

piari&co.

SNACKS

Margaret River venison chorizo
Marinated Eagle Bay olives
Chili caramel walnuts, goats curd, yesterdays bread
Pickled Busselton octopus, wafer chips
Chilli Blue Swimmer crab beignet, saffron mayonnaise
House made beef jerky
Shaved Spanish ham, pickled shallots, sour dough
Baldivis rabbit rilette, red wine gel, croutes

SMALL PLATES

Butterfield beef carpaccio, parmesan cream, capers, rocket, garlic crumbs 21
Chicken liver parfait, ruby red orange & dry vermouth jelly, pickled fennel salad, panfried sour dough 18
Carnarvon king prawns wrapped in Spanish ham, parsnip cream, pickled kohlrabi, apple gel 23
House smoked salmon, celeriac remoulade, green bean & radish salad 20
Fiore de Burrata, beetroot emulsion, truffled oyster mushroom, crispy chicken skin 22

LARGE PLATES

Duck leg ragu, orecchiette, spinach, whipped goats curd, pangrattato 34
14 Fish of the moment, , celeriac cream, orange & pistachio salsa, ink crisp 39
8 18 hour Margaret River farm house 'Big Red' pork belly, Jerusalem artichoke emulsion, granny smith, pomegranate & fennel 36
10 Arkady lamb shoulder & mushroom pithivier, porcini cream, sage jus 37

OFF THE COW

Marinated Butterfield beef skirt 34
12 Butterfield beef eye fillet 42
served with burnt pumpkin, beetroot, garlic cream, pommes gaufrettes

SIDES

Hand cut chips, spicy salt and aioli 10
Bitter leaf salad, granola, radish, fetta 10
18 Steamed broccolini, lemon oil, almonds 10
Onion rings, jalapeno mayonnaise 10

DESSERTS

Warm Bahen & Co chocolate tart, rum & raisin icecream, mandarin glaze 14
Lemon curd 'bombe alaska', berry soup 14
Green apple mousse, pistachio & white chocolate crumble, 30 second sponge, sour apple jelly 14
Cheese plate, crisp breads, sourdough, fresh pear & muscatels

One cheese 14 Two cheese 21