



to start

house bread & butter	6
house marinated olives	8
fried tomatillas, pecorino cream	9
whipped marron, potato skins	9

entrée

tomato stracciatella / black garlic / yuzu kosho	19
kingfish dashi cream / daikon / ginger	24
chargrilled quail jamon / salted egg / enoki	18
poached prawn green beans / mussel / rose geranium	22
charcuterie selection cured meats / chicken liver parfait / grilled bread	29

main

baked potato gnocchi pecorino / snow peas / walnuts	33
market fish nectarine / basil / nori	42
margaret river wagyu skirt steak white pepper relish / radish & cabbage salad	39
wagin duck plum / mustard / walnut	40
arkady lamb shoulder burnt lemon / mario's carrots	85

sides

mario's beans / prawn emulsion	11
wills garden leaves / mustard vinaigrette	9
pork fat potato gems	11

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

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

dessert

lychee / coconut / ginger	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