## RAW

| | SMALL | LARGE |
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| NATURAL OYSTERS freshly shucked with lemon or chardonnay, Jerez and cabernet eshallot vinegars [GF, DF] | $18 1/2 DOZ | $36 DOZ |
| GREEN OLIVE TAPENADE wrapped in smoked eggplant with shaved asparagus and radicchio salad, walnut and flax seed crackers [V, GF, N] | $16 | |
| CARPACCIO hand cut Harvey beef with lemon, black pepper, parmesan and horseradish [GF] | $18 | |
| CEVICHE of line caught king fish and hanabi scallop, mixed lettuce leaves and karkalla [GF, DF] | $24 | |
| CRUDO of Huon Tasmanian salmon and Carnarvon prawns with seablite, chilli, lime and sea urchin [GF, DF] | $24 | |

## THREE PIECES

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| ROAST BEEF with fried egg and pecorino, TRIPLE BRIE and truffle on toast, GUACAMOLE with candied chilli lime | $16 |
| PORK BELLY with pancetta and smoked eggplant, SNAPPER CROQUETTE with saltbush and manchego, WATERMELON with feta and black garlic | $20 |
| QUAIL SALTIMBOCCA with fresh tomato, ZUCCHINI FLOWER with walnut and fennel pollen, HALLOUMI seared with Swiss mushroom and hazelnut labneh [N] | $22 |

## MAINS

| | SMALL | LARGE |
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| QUINOA AND ZUCCHINI FLOWER SALAD warmed with black rice, puffed barley, walnut, field mushroom, asparagus and black vinegar [V, GF, N, DF] | $22 | $30 |
| MT BARKER CHICKEN AND SPINACH SALAD with pepitas, caramelised pumpkin, goat's cheese, avocado and tomato salsa [GF, N] | $22 | $28 |
| HUON TASMANIAN SALMON ASIAN SALAD with cucumber kimchi and wakame ponzu [DF] | | $28 |
| SCALLOP AND CARNARVON PRAWN LINGUINE with lemon and parsley oil | $28 | $40 |
| MT BARKER CHICKEN BREAST with green pea, caramelised parsnip, spiced chestnut and truffle oil [GF, N, DF] | | $34 |
| WEST COAST GOLD BAND SNAPPER with green tea noodles, greens, crisp lotus root and soy [DF] | | $38 |
| KALBARRI DHUFISH with kipfler potato and baby fennel pollen [GF] | | $45 |
| BLACK ANGUS SIRLOIN 300G with eshallots, baby king mushroom, black garlic, peas, creamed royal blue potato and marrow bone [GF] | | $48 |
| HARVEY GRAIN FED BEEF FILLET with roasted cauliflower puree, crisp jamón and grilled asparagus [GF, DF] | $32 120g | $45 250g |
| NARROGIN LAMB RACK wrapped in jamón with fired peppers, almonds, saffron and salted rosemary [GF, N, DF] | | $48 |
| MARGARET RIVER WAGYU 9+ MARBLE SCORE 180G with wilted vine tomato, horseradish and patatas fritas [GF] | | $85 |

## SIDES

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| GARLIC TOASTED ciabatta with rosemary butter | $7 |
| CHIPS with black garlic mayonnaise [V, GF] | $9 |
| CREAMED ROYAL BLUE POTATO with lemon and parsley [V, GF] | $9 |
| GREENS steamed and dusted with roasted pepitas [V, GF, DF] | $9 |
| MIXED LEAF SALAD with fried walnuts and cabernet vinegar [V, GF, N, DF] | $12 |
| BUTTER LETTUCE SALAD with pear, Roquefort and toasts [V] | $12 |

GF GLUTEN FREE; V VEGETARIAN; N CONTAINS NUTS; DF DAIRY FREE