



RESTAURANT & BAR

the dining room

to start

Seared Shark Bay Scallops – jamon, cauliflower cream	19.5
Mediterranean Vegetable Terrine – red pepper coulis, basil, confit tomatoes	17.0
Duck Breast (half) – braised french lentils, lettuce, truffle sauce	19.0
Stirling Range Angus Beef Carpaccio – celeriac remoulade, olive, quince	18.5

mains

Black Label Berkshire Pork Belly – braised savoy cabbage, granny smith apple sauce, pork croquette	34.5
Amelia Park Lamb 3 Ways – peas, beetroot, watermelon radish, lamb pomme' dauphine	36.0
Fremantle Swordfish – australian prawn cutlet, risotto nero and gremolata, pickled slaw	36.5
Slow Roasted Beef Cheek (12 hour) – sous vide kangaroo loin, mushroom, rainbow baby carrots, pomme william	34.5
Baked Celeriac – spaghetti squash, beetroot textures, wild rice, olive dust	32.0

on the side

Dukkah crusted baby carrots, feta	10.0
Buttered potato mash	10.0
Heirloom tomato and garden leaf salad	10.0
Kale, broccolini, cranberries, almonds	10.0
Freshly baked bread roll	2.0

dessert

Sticky Date Pudding – butterscotch, vanilla ice cream, brandy snap, salted caramel popcorn	16.0
White Chocolate Sphere – chocolate mousse, popping chocolate soil, melting chocolate, raspberry sorbet	16.0
Classic Lemon Tart – blueberries, vanilla ice cream, caramel crumb	16.0
Cheese board, for two	28.0