

bread	\$5
sourdough baguette, estate extra virgin olive oil, house made dukka <i>(serves 2)</i>	
charcuterie	\$35
selection of sicilian green, manzanillo and ligurian olives, spanish chorizo, black pig prosciutto, feta stuffed bell peppers, cornichons <i>(gf)</i>	
entrée	
fresh ricotta and squash tiropitakia, tahini cream, roast pear salad	\$16
coriander seed infused confit duck and pawpaw salad, cashew nut nam jim <i>(gf)</i>	\$18
abrohlos island scallops, buffalo chorizo, house cured atlantic salmon, corn and tomato salsa, avocado, sesame reduction <i>(gf)</i>	\$19
seared lamb loin, verjuice poached fennel, vincotto, feta salad <i>(gf)</i>	\$19.5
seafood taste plate	\$36.5
carnarvon banana prawn ceviche, yellow and red capsicum chimichurri gin cured geraldton kingfish, green tea tempura scallops, nori puree, fremantle sardines sweet paprika escabeche	

main

vegetarian plate **\$28.5**
chilled udon noodle and mizuna salad with shiitake broth,
ume plum and summer cucumber,
roast capsicum pilaf with pine nut salsa and tahini yoghurt cream

crispy duck breast with black bean and sweet soy glaze, **\$39**
stir fried egg plant, rice wine vinegar cucumber

saikyo miso marinated grilled pork fillet, edamame puree, **\$36.5**
soy braised belly, karashi sauce, pumpkin salad

char grilled aged beef fillet, wild mushroom tortellini, butternut skordalia, **\$39**
roast courgettes, red wine reduction

western australian line caught fresh fish, baked sweet potato **\$38.5**
and semolina soufflé, roast tomato and shallot romesco,
cucumber and micro herb salad

sides **\$8.5**

mixed leaves with parmesan vinaigrette
squash, snow peas and capsicum chimichurri
roast pear salad with vincotto
chips with aioli

dessert

\$16

dark chocolate liquor mousse, biscotti, pistachio ice cream, nougat soil (can be gf)

lemon curd tart, raspberry sorbet, citrus salad, shortbread shards

watermelon gel and coconut honey cream tian, cinnamon galette (can be gf)

cheese

selection of cheese

\$29.5

maffra cloth cheddar, la bouche d'affinois, cropwell bishop english stilton
with pan d higo, quince paste, walnuts and muscatels

single cheese

\$15

your choice of cheese with pan d higo, quince paste, walnuts and muscatels

coffee

espresso

\$3.5

flat white / latte / cappuccino / macchiato - short or long / long black

\$4

double shot / hot chocolate / mocha / chai latte

\$4.5

affogato / iced coffee / iced chocolate

\$6

baby cino

2.5

pot of twining tea

english breakfast / earl grey / camomile / green / peppermint

\$4

two course lunch special

\$55pp

receive a complimentary glass of wine
(a \$5 additional charge for current release chardonnay and bitza, \$7 for cabernet sauvignon)
and a tea or coffee

please select two of the following options

entrée. . . .

coriander seed infused confit duck and pawpaw salad,
cashew nut nam jim (gf)

abrohlos island scallops, buffalo chorizo, house cured atlantic salmon,
corn and tomato salsa, avocado, sesame reduction (gf)

main. . . .

vegetarian plate
chilled udon noodle and mizuna salad with shiitake broth,
ume plum and summer cucumber,
roast capsicum pilaf with pine nut salsa and tahini yoghurt cream

saikyo miso marinated grilled pork fillet, edamame puree,
soy braised belly, karashi sauce, pumpkin salad

western australian line caught fresh fish, baked sweet potato
and semolina soufflé, roast tomato and shallot romesco,
cucumber and micro herb salad

dessert. . . .

lemon curd tart, raspberry sorbet, citrus salad, shortbread shards

watermelon gel and coconut honey cream tian, cinnamon galette (can be gf)

choice of a single cheese

Ceviche – typically made from fresh raw fish marinated in citrus juices

Chimichurri – an Argentinean sauce also used as a marinade for grilled meat, made from capsicum, parsley, garlic and vinegar

Edamame – soybean

Escabeche – a dish of poached or fried fish, marinated in an acidic mixture before serving

Garret – crepe with cinnamon sugar, made from buckwheat

Karashi – a type of mustard used as a condiment or a seasoning

Mizuna – is a green vegetable leaf with a mild peppery taste

Nam jim – thai salad dressing with elements of spice, sweet, sour and salt

Nori – Japanese name for edible seaweed

Pilaf – rice that is cooked in a seasoned broth

Saikyo miso – a naturally sweet, golden yellow miso

Skordalia – a thick puree

Sochu – a Japanese distilled beverage

Tahini – sesame paste

Tian – means “layered”

Tiropitakia – Greek, filo triangle filled with cheese

Udon – is a thick wheat-flour noodle

Ume – often called a plum but is more closely related to an apricot

Verjuice – a very acidic juice made by pressing unripe grapes

Vincotto – a dark, sweet, dense condiment made from cooked wine