

Entrée

Winemakers Plate \$42.00

Wasabi dressed smoked salmon, Serrano ham, rabbit pie, Ligurian & Kalamata olives, Chicken macadamia terrine, smoked chorizo & fetta, port soaked figs, warm flatbread, EVOO aged balsamic, dukkha

Seafood Chowder E \$21.50

M \$29.50

Shellfish chowder garlic scented crouton, red capsicum pesto

Duck E \$31.00

M

\$42.50

Confit leg, orange, pumpkin, fennel, crisp peppered skin, sweet plum dressing

Western Australian E \$29.50

King Prawns M \$40.50

Seared, garlic nut brown butter, spinach & parsley coulis, lemon & garlic crouton

Pork & Scallops E \$28.50

M \$42.00

“Linley Valley “ pork belly, grilled sea scallops cauliflower puree, chorizo, apple & sweet potato jam, quince

Lamb & Tomato Ragu E \$23.50

M \$34.70

House made Pappardelle, rich braised lamb and tomato sauce & Swiss brown mushrooms artichoke hearts, aged parmesan

Set Menu \$ 48.50

Soup of the day *with warm flat bread*

Pan roasted Fish of the day

*Dill risotto, zucchini, lemon mayo,
tomato compote*

Grilled Black Angus beef steak

*Medallions, mushroom and pepper sauce
chive potato, crisp shallot*

Chicken & cranberry wellington

*seared breast, cranberry &, savoury stuffing,
bacon, puff pastry*

Vegetarian chick pea curry

*Chickpea, roast parsnip, pumpkin,
chilli ginger mash & crispy onion bhaji*

Sittella strawberry basket *with Cointreau ice cream
& passion fruit*

Warm vanilla & mascarpone rice pudding

star anise rhubarb compote, almond, nougatine

Unfortunately we are unable to

“SPLIT BILLS”

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Main

Market fresh fish \$ 49.50

(ask waitperson)

Selected WA fillets pan-fried, mustard crust, citrus butter with prawn

Beef \$49.50

Tenderloin of beef, Chanterelle
Mushroom, celeriac, croquette

Lamb \$49.50

Rack, slow roasted shoulder, roasted shoulder, roasted carrot, pea puree, mint pesto

Chicken \$44.00

Pot-roasted, serrano ham, pumpkin hash, tomato sugo, gruyere cheese

Kangaroo \$44.00

Seared loin, emu chorizo, yakadiri potato roesti, red cabbage choucroute

Vegetarian \$37.50

Camembert & cranberry phyllo tart,
lemon & dukkha roasted Mediterranean vegetables , cranberry dressing