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MENUS

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ENTRÉES

Freshly shucked Oysters with shallot and red wine vinegar	22/43
Soup du jour	18
Onion soup	18
Country style terrine	22
Charcuterie plate	28

In-house Smoked Salmon with dill cream and toasted brioche	26
Tempura Prawns, soy and yuzu flakes	33
Salad Niçoise with rare Yellow Fin tuna	30
Salad of green beans, fennel and slow cooked	25
Twice baked cheese soufflé with	26
King Salmon tartare, cucumber gazpacho and smoked oyster cream	28
Spanner Crab salad with avocado, cucumber and capsicum coulis	30
Chicken liver parfait with pear chutney	26
Steak tartare (Dandaragan organic beef tenderloin)	30
Escargot en persillade	25

MAIN

Line caught fish of the day with beurre noisette, capers and lemon	MP
Barramundi fillet on a bed of carrot and ginger purée, coriander butter	38

and pommes allumettes	
Char-grilled King Salmon with lentils and roasted root vegetables	38
Mussels marinières	34
Rangers Valley Sirloin (300 day grain fed), crispy kipfler potatoes, watercress salad and béarnaise sauce	44
Rack of Lamb with confit tomatoes, white beans and chorizo	40
Leg of duck confit with baby Brussels sprout, speck and whole grain mustard	38
Berkshire Pork belly with pickled cabbage and apple salad	37
Beef Daube in red wine sauce on a bed of Paris mash	40

PASTA & RISOTTO

Mushroom risotto with new season Manjimup truffles and Regianno parmesan emulsion	40
Squid ink risotto with Mussels, crouton and coriander	36
Linguini with Spanner Crab, garlic, chilli and tomatoes	38

SIDES

Mixed leaves	8
Watercress salad with endive, pear, Roquefort and walnut vinaigrette	20
Mushrooms, garlic and parsley	12
French fries	12
Paris mash	9
Ratatouille	9
Spinach with extra virgin olive oil and garlic	9
Gratin dauphinois	10
Roast Jerusalem artichokes with almonds	12

DISHES FOR 2

Roasted whole Liveringa free range Chicken served with Paris mash and tarragon jus	80
Chateaubriand with green pepper corn sauce and crispy kipfler potatoes	100
Duck Parmentier	85
Braised Lamb shoulder with new potatoes and salsa verde	90

DESSERT

Profiteroles with vanilla bean ice cream and warm chocolate sauce	18
Chocolate soufflé with cherry ripple ice cream	22
Vanilla crème brûlée, trio of apple and doughnuts	20
Opera with coffee ice cream	20
Apple and Rhubarb crumble with rum and raisin ice cream	24
Lemon tart with crème fraiche	18
Mango, passionfruit and coconut Vacherin	22

Selection of sorbet

14

Cheese selection

35

TEA & COFFEE

Mariage Frères teas

5

Vittoria Coffee "Cinque Stelle"

5

Selection of Petit Fours

5

