



## to start

house bread & butter	6
house marinated olives	8
fried tomatillos, pecorino cream	9
whipped marron, potato skins	9
<b>entrée</b>	
salt baked celeriac macadamia / whole mandarin / cured egg	19
kingfish dashi cream / daikon / ginger	24
chargrilled quail jamon / salted egg / enoki	18
butter poached squid roasted squid / sugar snaps / preserved lemon	22
charcuterie selection cured meats / chicken liver parfait / grilled bread	29

## main

baked potato gnocchi pecorino / snow peas / walnuts	33
miso cured skate ginger cream / cuttlefish / spring onion	39
margaret river wagyu beef rump white pepper relish / radish & cabbage salad	42
wagin duck plum / mustard / walnut	40
arkady lamb shoulder burnt lemon / roasted cauliflower / miso	85

## sides

cauliflower / miso / lemon	11
wills garden leaves / mustard vinaigrette	9
pork fat potato gems	11

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## feast menu...- \$68 p/p

chef's selection of dishes designed for the table to share,  
served 'feast style'

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## dessert

guava / coconut / kaffir lime	16
rosella / rhubarb / whipped yoghurt	16
“snickers” salted caramel / nougat / milk chocolate	18

## cheese

le conquerant / camembert  
cows milk, normandy, france

pyengana / aged cheddar  
cows milk, pyengana, tasmania,

berries creek / riverine blue  
buffalo milk, fish creek, victoria

brillat savarin / triple cream soft cheese  
cows milk, bourgogne, france

agour / ossau iraty / semi hard cheese  
sheeps milk, basque region, france

halls suzette / washed rind  
cows milk, western australia

single cheese	12
three cheese	29

## coffee 'the wills effect'

espresso   short mac	3.5
doppio   long mac   long black   hot chocolate	4.5
flat white   cappuccino   latte	4
affogato	9.5
affogato with frangelico	16

## tea 'seven seas'

earl grey   english breakfast   green   moroccan mint   masala   chai   cape to cairo	4.5
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## digestive

frangelico   kahlúa   amaretto   limoncello   fernet branca	9
averna   amaro montenegro	12