



## Set Menu

### to start

- Margaret River black angus tartare** • tapioca crisps, caper berries, mustard cream, beetroot cured egg yolk (GF) 32
- Albany kingfish crudo** • pickled daikon & chilli, buttermilk lime dressing, smoked paprika oil (S) (GF) 29
- Salt roasted beetroot** • goats curd, roasted hazelnuts, sweet nashi pear, micro sorrel (V) (N) (GF) 26

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

- Margaret River black angus sirloin (250g)** • parsnip purée, broccolini, apple cider & red pepper jam 54
- Lightly smoked fillet of Tasmanian salmon** • soft herb fregola, Yarra Valley salmon roe, salmon belly fritter, blood orange beurre blanc (S) 48
- Wood-fired eggplant** • harissa mint yoghurt, fried cauliflower, chimichurri sweet chard (V) (GF) 29

### 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)
- Manchego cheese** • served with quince paste, muscatels & grilled bread

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.