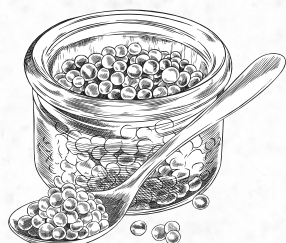




'Ascua' - meaning "ember", a refined dining experience in the heart of the city. Contemporary cuisine prepared using the freshest Western Australian produce, cooked to perfection on the wood-fire grill, paired with premium wines.

Director of Food & Beverage, Andrew McGie & Chef, Yeshey Gyeltshen



signature pairing

Siberian Black Pearl Caviar (10g tin) (S)(GF)(I)

115

Blinis, lemon and dill sour cream

Add a bottle of Laurent Perrier Champagne

375ml +\$88

750ml +\$165

to start

Wood-Fired Sesame Turkish Bread (V)

15

Burnt sage butter, chives & sea salt

Stirling Ranges Beef Tartare (GF)

32

Wagyu beef fat, porcini aioli, parsnip crisp, sous vide egg yolk

Chargrilled Fremantle Octopus (S)(N)(GF)(A)

29

Smoked purple potato, romesco sauce, black garlic mayonnaise

Grilled Half Shell Shark Bay Scallops (3) (S)(GF)(A)

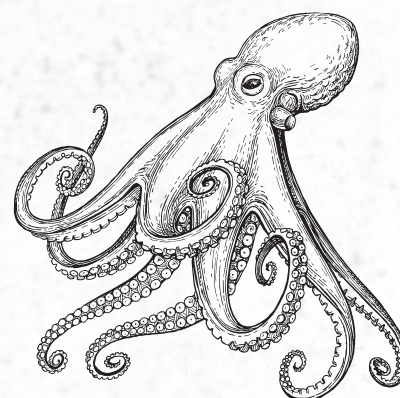
32

Cauliflower purée, grapefruit, ginger crisps, pink peppercorn sauce

La Delizia Burrata (V)(GF)

26

Raisin and tomato relish, basil oil, togarashi, wood-fired Turkish bread



wood-fired grill olive, banksia wood and charcoal

Stirling Ranges Sirloin (GF)

250g 350g

Celeriac fondant, brown onion jam, wilted

55 70

Cavolo Nero, red wine jus

Margaret River Wagyu Sirloin 7+ MS (200g)(GF)

90

Pan-fried polenta, minted pea purée, black garlic jus

Braised Frankland River Pork Belly (GF)(P)

42

Parsnip mash, burnt apple purée, tender stem broccoli, balsamic gastrique

Fillet of Tasmanian Salmon (S)(GF)(A)

48

Warm tartare sauce, Yarra Valley salmon roe, grilled sprouted cauliflower

Sous Vide Wagin Duck Breast (GF)

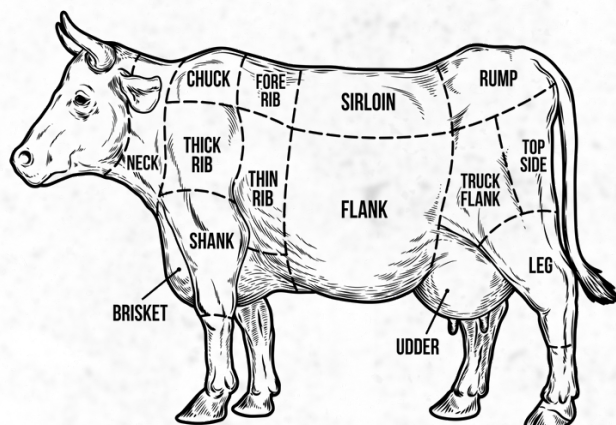
62

Sweet potato purée, poached rhubarb, pickled blueberries, spiced orange jus

Harissa Roast Manjimup Cauliflower (V)(GF)

32

Baba ganoush, fried shallots, pomegranate seeds



S - Contains Shellfish | P - Contains Pork | N - Contains Nuts | V - Vegetarian | GF - Gluten Free | A - Australian Seafood | I - Imported Seafood

All prices are inclusive of GST | 3% AMEX Fee | 15% surcharge applies on public holidays

Only card or mobile payments are accepted

to share

Served with our signature salts: charcoal, seaweed and red gum smoked.

signature dish

40-Day Dry-Aged Stirling Ranges Beef Tomahawk (GF)

23 / 100g

Fried chat potato, watercress and fennel salad, béarnaise sauce, horseradish

Wood-Fired Fresh Seafood (S)(GF)(A)

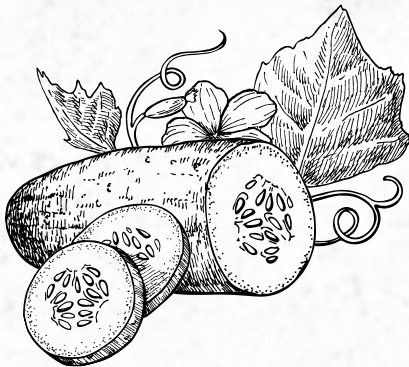
120

Tasmanian salmon, South Australian squid, Exmouth king prawns, Fremantle octopus, lemon, tzatziki, charred sweetcorn

7-Day Dry-Aged Stirling Ranges Short Ribs

130

Paris mash, celeriac and caper remoulade, apple and celery chimichurri



sides

Wagyu Beef Fat Royal Blue Potato (GF)

17

Fresh herbs, aioli

Charred Tender Stem Broccolini (V)(GF)(N)

18

Lemon oil, toasted almonds, chilli

Spiced Grilled Baby Zucchini (V)(GF)

17

Whipped feta, manchego

ascua experiences

Masterclasses at Ascu

From the Stirling Ranges to WA's coastline. Step behind the grill, work with premium WA produce, and learn live-fire technique from our chefs. Every session finishes at the chef's table. Fridays from 4pm.

Ready to get behind the grill? Book online at ascua.com.au

Takeaway Tomahawk

Forty days of dry-ageing, ready for your grill. Take home a Stirling Ranges tomahawk with our chef's own instructions and everything you need to cook it right. \$80/kg, bookings essential.

Fire up your grill. To reserve yours, email venues.icp@ihg.com

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