

LOCAL MENU

VINO, EATS & LOCAL PEEPS

WOOD FIRED SOURDOUGH hummus, garlic, oregano	6
OLIVES orange, thyme	7
CHORIZITOS aged balsamic	9
CHICKEN LIVER PARFAIT pickles, balsamic red onion, sourdough	17
CHARCUTERIE all of the trimmings	29
WALNUT CRUMBED GOAT'S CHEESE zucchini flowers, asparagus, olives	17
CURED TROUT pickled fennel, pea puree, roe, croutons	23
PUMPKIN & RICOTTA RAVIOLI lemon, sage butter, wilted spinach	26
BEEF & MUSHROOM PAPPARDELLE truffle cream, parmesan, pangrattato	29
PRAWN GNOCCHI sugo, chilli, basil, cherry tomatoes	29
MARKET FISH heirloom carrots, potato barrels, brown butter emulsion	34
MARGARET RIVER LAMB artichoke, broad beans, purple basil, yoghurt	35
BEEF FLANK black quinoa, grilled cos, parsnip puree	38
FREE RANGE ROAST CHICKEN TO SHARE	52
duck fat potatoes, mustard cream sprouts, tarragon jus	
ROCKET SALAD olives, parmesan, lemon vinaigrette	9
HEIRLOOM TOMATO SALAD basil, onion, vincotto	11
DUCK FAT POTATOES garlic, fried rosemary	11
BROCCOLINI parmesan, crushed macadamias	11
HAND CUT CHIPS aioli	9