



start with a taste plate ...

vegetarian

Char grilled asparagus with quail egg, herbs, dill butter and pine nuts /
Mushroom formatto, parmesan, rosemary and lemon / Sweet potato bisteeya, pistachio and fetta

\$23.5

wills

Pork belly, cauliflower puree, apple and chorizo /
Petite Black Angus beef fillet, onion jam, carrots and garlic butter / Rabbit in brik pastry on date puree

\$25

seafood

Abrolhos Island scallops, roasted red peppers and avruga caviar / Salt and pepper squid with nam jim /
Butterflied grilled prawns and preserved lemon tabouleh

\$28

wills antipasti plate

Turkish bread, olives, maffa cheddar, prosciutto, marinated peppers / Selection of dips and lavosh

\$25

something more substantial ...

Pork belly, spiced abrolhos scallops, truffle salsa, apple cider glaze with pepper and fennel salad

\$39

Confit rabbit shank, pistachio stuffed loin wrapped in pancetta with wild mushrooms,
dutch carrots and spinach with jus - *gf*

\$39

Black angus beef burger with onion jam, maffra cheddar, kipfler chips and condiments - *gf*

\$25

Caesar salad with char grilled chicken thighs, crispy pancetta and white anchovies *without croutons -gf*

\$22.5

Thai style Kayanaba Black Angus beef waterfall salad - *gf*

\$25.5

Asparagus and tallegio risotto with hazelnut pesto and thyme - *gf & v*

\$28.5

kayanaba black angus dry aged beef - exclusive to wills domain ...

This prime, grass fed beef is dry aged for 30 days for optimum tenderness. Kayanaba, owned by the Roberts family, is a 6th generation farm in Dandaragan (160km north of Perth).

Kayanaba Black Angus Scotch Fillet, 250g

\$39

Kayanaba Black Angus Sirloin, 350g

\$42

Kayanaba Black Angus "Rex" Rib Eye, 650g on the bone

\$59

*all served with beetroot skordalia, kipfler chip & condiments - onion jam, dijon mustard & truffle salt
+ a choice of bernaise - gf, pepper sauce, or horseradish cream - gf.*

NB. Menu subject to change without notice.





pasta ...

Gnocchi with braised black angus beef, green olives, spec and burnt sage butter (can be vego) \$29.5

seafood ...

Fish of the day (ask your waiter) \$39

A seafood platter for two including a selection of the freshest local seafood;
half crayfish / king prawns / scallops in half shell / chilli mussels / salt and pepper squid / grilled fish wings \$135

something on the side ...

Green beans with almonds or\ Garden salad or\ Chips with aioli
or\ Yallingup wood fired bread with cultured butter and EVOO \$8.5ea

something for the kids ...

Grilled chicken thighs with fries \$12.5

House made sausage roll with veggie sticks or fries \$12.5

Black angus kids burger with fries \$14.5

Simmo's Ice-cream- selection of flavours; vanilla / chunky monkey / bubblegum \$7.5

finish with a sweet treat ...

Rose poached pear with almond rice cream and biscotti \$14.5

Mastic panna cotta, orange and almond puree, wheat berries, cinnamon ginger ice cream \$14.5

Chocolate crème brulee, cherry jelly, whisky ice cream and shortbread \$15

Tiramisu \$15

Pure indulgence chocolate platter for two - tiramisu, chocolate creme brulee & white chocolate parfait \$30

cheese plate...

Maffra cheddar, enterprise double cream brie, Fourme d'ambert (blue) with pan d higo, quince paste, walnuts and muscatels \$28

coffee ... flat white / latte / cappucino / machiato - short or long / espresso / long black
double shot / hot chocolate / mocha cino
baby chino

\$4ea
\$4.5ea
\$2.5

pot of tea ... green / chai / earl grey / peppermint / english breakfast

\$4ea





glossary of terms ...

- Avruga** is made by Spain's Pescaviar from sustainably-fished Atlantic herring which is then smoked & infused w/ squid ink.
- Bisteeya** is a type of sweet and savory pie common in Moroccan cuisine. It is made from an outer layer of puffed dough enveloping a filling of shredded meat (often chicken), ground almonds, and spices. The most traditional variant uses pigeon meat rather than chicken; alternate fillings such as shrimp or fish are also becoming prevalent.
- Brik pastry** is a Tunisian burek consisting of thin pastry around a filling. In French and English, the word brik is also used to refer to the dough sheets themselves.
- Formatto** rustic Italian version of a savory soufflé but more dense.
- Gremolata** is a chopped herb condiment typically made of garlic, parsley, and lemon zest.
- Kayanaba** a 6th generation farm owned by the Roberts family which supplies us with our Black angus beef. The farm is located 160km north of Perth, in Dandaragan.
- Mastic** is an evergreen shrub or small tree of the Pistachio family growing up to 4 m (13 ft) tall which is cultivated for its aromatic resin, mainly on the Greek island of Chios.
- Nam Jim** is a Thai dipping sauce made with fish sauce, chilli, soya sauce and fresh lime juice
- Pancetta** is a type of dry cured meat, similar to bacon. It is pork belly that has been salt cured
- Pan de Higo** a Spanish fig and almond unbaked cake.
- Skordalia** a dip made with a base of bread, garlic, olive oil and lemon juice.
- Taleggio** the cheese has a strong aroma, but its flavour is comparatively mild with an unusual fruity tang. Its crust is thin and studded with salt crystals.
- Tatziki** made of strained yoghurt, a good amount of garlic, salt, usually olive oil, pepper, sometimes dill, sometimes lemon juice or mint added.
- Wheat berries** whole wheat grain.

