

CHEESE

served with lavosh crisps, spiced fruits

*Queso Iberico, Spanish,
6 month aged semi-hard, mild
60g, 14*

*Queso Valdeon, Spanish artisan,
wrapped in plane tree leaves, blue mould
60g, 13.5*

*Le conquérant, French artisan,
creamy washed rind
60g, 13*

FRESHLY SHUCKED OYSTERS

red wine and shallot vinaigrette

18/36

Kilpatrick

21/42

BREADS

Organic Loafers bread, olive oil and balsamic

6.5

Turkish bread and dips, dips changing daily

14

CHARCUTERIE PLATE

chefs selection of cold cuts & accompaniments

29

SHARE PLATES

mixed olives & house preserved vegetables

10.5

duck liver paté, ciabatta croutes, spiced mustard fruits

12.5

fonduta; creamy melted fontina cheese, shaved prosciutto,
torn bread croutes

16

bacala croquettes; salted cod, potato, fresh herbs, aioli

16.5

zucchini & corn fritto; crisp fritters served with red pepper coulis

12

freo mussels, white wine, cream, leeks, crusty bread

22

sautéed chorizo & prawns, cherry tomato and olive ragu,
aged balsamic

17.5

lamb kefta, spiced lamb mince on cinnamon quills, labneh & harrissa

16

MAINS

veal osso bucco, slow braised in mirepoix vegetables,
tomato, red wine

24

lamb cutlets, Corrigin organic lamb,
char grilled with salsa verde, goats cheese

31

pork rib cutlet, Berkshire free range pork, cider roasted apples

24

slow roasted spatchcock, lemon, rosemary, sea salt

21

bistecca, 300 day grain fed Rangers Valley
black angus scotch fillet (300g)

45

market fish (*our team will happily advise today's catch*)

prawn linguini, WA banana prawns, salsa verde, fresh chilli

28

rigatoni matriciana, spicy pork sausage, pancetta,
tomato ragu, pecorino

22

ACCOMPANIMENTS

marousalata, coz lettuce, salted red onion, dill, lemon vinegarette

7

rainbow hairloom carrots, quinoa, soft herbs

12.5

bravas potatoes, fried potatoes, spicy capsicum sauce, mayonnaise

8.5

char grilled asparagus, lemon vinaigrette

8

green beans & broccolini, toasted almonds

8.5

whipped potatoes, soft herbs, cream, butter

7.5

hand cut chips, aioli

8

SALADS

golden & red baby beetroot, goats milk fetta,
preserved lemon, watercress, orange segments

14 / 22

smoked salmon, baby cos, raddichio, Dijon crème fraiche,
bread croutes, salted red onions, diced tomato, fresh herbs

16 / 24

PIZZA

spiced lamb, eggplant puree, yoghurt,
fresh herbs, molasses

24

spicy Italian sausage, buffalo mozzarella,
roasted red peppers, anchovies

22.5

roasted vegetables, goats cheese & rocket

22

CLASSICS

beef burger and chips, crisp pancetta, cheese,
lettuce, tomato, aioli, relish

21

char-grilled steak sandwich & chips,
lettuce, tomato, red onion relish, aioli

24

beer battered fish & chips, tartar sauce,
pickled onions, cornichons

22

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60g, 13*

SWEETS

*frangelico crème brulee, hazelnut toffee
14*

*chocolate truffle cake, chantilly cream and berry compote
12.5*

*homemade icecream trio
11*

choice of three

*chocolate black forest
tonka bean
amerretto cookies and cream
blackberry sorbet*