

ENTREE

ORGANIC BEETROOTS, cooked in Jarrah ash, goats milk curd, raspberry juice, caraway crumb	29
RAW SHARK BAY SAUCER SCALLOPS, native basil cream, sweetcorn, preserved kohlrabi, frozen buttermilk	32
PRESSED BALDIVIS RABBIT, new seasons apricots, sour radish, macadamia praline	34
ROBATA GRILLED POINT SAMPSON SCAMPI, pig's tail, apple, sea parsley and barilla pickled kohlrabi	33

MAINS

PARMESAN DUMPLINGS, fresh cherry, tomato tea, aromatic herbs, linseed cracker	39
WILD FISH COOKED IN SQUID INK BRIOCHE, potato and garlic cream, crayfish emulsion and coastal greens	50
SLOW COOKED PORK JOWL, watermelon radish, white onion, Davidson plum and white soy	46
ARKADY LAMB, warrigal greens, black sesame, sheep's yoghurt and cumin	46

SIDES

KIPFLER POTATOES, smoked curd and river mint	12
SALAD LEAVES, shaved fennel, peach and mozzarella	14
STEAMED NATIVE GREENS with seaweed butter	14

DESSERTS

WILDFLOWER HONEY, crispy Jersey milk and candied desert lime	24
PUMPKIN COOKED IN WHISKY FROM ALBANY, gingerbread, frozen pumpkin juice and caramelised lupin	25
BAHEN & CO CHOCOLATE MOUSSE, wattle seed cream and baked banana sorbet	24

CHEESES

SELECTION OF ARTISANAL AUSTRALIAN CHEESES with pink lady gelee and saltbush crackers	29
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WILDFLOWER

