



7 COURSE TASTING MENU

Strawberries and cream, cured pork cheek &
cold pressed canola oil

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Abrolhos island scallops, horseradish, dill
& kohlrabi

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Manjimup marron, carrots & peas

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Dry aged arkady lamb, garden herbs, pistachio
& cucumber

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Wagin duck, cherry, almond & onion

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Tropical fruit, desert lime & coconut

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Nannup apricot, saffron & elderflower

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Petit four

\$155 p/p