

ENTREE

Goats cheese panna cotta salad, pea puree with shaved asparagus and broad bean and house made crispbread **v gf**

Heirloom tomato carpaccio, mozzarella and shallot marmalade tart with basil, EVOO and micro herb salad **v**

Beetroot carpaccio with a fennel and blood orange salad, picked herbs and crumbled feta **v gf**

Mandarin cured salmon fillet, avocado cake, lychee and black sesame dressing **gf**

Minted crab filled ravioli, squid ink and seaweed veloute, charred corn with chilli and lime

Seared tuna nicoise with soft quail's eggs egg, caper and lemon emulsion **gf**

WA bbq octopus salad with smoky red pepper sauce, chorizo and picked herbs **gf**

Green tea smoked duck on apple and celeriac remoulade, spiced plum and orange dressing, herb salad **gf**

Braised pork cheeks, cauliflower puree, seared WA scallops and pea pesto **gf**

MAIN COURSE

Confit chicken leg with a sous vide chicken thigh on truffle honey, Jerusalem artichoke puree, puffed ancient grains and toasted hazelnuts

Lemon thyme and confit garlic chicken supreme, sweet potato dauphinoise and mushroom velouté

Confit chicken on a bed of beetroot risotto, grilled asparagus spears crumbled feta and baby herb salad **gf**

Angus beef fillet, sweet potato and chive croquette and steamed seasonal greens mushroom ketchup and bone marrow jus

Whole roasted Stirling Ranges Beef sirloin with jus
Mushroom pithivier and pea puree, char grilled broccoli

Pork belly with yuzu lemongrass and carrot puree
Edamame and a Shiraz spiced jus **gf**

Orange and sage grilled pork cutlet on honey roasted parsnip and carrots, charred brussel sprouts, sage and chardonnay sauce

Fresh WA Fish on a bed of pea and lemon risotto, with a salsa verde dressing **gf**

Fresh WA Fish on a bed of spiced carrot and cardamom puree, candied rainbow carrots and spinach **gf**

SIDES

Crispy chat potatoes with rosemary and sea salt **v gf**

Spiced roasted Dutch carrots on a bed of thick Greek yoghurt and toasted cashew nuts **v gf**

Whole roasted cauliflower with green tahini sauce **v gf**

Classic rocket, toasted pine nut, shaved parmesan rocket salad **v gf**

VEGAN OPTION

Eggplant, pumpkin and tomato tagine on jewelled cous cous topped with garlic and lemon tahini dressing **gf**

Spiralized parsnip and zucchini with beetroot and walnut pesto, spiced herbs and dukkah, minted coconut yoghurt dressing **gf**

Bombay potato hash, red dhal, roasted kale and eggplant kasundi **gf**

Pea and lemon risotto with shaved parmesan and house made pesto **gf**

DESSERTS

Raspberry and lemon curd layered trifle topped with raspberry crush and shaved white chocolate **v**

Earl Grey infused chocolate mousse with house made honey comb and torched marshmallow **gf**

Vanilla panna cotta with roasted strawberries and rhubarb

Banoffee pie jars, caramelised bananas, layered with banana bread and dark chocolate mousse

Coconut and Malibu rice pudding, pineapple and mint salsa, mango sorbet **v gf**

Smoked chocolate crème brulee with burnt espresso praline **v gf**

Date and walnut steamed puddings, cinnamon cream, fig and brandy sauce **v**

Coconut brulee, passionfruit curd, white chocolate and ginger crumb **v gf**

Baked chocolate tart, raspberry and brownie crumb topped with lychee pearls and edible flowers **v**