

à la carte menu

to start

Wood-fired bread • black olive and piquillo pepper butter	11
Black Angus & Bone Marrow tartare • Sous vide egg yolk, chives, cornichons, royal blue potato crisps	30
Grilled Octopus & Morcilla • piquillo pepper puree, black olive crumb, shaved fennel, pickled chilli (S)	29
Shaved paleta Iberian ham – Cebu (60g) • smoked plum tomato, confit garlic bread chards (P)	32
Fried Cauliflower & Quinoa • Goats curd, wilted kale, pine seed, pomegranate (V)	26
Half dozen rock oysters • red wine vinegar pearls, lemon (S)	36

wood-fired grill - olive, banksia wood and charcoal

Crispy skin pork belly • braised fennel, butternut squash puree, pickled Spanish onion, tempranillo jus (P)	45
Margret River Black Angus Sirloin (250g) • Charred broccolini, parsnip puree, caramelised onion jam, Tempranillo jus	54
Lightly Smoked Fillet of Salmon • Sofrito, black mussels, green asparagus, salmon roe (S)	49
Exmouth king prawns • lemon and green pea sauce vierge (S)	52
Western rock lobster • almond, citrus, garlic, herb butter (S,N)	78
Wood-fired Eggplant • Romesco Sauce, toasted pepitas, Salsa Verde	32

to share

40 Day dry-aged Stirling Ranges beef tomahawk • truffle and shallot watercress salad, salsa verde, rioja reduction (GF)	100g/20
Grilled fresh seafood • snapper, squid, tiger prawns, local octopus, lemon, romesco (S)	120
12-hour Braised Lamb Shoulder • Buttered coz lettuce, green peas and mint, salsa Verde, Rosemary jus	140

sides

	16
Skin on fries • aioli with rosemary, paprika salt (V,GF)	
Wood fired broccoli • fried garlic, red c(V,GF)	
Wood fired Brussels sprouts • garlic, anchovies, manchego	
Braised black beans • roast garlic, parsley, chorizo.	
Heirloom Tomatoes • whipped ricotta, dill, black olive crumb, roasted pimentón	
Green salad • watercress, baby spinach, rocket, shaved fennel, cucumber (V)	

desserts

	17
Gold bar • chocolate génoise, chocolate mousse, raspberry jelly, salted caramel crèmeux, caramel popcorn glaze (V,GF)	
Basque Cheesecake • Vanilla and spice poached seasonal berries	
Toffee Crunch Eclair • Dulce de leche pastry crème and roasted macadamia nuts (N)	

cheese

Served with quince paste, muscatels, grilled bread two - \$28 • three - \$40

Cabra Al Pimenton • goat, paprika, creamy (V, GFO) 15
Manchego Artesano • sheep, 3 months aged (V, GFO) 15
Roncari Blue • goat, broken, marbled texture (V, GFO) 15