

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

Market fish of the day

*Savoury crumb, bush tomato chutney, shrimp
lemon remoulade zucchini strips*

Black Angus beef

*Porterhouse medallions, shallot, mushroom
French mustard cream sauce*

Free Range chicken Basquaise

*Pot- roasted, serrano ham, pumpkin & potato hash,
tomato sugo, pilaf rice*

Mediterranean vegetable moussaka

*Layers of eggplant, zucchini, tomato & fetta, glazed
cheese sauce*

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

*Sticky Date pudding with butterscotch & vanilla ice-
cream*

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

“Public Holiday”

15% Surcharge applies