



SHARE

baguette, olive oil, balsamic	7.5
roasted cauliflower, black barley, puff grain, labna [V]	16
subi plate (for 2)	29.5
<i>pork rilette, béchamel prawn spring roll, cured meat, pear chutney, grilled baguette</i>	
3 dips – white bean, roasted garlic hummus, pumpkin feta, grilled turkish bread [V]	18.5
twice-cooked pork belly, miso caramel, coleslaw [GF]	18
slow-braised lamb ribs, mint labna, cured cucumber, pine nut dukkah	20.5

ENTRÉE

charred tasmanian salmon, soy consommé, crispy leek, pickled ginger, nori	19
roulade of eggplant, ricotta, tomato sugo, parmesan crisp [V, GF]	17.5
fremantle octopus, spanish chorizo, kipfler potato, onion soubise [GF]	20
wagyu flank, mushroom duxelle, chinese cabbage [GF]	23

MAIN

house-made gnocchi, hazelnut cream, wild mushrooms, goat's cheese, chestnuts [V]	24.5
free range chicken, macadamia, shallot purée, congo potato, honey-roasted carrots, jus [GF]	33
shark bay crab linguini, tomato, chilli, basil, cream	31.5
poached snapper, thai street curry, courgette, eggplant, rice [GF]	38
cider-battered shark bay whiting, fries, coleslaw	29.5
lively valley pork belly, sunflower shoots, nashi pear, asian caramel dressing	28
cape grim 250g scotch fillet, fries, béarnaise	42
slow-cooked lamb shoulder pappardelle, capers, spinach, porcini cream	37
pork & fennel sausages, peas, mash, red wine jus	27
asian seafood salad, bean sprouts, mint, coriander, chilli, fried shallots	25.5
braised beef cheek, asparagus risotto, speck, oyster mushrooms [GF]	33

SIDES

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

DESSERT

profiteroles, vanilla ice cream, chocolate sauce	14
apple & rhubarb crumble, vanilla ice cream	14
vanilla bean crème brûlée, cherry biscotti	14
Affogato - <i>Frangelico, fresh espresso coffee, vanilla bean ice cream</i>	14

CHEESE

cheese plate served with lavosh, pear & quince	25
Chèvre d'argental (France) <i>A brie-style cheese made from pure pasteurized goat's milk. The taste is creamy, buttery, slightly sweet & fruity with floral notes developing as it ages.</i>	
Delice cremiers (France) <i>A rich cow's milk cheese made with whole milk enriched with cream. Has dense, creamy texture similar to ice cream.</i>	
Caple cheddar (Margaret River WA) <i>A traditional club-style cheese made from cow's milk sourced from Capel, Western Australia, matured for 4 months. The taste is dense and the flavour creamy</i>	

DESSERT WINE

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

DIGESTIF

Averna	10	Courvoisier VSOP	14
Drambuie	10	Penfolds Grandfather Port	20
Galway Pipe Grand Tawny Port	10	Martell XO	28

COCKTAILS

Darcy's Margarita <i>Rosemary infused Don Julio Anejo Tequila, Massenez Blackberry Liqueur, lime. Served low with a black salt rim.</i>	18	Red Bessie <i>Tanqueray Gin, Chambord, mixed berries & passionfruit puree. Served in a coupe with a popping candy rim.</i>	18
Tiramisu Martini <i>Frangelico, Baileys, Kahlua, Vedrenne Chocolate Liqueur shaken with cream. Served in a martini with cocoa.</i>	18	Pickwick's & Co <i>House spiced Pampero Rum, Mr Pickwick's Tawny Port, house ginger syrup, pear puree, lemon. Served low topped with crushed ice with dehydrated pear.</i>	18
Killa Vanilla <i>Tanqueray Gin, Licor 43 Vanilla Liqueur, shaken with lemon. Served low over ice with a pepper sprinkle.</i>	18	Mr Krabappel <i>Buffalo Trace Bourbon, Aperol, cold pressed apple juice, house cinnamon sugar syrup. Served in a crumb rimmed coupe with dehydrated apple.</i>	18
Jerry Sour <i>Sailor Jerry Spiced Rum, Orgeat Almond Syrup, lemon, bitters. Served in a coupe with a sprig of thyme.</i>	18	Espresso martini <i>Vodka, kahula, crème de cacao, vanilla sugar syrup, fresh espresso. Served in a coupe.</i>	18
Poor Toms Earl Grey <i>Poor Toms Gin, Aperol, lemon, house earl grey syrup, peach bitters. Served low with dehydrated apple.</i>	18		

COFFEE / TEA

espresso	3.5	english breakfast	4.5
café latte	4	earl grey	4.5
cappuccino	4	chamomile	4.5
flat white	4	green	4.5
long black	4	lemon grass & ginger	4.5
short macchiato	4	orange peko	4.5
long macchiato	4	peppermint	4.5
hot chocolate	4	tannin free	4.5
double espresso	4.5	chai tea	4.5
mocha	4.5	chai latte	5
affogato	5.5	iced coffee / chocolate	5.5
baby chino	1	soy milk	0.5