

## SMALL PLATE DINING

- House made sourdough bread, butterscotch miso butter 6
- Blue swimmer crab, bonito, kohlrabi, fermented chilli (gf, df) 24
- Gem lettuce, quke, apple, pistachio, sesame (vo, gf, dfo) 16
- Goats cheese, sugar snap pea, garlic (veg, gf) 18
- Ox tongue, chicken cream, crumpet, brussels sprouts 19
- Swordfish, avocado, radish, daikon (gf, df) 22
- Jerusalem artichoke, stinging nettle, black barley (veg) 21
- Baby rainbow carrots, brik pastry, ginger, nut crumble (v, gfo, df) 19
- Local asparagus, mushroom, nut soil, pastry vine (veg, gf) 24
- Margaret river wagyu beef, cauliflower, aged cheddar, parsley (gf, dfo) 32
- Pork collar, celeriac, seeded mustard (gf) 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

**Jerusalem artichoke**, goats curd, salted caramel 16

**Lemon**, sablé, meringue (gfo) 16

**Chocolate** 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.