



*"We are in the age of refinement, not invention; all the greatest dishes have been done.
Mother Nature is the true artist and our job as cooks is to allow her to shine." – Marco Pierre White*

STARTERS

Risotto	Shark bay cuttlefish, vialone rice, cuttlefish ink (g)	20
Panzanella	Traditional tuscan bread salad, aged balsamic (v)	19
Capellini	Angel hair pasta, spanner crab, tomato sugo	20
Carpaccio	Rare beef tenderloin, baby capers, truffle oil, reggiano (g)	22
Scallops	Shark bay scallops, jerusalem artichoke, pancetta (g)	21
Bresaola	Cured wagyu beef, buffalo mozzarella, tomato, basil (g)	20

MAIN COURSE

Gnocchi	Potato and ricotta, fontina, spinach, tomato sugo (v)	36
Salmon	Atlantic salmon, celeriac remoulade, agrodolce (g)	36
Duck	Confit maryland duck, potato fregola, almond gremolata	37
Snapper	King snapper, potato mash, asparagus, tomato salad (g)	39
Pork	Slow roasted belly, cauliflower puree, kale (g)	38
Beef	Cape byron scotch fillet, confit potato, broccolini, duxelle (g)	40

SIDES

Salad	'Growing change' leaves, shaved pecorino, chardonnay dressing (v,g)	10
Vegetables	Broccolini, asparagus, olive oil (v,g)	10
Potato	Roasted royal blues, rosemary (v,g)	10
Olives	Black taggiasca olives (v,g)	8

DESSERTS

Pudding	Vanilla rice pudding, rhubarb, pistachio, mascarpone (v,g)	17
Pannacotta	White chocolate pannacotta, fresh berries (v,g)	16
Brulée	Orange crème brulée, blueberries, brandy snap (v)	16
Fig	Fig pudding, vanilla bean ice cream, salted caramel (v)	17
Chocolate	Valrhona chocolate, raspberry sorbet, italian meringue (v)	18
Affogato	Vanilla ice cream, frangelico, espresso coffee (v,g)	13

(g) Gluten Free (v) Vegetarian

All prices include G.S.T

Order three courses capped at \$70.00 per person

SPARKLING BY THE GLASS

		<i>Gls</i>	<i>Btl</i>
Babo	<i>'Vino spumante' prosecco, nv, italy</i>	11	52
Andre Delorme	<i>'Cremant de bourgogne' brut, nv, france</i>	12.5	61

WHITE BY THE GLASS

		<i>Gls</i>	<i>Btl</i>
Paul Conti	<i>'Tuart vineyards' chenin blanc, 2015, carabooda</i>	8	40
Southern Skies	<i>Sauvignon blanc, 2015, marlborough</i>	8.5	42
Gunderloch	<i>'Fritz's' riesling, 2013, germany</i>	8.5	42
The Lane	<i>'Block 2' pinot gris, 2015, adelaide hills</i>	9.5	47
Adhoc	<i>'Hen and chicken' chardonnay, 2015, pemberton</i>	9.5	47
Pedestal	<i>Semillon, sauvignon blanc, 2015, margaret river</i>	10	49

RED BY THE GLASS

		<i>Gls</i>	<i>Btl</i>
Maxwell	<i>'Silver hammer' shiraz, 2014, mclaren vale</i>	8.5	42
Majella	<i>'The musician' cabernet, shiraz, 2013, coonawara</i>	9	45
Babo	<i>L'islanoa nero d'alvola, 2013, sicily</i>	9.5	47
Seville Estate	<i>'The barber' pinot noir, 2016, yarra valley</i>	10	49
Penley Estate	<i>'Tolmer' cabernet sauvignon, 2013, coonawara</i>	10	49
Buckshot	<i>'The square peg' zinfandel, 2014, cold stream</i>	11	53

COCKTAILS

Bellini	<i>Prosecco, limoncello</i>	14
Caprioska	<i>Vodka, cointreau, fresh lime, brown sugar</i>	16
Negroni	<i>Campari, gin, sweet vermouth</i>	16
Classic Martini	<i>Gin or vodka (your choice), dry vermouth</i>	16
Espresso Martini	<i>Vodka, kahlua, vanilla galliano, fresh espresso coffee</i>	20
Cosmopolitan	<i>Vodka, Cointreau, lime, cranberry juice, cherry</i>	20
George Sewell	<i>Galliano, cointreau, vodka, oj</i>	20

BOTTLED BEERS

Coopers mild ale 3.5% (375ml)	Aus	7
Peroni 5.1% (330ml)	Italy	9
Billabong gluten free blonde 4.5% (330ml)	WA	9
Billabong gluten free pale ale 5.1% (330ml)	WA	9

DRAUGHT BEERS

Billabong pilsner 5.2% (360ml)	WA	8
Billabong wheat beer 5% (360ml)	WA	8

KIDS MENU

Fish	Grilled fish, mash potato, lemon	16
Steak	Grilled scotch fillet, mash, jus	18
Gnocchi	Potato dumplings, tomato sauce	15
Spaghetti	Capellini, tomato sauce	12
Ice cream	Vanilla ice cream, sprinkles	6

SOFT DRINKS

Coke, sprite, solo, coke zero, llb	3.5
Chinotto, limonata, aranciatta	3.5
Apple & orange juice	3.5
Sparkling & still water are complimentary.	