

SMALL PLATE DINING

House made sourdough bread, charcoal smoked butter 6

WA bug, crumpet, beurre blanc 28

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

Kangaroo, macadamia, oyster mushroom, warrigal greens (gf, dfo) 22

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

Baby rainbow carrots, brik pastry, ginger, nut crumble (veg, gfo) 19

Cured emu, macadamia, muntrie berry (gf) 22

Seared scallops, pumpkin risotto, leek (gf) 24

Margaret river wagyu beef, jerusalem artichoke, black garlic, walnut (gf) 32

Pork collar, cauliflower, roasted apple (gf, dfo) 28



(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

15% surcharge applies on public holidays

DESSERT

Banana, toffee, oat biscuit crumb 16

Lemon, sablé, meringue (gfo) 16

Jerusalem artichoke, goats curd, salted caramel 16

Affogato

2 scoops vanilla ice cream, fresh espresso coffee 10

Add Frangelico, Cafe Patron, Baileys, Kahlua etc. 10

CHEESE SELECTION 1 cheese for 14, 2 for 17, 3 for 20

Your choice of cheeses, served with lavosh, fruit and lavender infused honey (gfo)

Cave Aged Cheddar (Cows Milk) Dorchester, England

Carried by hand two hundred feet underground into the Wookey Hole Caves in the Mendip Hills and left to mature.

Dellendale Nullarbor (Cows Milk) Denmark, WA

Offering rich, spicy aromas with a dense but smooth texture.

Gruyère (Cows Milk) Switzerland

A hard yellow Swiss cheese. Gruyère is sweet but slightly salty.

Halls Suzette (Cows Milk) Wokalup, WA

A Pont L'Eveque style of creamy soft washed rind cheese.

Dellendale Triple Cream (Cows Milk) Denmark, WA

Classic, nutty, triple cream brie.