



the dining room

entrée

Seared Shark Bay Scallops – jamón, cauliflower cream	21.5
Ham Hock Terrine – piccalilli and garlic toast	19.5
Mushroom Pate – escabeche' mushrooms	18.5
Macadamia Crusted Turkey Breast – cranberry, orange and garlic	19.5

main

Black Label Berkshire Pork Belly – braised savoy cabbage, granny smith apple sauce, pork croquette	35.5
Amelia Park Lamb Loin – panko crusted belly, dauphine potato, pea puree and watermelon radish	36.0
Fremantle Swordfish – australian prawn cutlet, risotto nero, crustacean rouille and gremolata	36.5
Slow Roasted Beef Cheek (12 hour) – sous vide kangaroo loin, beetroot, baby carrots and pomme william	34.5
Albany Asparagus – local mushrooms, soft polenta chips, smoked cheddar sauce with macadmia shavings	32.5

on the side

Baby carrots, escabeche' mushrooms	12.0
Buttered potato mash	12.0
Heirloom tomato and garden leaf salad	12.0
Albany asparagus, kale and piccalilli	12.0
Freshly baked bread roll	2.5

dessert

Chocolate Mud Cake – ganache, mille feuille crunch and vanilla bean ice cream	16.0
Honey and Buttermilk Panna Cotta – honeycomb and strawberries	16.0
Classic Lemon Tart – blueberries, vanilla ice cream, caramel crumb	16.0
Christmas Pudding – brandy custard and berries	14.0
Cheese board, for two two cheeses, quince, figs, ginger crispbread	28.0