

À La Carte

To Start

Roast Butternut Pumpkin Soup, Goat's Cheese & Baby Herbs (Vegetarian)	22
Shark Bay King Prawns, Quinoa and Summer Vegetables, Pomegranates	28
Grilled Quail Breast, Black Pudding, Broad Beans and Cream	26
Chicken Liver & Brandy Pate Jar, Cabecera de Cerdo, Crisp Bread	24
Citrus Cured Tasmanian Ocean Trout, Salmon Pearls, Dill Crème Fraiche	24

Main Dishes

Dorper Lamb Rump, Braised Black Eye & Cannellini Beans, Winter Vegetables	47
Creamed Pearl Barley, Seasonal Vegetables & Young Herbs (Vegetarian)	32
Seared Exmouth Goldband Snapper, Shaved Fennel & Peas, Macadamia Nut	46
Confit Baldivis Rabbit and Grilled Loin, Cauliflower Puree, Brussel Sprouts	48
Baked Barramundi, Saffron and Israeli Cous Cous, Mushroom	48

From the Grill

Stockyard Black Angus Ribeye, 300gms	49
Stockyard Black Angus Fillet, 200gms	49
Shark Bay King Prawns	49

All grilled dishes are served with Herbed Crushed Potatoes and Vine Ripened Tomatoes.

Side Dishes

Mixed Green Salad	12	Roasted Baby Beetroot, Candied Balsamic Dressing	12
Roasted Chat Potato & Herbs	12	Steamed Broccolini, Almonds & Olive Oil	12
Green Beans & Garlic Butter	12		

Desserts

Coconut & Lime Panna Cotta	20
<i>Recommended wine pairing: Royal Tokaji Late Harvest, Tokaj, Hungary, 2012</i>	
Chocolate Trilogy, Dark Chocolate Cheesecake, Milk Chocolate Ice-cream	20
<i>Recommended wine pairing: NV Deviation Road Altair Sparkling Rosé, Adelaide Hills, SA</i>	
Lemon Curd, Berry Gel & Pistachio	20
<i>Recommended wine pairing: Talijancich Reserve Muscat 1961 Solero, Swan Valley, WA</i>	
Shadows of Blue, Swan Valley Honeycomb, Sesame & Poppy Seed Lavosh	20

Coffee or Tea 6
With Petit Fours 12

Dessert Cocktails

Espressotini

Vodka, Kahlua, Baileys, Espresso 20

Capri Sour

Limoncello Vanilla Vodka, Lemon Juice, Egg White 20

Nougat Shake

Crème de cacao, Frangelico, Butterscotch, Milk 20

