

2 Course \$60

House Baked Baguette

French Butter

Entree

Beef Carpaccio

Green Goddess, Truffle, Grano Padano, Wild Rocket, Parmesan Wafer.

Shark Bay Half Shell Scallops

Celeriac and Truffle, Lemon Myrtle and Caper Pangaratto

Sesame Crusted Tuna Loin

Smoked Capsicum Romesco, Beetroot Pickled Cucumber, Pea Gel, Coral Tuille

Bush Spiced Kangaroo Fillet *

Pumpkin Coulis, Davidson Plum Cumberland.

Mushroom Arancini Balls V

Cauliflower Purée, Wild Greens, Grano Padano

Main

Native Spiced Duck Leg

Kohlrabi, Sweet Potato Croquette, Rhubarb, Port and Orange Jus

Lamb fillet

Saltbush and Dukkah Lamb Fillet, Carrot & Wildflower Honey, Gnocchi, Parmesan Foam, Quince Jus

Ocean Trout *

Hot lightning, Pommies Anna, Sauce Vierge

Prosciutto Wrapped Pork Fillet *

Parsnip and Pear, Pommies Paolo, Herb Jus

French Crepe V

Roasted Pumpkin, Sundried Tomato, Goats Cheese, Baby Spinach, Herb Salad and Zaater

Add Sides

Royal Blue Potato Wedges \$10

Grilled Asparagus \$12

Rocket and Pickled Pear Salad 16 * VV

Chili Candy Nuts, Apple Cider Vinaigrette

*Gluten Free V Vegetarian VV Vegan

**Please note we do not accept
Discount Cards on this menu**