

POST

LUNCH MENU

ENTRÉE

Twice cooked hens egg, jamón serrano, spring peas and leaves	24
Organic beef tartar, heirloom beets, red cabbage, puffed wild rice	26
Fremantle octopus, smoked potato, preserved lemon, black olive, toasted quinoa	26
Chilled Shark Bay prawns salad, apple, avocado pudding, salted peanut brittle	28

MAINS

Smoked mozzarella eggplant mezzalune pasta, tomato, squash and zucchini	34
Local line caught fish, crushed potato, asparagus and gremolata oil	40
Wagin dry aged duck, sweet potato, fennel and citrus	42
Rangers Valley Scotch fillet, caramelized onions and Café de Paris butter	44

SIDES

Cos radicchio salad with sherry dressing and manchego	12
Potato puree	12
Maris Piper chips, malt vinegar aioli	12
New season steamed asparagus with lemon and almond butter	12

DESSERT

Bahen and Co. chocolate, cocoa nibs, caramel, coffee ice cream, yoghurt	20
Passionfruit mousse, mango sorbet, coconut sago	20
Ginger crème brûlée, matcha, pineapple, lime and yoghurt sorbet	20
Artisanal cheeses, apple preserves, muscatels, lavoche crackers	20

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DINNER MENU

TO START

Breakfast radishes, green goddess dressing, parmesan, cured egg yolk	6
Smoked ocean trout, caviar, trout sabayon, crispy skin, chives	14
Raw market fish, sesame, finger lime and puffed sushi rice	12
Fremantle sardines, pickled cucumber, crème fraiche and dill	8

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