

Welcome to The Studio Gallery & Bistro

*Our chefs have taken inspiration
from our beautiful region with its fresh,
seasonal produce to create a true
Yallingup experience*

Please sit back, relax and enjoy the art of dining

COCKTAILS

MIMOSA 14

Sparkling Wine, Orange Juice

STUDIO MARGARITA 18

Tequila, Cointreau, Lime, Lemon (no salt)

TOM COLLINS 18

Gin, Lemon Juice, Simple Syrup, Soda Water

DARK AND STORMY 18

Alcoholic Ginger Beer, Spiced Rum, Fresh Lime

ESPRESSO MARTINI 18

Vodka, Café Patrón XO, Licor 43, Fresh Espresso Coffee

NEGRONI 18

Campari, Dry Vermouth, Gin

APEROL or PAMPELLE SPRITZ 18

Aperol, Prosecco, Soda Water

OLD FASHIONED 18

Bourbon Whiskey, Raw Sugar, Angostura

MARTINI 20

Gin or Vodka, Dry Vermouth

NON ALCOHOLIC COCKTAILS

SEEDLIP ESPRESSO MARTINI 14

Seedlip Spice 94, Fresh Espresso Coffee, Cinnamon

HOUSE MOCKTAIL 10

NON-ALCOHOLIC DRINKS

House Mocktail 10

Coke 5

Coke Zero 5

Lemonade 5

Lemon, Lime, Bitters 6

Orange Juice 5

Apple Juice 5

Fever Tree Tonic 5

Ginger Beer 5

Carlton Zero 6

BUBBLES

Howard Park 'Allegory' *Sparkling Chardonnay* 12

Prosecco 12

WHITE WINE

Lenton Brae *SSB* 12

Leeuwin Art Series *Riesling* 13

Marchand & Burch 'Villages' *Chardonnay* 14

ROSE

Victory Point *Rosé* 12

RED WINE

Howard Park 'Miamup' *Cabernet Sauvignon* 12

Cape Naturaliste 'Torpedo Rocks' *Shiraz* 14

Howard Park 'Flint Rock' *Pinot Noir* 13

BEER & CIDER

Sapporo Premium Beer 5% 10

Eagle Bay Kolsch 4.7% 10

Eagle Bay XPA 3.5% 10

Coopers Green Pale Ale 4.5% 9

BeerFarm Pale Ale 4.7% 10

BeerFarm IPA 5.6% 12

James Boags Premium Light 2.5% 9

Eagle Bay Cacao Stout 5.5% 12

BeerFarm Milk Stout 5.5% 12

BeerFarm Western Cider 4.8% 10

Boston Tingletop Ginger Beer 3.5% 10

Matso's Ginger Beer 3.5% 11

SMALL PLATE DINING

House made sourdough bread, charcoal smoked butter 6

WA bug, crumpet, beurre blanc 28

Beetroot, cheese curd, pistachio puree, sherry vinaigrette (veg, vo, gf) 16

Torched halls suzette, pumpkin, pear, spiced pastry (veg, gfo) 18

Duck egg, goats cheese, potato, truffle (veg, gf) 18

Hand cut chips, wagyu fat, truffle mayo (df) 17

Roasted celeriac, apple, celery, mustard (veg, gf, df) 19

Jerusalem artichoke, labneh, brik pastry, walnuts (veg, vo, gfo) 22

Margaret river wagyu beef, oyster mushroom, black garlic (gfo) 28

Pork loin, cauliflower, roasted apple (gf, df) 30

(df) dairy free (dfo) dairy free option (gf) gluten free (gfo) gluten free option

(v) vegan (vo) vegan option (veg) vegetarian

Please notify waitstaff of all allergies

Light

SMALL PLATE DINING

Substantial