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**TO START**

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baguette, olive oil, balsamic	7.5
subi plate (for 2) <i>pork rillette, pear chutney, prawn dip, middle eastern lamb spring rolls, grilled baguette</i>	29.5
3 dips – white bean, roasted garlic hummus, pumpkin feta, grilled turkish bread [V]	18.5
twice-cooked pork belly, miso caramel, coleslaw [GF]	18
middle eastern lamb spring rolls, tahini yoghurt [DF]	17
charred squid, chorizo, crisp kipfler potato, baby onion soubise [GF/DF]	20

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**MAIN**

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house made gnocchi, pumpkin purée, pepitas, pearl onion, smoked ricotta, honey [V]	16.5 / 24.5
veal osso bucco, saffron risotto, gremolata [GF]	34.5
free range chicken breast, caramelised fennel, charred corn, purple carrot purée, tarragon emulsion [GF]	33.5
shark bay crab linguini, tomato, chilli, basil, cream	32.5
heirloom carrots, pearl cous cous, smoked almond, coriander, honeyed yoghurt [V]	16.5 / 24.5
thai red curry, duck maryland, eggplant, green peas, jasmine rice [GF/DF]	36
crispy skin barramundi, charred baby cos, jamon, green peas, jeruselum artichoke purée [GF]	39
cider-battered shark bay whiting, fries, coleslaw, tartar	31
pork & fennel sausages, peas, mash, red wine jus	27
cape grim 250g scotch fillet, fries, béarnaise	43
master stock braised pork belly, dashi broth, shitake mushroom, bok choy, crispy puffed rice [DF]	30
slow cooked lamb shoulder pappardelle, porcini cream, spinach, capers	39

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**SIDES**

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mixed leaves, pear, pecorino	9.5	fries, béarnaise	8.5
whipped potato	8.5	steamed seasonal greens	11

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**DESSERT**

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sticky date pudding, butterscotch sauce, house-made vanilla ice cream	14
vanilla bean crème brûlée, cherry biscotti	14
passionfruit sponge, strawberries, macadamia crumb, passionfruit curd, mascarpone, house-made vanilla icecream	14
Affogato - frangelico, fresh espresso coffee, vanilla bean ice cream	14

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**CHEESE**

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cheese plate served with lavosh, pear & quince paste	25
<i>Chèvre d'argental (France) A brie-style cheese made from pure pasteurized goat's milk, creamy, slightly sweet &amp; fruity</i>	
<i>Delice crémiers (France) A rich cow's milk cheese made with whole milk enriched with cream. Has dense, creamy texture.</i>	
<i>Caple cheddar (Margaret River WA) A traditional club-style cheese made from cow's milk from Capel, matured for 4 months.</i>	



Please ask your waiter for wine vintages.

### SPARKLING/CHAMPAGNE

Charles Pelletier Grande Réserve <i>Burgundy France</i>	10.5 / 40	Mumm Grand Cordon <i>Champagne France</i>	19 / 120
Bianca Vigna Prosecco Brut <i>Veneto Italy</i>	11.5 / 51	Veuve Clicquot <i>Brut Reims France</i>	140
Chandon Brut <i>Multi-Regional</i>	65	Billecart - Salmon Brut Réserve <i>Mareuil-sur-Aÿ France</i>	155

### WHITE

Arlewood Sauvignon Blanc Semillon <i>Margaret River WA</i>	44	O'Leary Walker Watervale Riesling <i>Clare Valley SA</i>	50
Stella Bella Sauvignon Semillon Blanc <i>Margaret River WA</i>	12 / 49	Soumah Pinot Grigio <i>Yarra Valley VIC</i>	13.5 / 58
Voyager Estate Sauvignon Blanc Semillon <i>Margaret River WA</i>	51	Catalina Sounds Pinot Gris <i>Marlborough NZ</i>	60
Pierro LTC Sauvignon Semillon Blanc <i>Margaret River WA</i>	70	Willow Bridge 'Dragonfly' Chardonnay <i>Ferguson Valley WA</i>	10.5 / 45
Mount Vernon Sauvignon Blanc <i>Marlborough NZ</i>	10.5 / 44	Vasse Felix 'Filius' Chardonnay <i>Margaret River WA</i>	14.5 / 58
Shaw + Smith Sauvignon Blanc <i>Adelaide Hills SA</i>	15 / 67	Leeuwin Estate 'Art Series' Chardonnay <i>Margaret River WA</i>	135
Cloudy Bay Sauvignon Blanc <i>Marlborough NZ</i>	75	William Fevre Petit Chablis <i>Burgundy France</i>	64
West Cape Howe Riesling <i>Mount Barker WA</i>	11.5 / 44	Domaine Thomas Sancerre 'Le Pierrier' <i>Sancerre France</i>	82

### RED

Cullen Dancing in the Moonlight Rose <i>Wilyabrup WA</i>	11.5 / 50	Charles Melton Grains of Paradise Shiraz <i>Barossa Valley SA</i>	160
Château La Gordonne Rose <i>Provence France</i>	13.5 / 53	First Drop Mother's Ruin Cabernet Sauvignon <i>McLaren Vale SA</i>	12.5 / 51
Yealands Baby Doll Pinot Noir <i>Marlborough NZ</i>	11.5 / 50	Woodlands Cab Merlot <i>Margaret River WA</i>	14 / 59
Ocean Eight Pinot Noir <i>Mornington Peninsula VIC</i>	85	Grace Farm Cabernet Sauvignon <i>Margaret River WA</i>	66
First Drop Mother's Milk Shiraz <i>Barossa Valley SA</i>	11.5 / 50	Cape Mentelle Cabernet Sauvignon <i>Margaret River WA</i>	160
Amelia Park Shiraz <i>Frankland River WA</i>	56	Jed Malbec Mendoza <i>Argentina</i>	13 / 55
Two Hands Angels' Share Shiraz <i>McLaren Vale SA</i>	14.5 / 62	Il Poggione Rosso Toscana <i>Tuscany Italy</i>	63
Cherubino Laissez Faire Syrah Grenache <i>Frankland River WA</i>	70	Brancaia Tre Sangiovese/Merlot/Cabernet Sauvignon <i>Tuscany Italy</i>	80
John Duval Entity Shiraz <i>Barossa Valley SA</i>	103	Tenuta Carretta Cascina Ferrero Nebbiolo <i>Barolo Italy</i>	140

### DESSERT WINE

Vasse Felix Cane Cut Semillon [375ml] <i>Margaret River, WA</i>	11.5 / 41	Royal Tokaji 5 Puttonyos Aszú <i>Tokaj-Hegyalja Hungary</i>	60
Heggies Vineyard Bortrytis Riesling [375ml] <i>Eden Valley, SA</i>	54		

### TAP BEER & CIDER

Hahn 3.5	8	Little Creatures Pale Ale	9.5	Heineken	10
Rogers (midstrength)	8.5	James Squire 150 Lashes	9.5	Gage Roads Single Fin	9
Hahn Super Dry	9	James Squire Orchard Crush	9.5	Peroni	11.5
Little Creatures Elsie	9.5	Feral Hop Hog	10	Asahi	12

### BOTTLED BEER & CIDER

James Boags (Light)	8	Corona	10	Rekorderlig Strawberry & Lime	10
Colonial Small Ale (Mid)	8.5	Peroni	10	Young Henry's Cloudy Apple	10
Cheeky Monkey Pale Ale	9	Peroni Leggera (Mild)	10	Monteith's Crushed Apple	10
Eagle Bay Kolsch	9	Guinness	10.5	The Hills Pear	10
Pure Blonde	9	Pirate Life Pale Ale	10.5		
Stone & Wood Pacific Ale	9	Matso's Ginger Beer	10.5		

\*AMEX attracts 1.5% surcharge. \*\*15% surcharge on public holidays.