

## à la carte menu

### to start

|  |    |
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| <b>Wood-fired sesame Turkish bread</b> • smoked tomato, olive & roast pepper butter (V)                                    | 11 |
| <b>Margaret River Black Angus tartare</b> • tapioca crisps, caper berries, mustard cream, beetroot cured egg yolk (GF)     | 32 |
| <b>Char grilled Fremantle octopus</b> • hazelnut romesco, crispy chorizo, granny smith apple & fennel salad (S) (N)        | 29 |
| <b>Albany kingfish crudo</b> • pickled daikon & chilli, buttermilk lime dressing, smoked paprika oil (S) (GF)              | 29 |
| <b>Shaved paleta Iberian ham – Cebu (60g)</b> • smoked plum tomato, Manchego cheese, confit garlic bread shards (P)        | 32 |
| <b>Salt roasted beetroot</b> • goats curd, roasted hazelnuts, sweet nashi pear, micro sorrel (V) (N) (GF)                  | 26 |
| <b>Half dozen South Australian rock oysters</b> • red wine vinegar caviar, lumpfish caviar, jamon crumb, herb oil (S) (GF) | 36 |
| <b>Black pearl caviar (10g tin)</b> • royal blue potato crisps, lemon dill sour cream (S) (GF)                             | 98 |

### wood-fired grill - *olive, banksia wood and charcoal*

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|---|----|
| <b>Crispy skin pork belly</b> • butternut squash purée, braised fennel, cinnamon apple, seeded mustard jus (P) (GF)                                     | 45 |
| <b>Margret River black angus sirloin (250g)</b> • parsnip purée, broccolini, apple cider & red pepper jam, red wine reduction (GF)                      | 54 |
| <b>Lightly smoked fillet of Tasmanian salmon</b> • soft herb fregola, Yarra Valley salmon roe, salmon belly fritter, blood orange beurre blanc (S) (GF) | 48 |
| <b>Exmouth king prawns</b> • prawns cooked in white wine, chorizo, garlic, olive oil, parsley (S) (GF) (P)  | 52 |
| <b>Mount Barker chicken Maryland “basque style”</b> • smoked chorizo, black olives, piperade sauce (P) (GF)   | 42 |
| <b>Wood-fired eggplant</b> • harissa mint yoghurt, fried cauliflower, chimichurri, sweet chard (V) (GF)   | 29 |

### ascua signature sea salts - *select a salt to complement your meal*

Wakame seaweed with Murray River sea salt

Charcoal activated sea salt

Red gum smoked sea salt

### to share

|   |         |
|---|---------|
| <b>40 day dry-aged Stirling Ranges beef tomahawk</b> • watercress & frisée salad, chimichurri, rioja reduction (GF)                                   | 100g/20 |
| <b>58 degrees sous vide Stirling Ranges picanha</b> • balsamic glazed brussels sprouts, chimichurri, rioja reduction (GF)                             | 100g/12 |
| <b>Grilled fresh seafood</b> • Tasmanian salmon, South Australian squid, Exmouth king prawns, Fremantle octopus, lemon, hazelnut romesco (S) (GF) (N) | 120     |
| <b>12-hour Amelia Park braised lamb shoulder</b> • buttered green beans, chimichurri, thyme jus (GF)  | 140     |

### sides

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|--|----|
| <b>Skin on fries</b> • aioli with rosemary, paprika salt (V,GF)                                | 16 |
| <b>Wood-fired broccoli</b> • fried garlic, red chilli, butter bean purée (V,GF)                |    |
| <b>Charred brussel sprouts</b> • balsamic & honey glaze (V) (GF)                               |    |
| <b>Heirloom tomatoes</b> • whipped ricotta, dill, black olive crumb, roasted pimentón (V) (GF) |    |
| <b>Green salad</b> • watercress, baby spinach, rocket, shaved fennel, cucumber (V) (GF)        |    |

### desserts

|   |    |
|---|----|
| <b>Valrhona 54% dark chocolate mousse</b> • raspberry compote, milk chocolate soil, crème fraîche | 17 |
| <b>Basque cheesecake</b> • vanilla & orange poached rhubarb, crème anglaise (GF)                  |    |
| <b>Granny Smith apple tart fine</b> • calvados ice cream & pistachio Persian candy floss (N)      |    |
| <b>Manchego cheese</b> • served with quince paste, muscatels & grilled bread                      |    |