

the dining room

for the table

Freshly baked bread with butter

to start

Seared Shark Bay Scallops – jamon, cauliflower cream

Mediterranean Vegetable Terrine – red pepper coulis, basil, confit tomatoes

Duck Breast (half) – braised french lentils, lettuce, truffle sauce

Stirling Range Angus Beef Carpaccio – celeriac remoulade, olive, quince

mains

Black Label Berkshire Pork Belly – braised savoy cabbage, granny smith apple sauce, pork croquette

Amelia Park Lamb 3 Ways – peas, beetroot, watermelon radish, lamb pomme' dauphine

Fremantle Swordfish – australian prawn cutlet, risotto nero and gremolata, pickled slaw

Slow Roasted Beef Cheek (12 hour) – sous vide kangaroo loin, mushroom, rainbow baby carrots, pomme william

Baked Celeriac – spaghetti squash, beetroot textures, wild rice, olive dust

dessert

Sticky Date Pudding – butterscotch, vanilla ice cream, brandy snap, salted caramel popcorn

White Chocolate Sphere – chocolate mousse, popping chocolate soil, melting chocolate, raspberry sorbet

Classic Lemon Tart – blueberries, vanilla ice cream, caramel crumb



RESTAURANT & BAR

our set menu

1 course - \$34

2 course - \$49

3 course - \$59

on the side

Dukkah crusted baby carrots, feta

Buttered potato mash

Heirloom tomato and garden leaf salad

Kale, broccolini, cranberries, almonds

\$8

Additional bread

\$2.5