 56

BEEF FROM THE WOOD FIRED GRILL

WE BUTCHER IN HOUSE DAILY THEREFORE AVAILABILITY CANNOT BE GUARANTEED

DAVID BLACKMORE’S DRY AGED FULL BLOOD WAGYU

(All Wagyu From 9+ Marble Score Animals)

Sirloin off the Bone 400g 25 days 315

Oyster Blade 220g 35 days 153

Denver 220g 35 days 141

Eye Of Chuck 300g 91

*Blade 300g 35 days 80

*Topside 300g 41 days 69

ROBBINS ISLAND WAGYU

(All Wagyu from 9+ Marble Score Animals)

Rib-Eye 1kg 80 days 499

CAPE GRIM DRY AGED 36 MONTH OLD GRASS FED

Rib-Eye 350g 43 days 91

New York Striploin 400g 97

Fillet 250g 77

Fillet “Minute Style” with Café de Paris Butter 80

VINTAGE DRY AGED 60 MONTH OLD GRASS FED

Rib-Eye 350g 43 days 91

SIDES

Woodfired Kale, Peas and Spring Onions with Barbeque Seasoning 16

Grilled Asparagus with Labneh and Preserved Lemon 17

Wood Fired Grilled Creamed Corn with Chipotle Chilli Butter and Manchego 16

Wood Fired Carrots with Salsa Macha and Spring Onions 16

Charcoal Roasted Pumpkin and Sweet Potato with Burnt Butter and Garlic Yoghurt 17

Onion Rings 17

Hand Cut Chips 15

Hasselback Royal Blue Potatoes Sautéed in Wagyu Fat with Rosemary and Garlic 18

Potato Purée 14

Potato and Cabbage Gratin 20/24

Cauliflower and Cheese Gratin 20

Mac and Cheese (Contains Speck) 19

SIDE SALADS

Cos, Endive and Radicchio with Burnt Honey Vinaigrette 16

Witlof Salad with Grapes, Walnuts, Parmesan and Caper & Raisins Dressing 17

SAUCES AVAILABLE TO ORDER

Béarnaise

Horseradish

Harissa

CONDIMENT SERVICE

Seeded Mustard

Dijon Mustard

Hot English Mustard

BBQ Sauce

Dry Aged Beef Does Not Benefit From Cooking Past Medium Rare

** Recommended Rare to Medium-Rare*

**** Marine stewardship council approved which means these fish and shellfish will now be sustainable forever*

*Fresh Sourdough Supplied By Mary St Bakery
Butter Supplied By Lescure*

Friday 18 October 2024

WE ACCEPT PAYMENTS USING ALL MAJOR CREDIT CARDS (EXCLUDING UNIONPAY) AND EFTPOS
PLEASE NOTE VISA AND MASTERCARD CREDIT AND DEBIT PAYMENTS WILL INCUR A 1.7% PROCESSING FEE, AND ALL EFTPOS CARD TRANSACTIONS WILL INCUR A 1.2% PROCESSING FEE. AMEX WILL INCUR A 2.7% FEE. A 10% SURCHARGE APPLIES ON SUNDAYS, AND A 15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS"
10% DISCRETIONARY SERVICE CHARGE APPLIES TO ALL GROUPS OF 6+

IF USING A CROWN GIFT CARD THAT STARTS WITH 6038 4106, PLEASE SCAN THE QR CODE AND FOLLOW THE INSTRUCTIONS

