



ELIZABETH QUAY | 7 DAYS | LUNCH + DINNER

@THEREVELEYBAR | #THEREVELEYBAR

THEREVELEYBAR.COM.AU

.....
RESTAURANT MENU
.....

STARTERS

FRESHLY SHUCKED AUSTRALIAN OYSTERS	½ Doz 24 Doz 48
ROASTED PUMPKIN SHAVED NANNUP CHESTNUTS, SMOKED YOGHURT, MICRO KALE	16
CRUMBED CHICKEN BOUDIN BLANC KOHLRABI REMOULADE, PARSLEY PURÉE, PICKLED SHALLOTS	18
WAGIN FREE RANGE DUCK CALVADOS GLAZED MICRO VEGETABLES, PACKHAM PEAR SLAW	20
RABBIT LEG, SOUTH WEST MARRON SAUTERNES, CANDIED HAZELNUTS, SEEDED LAVOSH	22
SEARED FREMANTLE TUNA CONFIT PINK GRAPEFRUIT, FENNEL, SHAVED BOTTARGA	22

MAINS

SAGE GNOCCHI ROASTED CAULIFLOWER, CAVOLO NERO, SHAVED CAMBRAY SHEEP CHEESE	28
ROASTED PORK BELLY PARSNIP PURÉE, GRANNY SMITH APPLE, SPROUT LEAF SLAW	34
GOLDBAND SNAPPER FILLET SPRING ONION RISOTTO, SHARK BAY CRAB, SOUTH WEST YABBY CREAM	36
EXMOUTH COD FILLET MUSSELS, CLAMS, CONFIT FENNEL, SAFFRON ROUILLE	36
BLACKWOOD VALLEY DORPER LAMB SMOKED EGGPLANT, SALT BUSH SALSA VERDE, ZUCCHINI FLOWER	38

THE GRILL

300G 100 DAY GRAIN FED MARGARET RIVER FILLET	40
250G MARGARET RIVER WAGYU RUMP STEAK	44
400G 90 DAY GRAIN FED DRY AGED SIRLOIN ON THE BONE	52
600G 90 DAY GRAIN FED BUTTERFIELD CHATEAUBRIAND BOURGUIGNON MUSHROOMS	120
ALL STEAKS SERVED WITH PARIS MASH, ROCKET & MICRO RADISH SALAD	
CAFÉ DE PARIS BUTTER	5
KAMPOT PEPPERCORN SAUCE	5
BEARNAISE	5

SIDES

THRICE COOKED FAT CHIPS ROASTED GARLIC MAYONNAISE	10
GREEN & YELLOW FRENCH BEANS BASIL GREMOLATA	10
ROASTED HEIRLOOM BEETROOTS CRACKED FREEKAH, BOOKARA GOATS CURD, FIG BALSAMIC	10

DESSERT

BAHEN ORGANIC CHOCOLATE DÉLICE 16
SOUR CREAM ICE CREAM, SALTED CARAMEL PEANUTS

GRANNY SMITH APPLE MALT CRUMBLE 16
PEPPERBERRY ICE CREAM

BOOKARA GOATS MILK YOGHURT BAVAROIS 16
HONEYCOMB, MANJIMUP FIG, PISTACHIO

DESSERT TASTING PLATE 28
SELECTION OF OUR DESSERTS

WA CHEESES

OVER THE MOON BRIE 17
HONEYCOMB

CAMBRAY HAVARTI 17
CANDIED WALNUTS, MUSCATELS