

# CHEF'S MENU

\$90pp (2-10 people)

## CHOOSE ONE TO START

### Hand Picked Blue Swimmer Crab

Gazpacho, avocado, avruga caviar (GF,S)

### Portobello Mushroom Soup

Manjimup truffle tapenade, Manchego crisp (V,GF)

### Charred Geraldton Cuttlefish

shaved fennel, salsa verde, citrus, olives (S,GF,N)

## CHOOSE ONE FROM OUR

### WOOD-FIRED GRILL

#### Stirling Ranges Beef Rump Cap

Grilled mushrooms, woodfired baby peppers (280g) (GF)

#### Goldband Snapper

Squid ink & chorizo paella, green beans, black mussels (S)

#### Seasonal Wood Fired Vegetables

Salsa verde, romesco sauce (V)

## ON THE SIDE...

**Wood-fired broccoli**, garlic, chili (GF, V)

**Charred sweet corn**, bravas sour cream, Iberian ham crumble

## CHOOSE SOMETHING SWEET

**Creme Catalan** with poached rhubarb and cinnamon churros

**Dark Chocolate and Orange Torta** cherries, turrón ice cream (GF)

## CHEESE TO FINISH

### Manchego Artesano

12 month hard cheese made from sheep's milk, served with quince paste, muscatels, grilled bread and crackers



S - Contains Seafood / V - Vegetarian / GF - Gluten Free / N - Contains Nuts

All prices are inclusive of GST. 1.5% Credit Card Fee / 3% for American Express