

## STARTERS

Marinated olives	\$10.00
Ciabatta, Talbot grove olive oil, pear balsamic, dukkah	\$8.00

## ENTREES & SIDES

Wild mushroom arrancini, truffle aioli

\$14.00

Sliders, house smoked brisket, bbq sauce, pickle, onion ring

\$14.00

Duck & chicken liver parfait, toasted ciabatta, red onion chutney \$16.00

Kingfish Ceviche, capers, pickled cucumber, red shiso \$17.50

Double baked Cheese souffle, apple, walnut, pomegranate \$16.00

Crispy duck fat Confit potatoes, paprika, rosemary, sea salt, crumbled feta \$12.00

Handcut chips, saltbush \$8.00

## SALADS

Salt and Pepper Squid, avocado puree, charred sweetcorn, leaves	\$19.00
Nicoise salad, green beans, chats, cherry tomatoes, black olives, soft boiled egg, anchovy, baby cos, red wine vinaigrette	\$18.50
Spiced roast pumpkin salad, toasted pine nuts, feta, red onion, baby cos	\$18.50
Roast beetroot, blue cheese, pear, walnuts, vinaigrette, Asian leaves, goats curd	\$18.50
Add Flaked house-smoked salmon	\$7.00

## MAINS

Beer battered fish & chips basket, lemon	\$16.00
Beef burger, shredded brisket, tomato chutney, brioche, cheese, handcut chips	\$25.00
Gnocchi, pumpkin puree, danish feta, pinenuts, spinach	\$24.00
Lemon and lavender chicken breast, crushed chats, greens, thyme & garlic butter	\$29.00
King prawn linguini, cherry tomatoes, chili, wild garlic, rocket	\$29.00
Confit Dardanup duck leg, celeriac remoulade, pancetta, braised cos	\$32.00
Cone Bay Barramundi, cauliflower puree, potato terrine, summer veg, mango salsa	\$32.00
Dardanup lamb rack, parmentier potato, seasonal vegetables, salsa verde	\$39.50

## PASTRY & CHEESE

Poached pears, crème anglaise, chocolate soil, mocha ice-cream	\$15.00
Pedro Ximenez, toasted almonds, three scoop vanilla bean ice-cream	\$15.00
Eaton Mess, lime curd, strawberries	\$15.00
Dark chocolate & orange tart, honeycombe, salted caramel, raspberry sorbet	\$15.00
Cheese 60g, fruit, crackers	\$12.00
Sorbet Selection	\$14.00
Icecream Selection	\$14.00