



## Set Menu

### to start

- Black Angus & Bone Marrow Tartare** • sous vide egg yolk, chives, cornichons, royal blue potato crisps 29
- Grilled Octopus & Morcilla** • piquillo pepper puree, black olive crumb, shaved fennel, pickled chilli (P) 26
- Fried Cauliflower & Quinoa** • goats curd, wilted kale, pine seed, pomegranate (V) 24

### wood-fired grill

- Margaret River Black Angus Sirloin (250g)** • charred broccolini, parsnip puree, caramelised onion jam, tempranillo jus (GF) 50
- Lightly Smoked Fillet of Salmon** • sofrito, black mussels, green asparagus, salmon roe (S,GF) 46
- Wood-fired Eggplant** • romesco sauce, toasted pepitas, salsa verde (N,V) 29

### desserts

- Gold bar** • chocolate génoise, chocolate mousse, raspberry jelly, salted caramel crèmeux caramel popcorn glaze (V,GF) 16
- Basque Cheesecake** • vanilla and spice poached seasonal berries
- Toffee Crunch Eclair** • dulce de leche pastry crème and roasted macadamia nuts (N)

S - Contains Shellfish | P - Contains Pork | N - Contains Nuts  
V - Vegetarian | GF - Gluten Free

All prices are inclusive of GST | 1.9% Credit Card Fee | 20% Surcharge fee applies on public holidays. Only card or mobile payments are accepted.