

à la carte menu

to start

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

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

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

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

sides

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

desserts

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