



## DINNER MENU

### Snack

Cheese, Salami, Chicken Liver Pate, Olive, Pickle, Lavosh, (serves 1-2) DFO GFO NFO \$28

Sourdough, Vegemite Butter, Evoo, Balsamic DFO GFO VGO NF V \$8

Battered Flathead, Bagna Cauda, Furikake, Slaw NF \$12

Mushroom Arancini, Truffled Potato Cream, Grilled Oyster Mushroom (2pce) GF NF V \$13

Chicken Gyoza, Satay Sauce, Crispy Shallot (4pce) VGO \$12

Beer Battered Chips, Roast Garlic Aioli DF VGO NF V \$8

Garden Salad, Maple Mustard dressing DF GF VG NF V \$8

### Substantial

Lamb Rump Katsu, Coriander Labneh, Quinoa Puff, Herb Salad, Davidson Plum Powder  
DFO NF \$33

Braised Ox Tail Cottage Pie, Ox Tail Jus, Duchess Potato  
GF NF \$30

Barramundi, Pistachio Dashi Puree, Wakame Salad, Edamame, Soy Pickled Shitake Mushroom  
DF GF NF \$35

### Sweet

Chef's Queso y Dulce

Margaret River Rose Sous Vide Seasonal Quince, Brie Mousse, Jarrah Honey Bread  
NF \$15

Chocolate Espuma

Chestnut Purée, Sesame Crumble, Hazelnut Praline  
NFO V \$17

*During peak periods, we're unable to accommodate menu changes to ensure timely service and consistent quality.  
Thank you for understanding!*

#### ALLERGEN LEGEND

DF Dairy Free, GF Gluten Free, VG Vegan, NF Nut Free, V Vegetarian, O Option

Our kitchen handles food containing common allergens such as peanuts, tree nuts, dairy, eggs, wheat, soy, fish, and shellfish.  
We cannot guarantee that any dish is completely allergen-free. Please inform our staff of any severe allergies or dietary restrictions before ordering.