



## to start

house marinated olives	8
house bread & butter	5
whipped marron, potato skins	9

## entrée

grilled asparagus stracciatella / fennel	18
chargrilled quail jamon / salted egg / enoki	16
kingfish dashi cream / daikon / ginger	24
poached squid broad beans / mussels / rose geranium	20
charcuterie selection cured meats / chicken liver parfait / grilled bread	29

## main

baked potato gnocchi pecorino / snow peas / walnuts	31
market fish shiitake / chrysanthemum / scallop	39
margaret river wagyu skirt steak pepper sauce / radish & cabbage salad	39
wagin duck mulberry / mustard / walnut	40
arkady lamb shoulder burnt lemon / cauliflower	85

## sides

roasted cauliflower / miso butter	9
wills garden leaves / mustard vinaigrette	9
pork fat potato gems	9

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## feast menu...- \$65 p/p

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

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## dessert

frozen coconut / custard apple burnt white chocolate	16
rhubarb / whipped yoghurt / rosella	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	
single cheese	12
three cheese	29

## kids

fish / chips / salad	15
chicken / chips / salad	15
gnocchi / tomato sauce / parmesan	15
fries	9
vanilla ice cream 2 scoops	5
chocolate / strawberry topping	
house made ginger beer	4
house made lemon squash	4
fire engine cranberry, grenadine, sprite	5
tropical breeze orange, pineapple, coconut, grenadine	7