

DESSERT

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.

SMALL PLATE DINING

House made sourdough bread, butterscotch miso butter 6

Gem lettuce, quke, apple, pistachio, sesame (vo, gf, dfo) 16

Marinated goats cheese, tomatoes, sourdough, basil (veg) 24

Swordfish, avocado, radish, daikon (gf, df) 24

Hand cut chips, wagyu fat, rosemary salt (vo) 16

Fish cakes, curried mayo, artichoke, capers, apple 19

Grazing meat board, qukes, brussels sprouts, black garlic labneh (gf) 38

Baby carrots, brik pastry, ginger, nut crumble (v, gfo, df) 19

House made tagliatelle, torbay asparagus, beurre blanc, pine nuts (veg) 32

Margaret river wagyu beef, café de paris butter, rocket, gruyere (gf) 36

Pork collar, celeriac, seeded mustard (gf) 32

(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