

# MENU A

TWO COURSE \$79

THREE COURSE \$99

Sides \$14per side

(including house made bread)

Oysters, Natural or Vodka Watermelon Chive Granita

Salmon Crudo, Passionfruit, Jalapenos, Shallot, Pomegranate, Celery Oil gf

Braised Pork Belly, Sardinian Fregolone, Tarragon vinaigrette, Pork Crackling gf

Cavatelli Pasta, Rabbit Ragu, Pecorino Cheese

## Mains

Barramundi, Smoked Pancetta Lentils, Prawn, Shallot Vinaigrette,  
Champagne Velouté gf

Moroccan Spiced Quail, Tomato and Mint Salad, Olives, Sauteed Potatoes gf

Fillet Of Beef, Marinated field mushroom, Boulangere Potatoes, Confit Garlic gf

Duck Leg, Caponata Peppers, Eggplant, Olives, Chorizo, Capers, Red Wine Sauce gf

## Dessert

Thyme And Honey Panna Cotta Campari, Berry Granita gf

Lemon Meringue Tart, Charred Pineapple, Citrus Segments, Chantilly Vanilla Cream

Tiramisu Strawberry and White Chocolate, Strawberry Sorbet,  
White Chocolate Almonds gf

Sides (\$14 each additional)

Chips, with Garlic Aioli gf

Sauteed Cauliflower with Laban Yoghurt, Crushed Pistachios gf

Mixed Leaf Salad Radicchio, Red Endive, Rocket Leaves, Pear, Parmigiano Shavings gf

Roasted Crushed New Potatoes, Garlic, Tomatoes, Rosemary Salt

# MENU B

TWO COURSE \$79

THREE COURSE \$99

Sides \$14 per side

(including house made bread)

## Entrée

Oysters, Natural or Vodka Watermelon Chive Granita gf

Fried Squid, Octopus, Chilli, Mint, Pickled Ginger, Creamy Lemon Dressing gf

Lamb Ribs, Labneh, Dukkha, Ancient Grains, Citrus Dressing gf

Antipasto, Prosciutto De Parma, Burrata, Beetroot, Smoked Almonds, Garlic Bread

## Mains

Gnocchi Sardi Pasta, WA Braised Octopus, squid, Saffron Tomato Sugo df

Lamb Loin, Glazed Carrots, Leeks, Almonds, Black Garlic, Lamb Jus gf

Fish of the Day, Smoked Pancetta Lentils, Prawn, Shallot Vinaigrette,  
Champagne Velouté gf

Braised Beef Cheeks, Button Mushrooms, Creamy Mash, Confit Garlic, Red Wine Jus gf

## Dessert

Lemon Meringue Tart, Charred Pineapple, Citrus Segments, Chantilly Vanilla Cream

Trifle of Mango and Raspberries, White Chocolate Cream, Almonds, Raspberry Sorbet

Selection Of Two Cheeses, House Made Lavosh, Apple Chutney

Sides (\$14 each additional)

Chips, with Garlic Aioli gf

Sauteed Cauliflower with Laban Yoghurt, Crushed Pistachios gf

Mixed Leaf Salad Radicchio, Red Endive, Rocket Leaves, Pear, Parmigiano Shavings gf

Roasted Crushed New Potatoes, Garlic, Tomatoes, Rosemary Salt