

Late Brunch

Indo spiced coconut rice, fried egg, spinach, avocado, pesto, sweet soy dressing (may contain traces of fish sauce)	V	25
Crab omelette gratin (cooked in cast iron) Shark Bay crab & fish omelette, courgette, potato rosti, pink peppercorns, mango & miso chilli butter		28

To start or share

House dip muhamarra, served with grilled woodfired bread	VE GFO	16
Arancini (4) wild mushroom & taleggio arancini, pesto, mixed leaves, shaved parmesan	V	18
Hot smoked salmon, artichoke, green beans, pickled beetroot, gem lettuce		24
Soup of the day * see specials menu		20

Main

Winter Salad of pumpkin, sweet potato, celeriac, baby carrots, roasted macadamias, pickled currants, goats feta, puy lentils, honey chili dressing	V GF DFO	34
Potato & Ricotta Gnocchi mixed mushrooms, spinach, porcini butter, gran padano, gremolata *		34
Crispy Pork belly, dashi broth, egg noodles, bean shoots, pickles, chilli Szechuan soy sauce	DF	36
Chicken schnitzel, parmentier potatoes, ham, broccolini, peas, mint, lemon caper butter		36
Roast za'atar Spiced Lamb shoulder, pilaf rice, pomegranate, roasted nuts, grilled green beans, mint salsa verde	GF DF	36
Addition of "Margret River Gourmet" Truffle *	GF VE V DF	10

Sides

- Chips with aioli 10 **V**
- Grilled Broccolini & Green beans with labneh 14 **V**
- House mixed leaf salad with house vinaigrette 14 **V**