



Celebrating **30** YEARS
IN THE VINES

2 COURSES 60

3 COURSES 70

FEED ME 100

FEED ME ~ all courses matched with a 100ml pour of Aravina Estate Wine

STARTERS

SOURDOUGH 10
house made butter, confit garlic

MANZANILLA OLIVES 10
marinated in orange & rosemary GF/DF

GRILLED LOCAL CUTTLEFISH 14
thai chilli jam, lime GF/DF

ARANCINI 14
shark bay crab, mojo picon

CROQUETTE 12
beef cheek, fermented cabbage,
horseradish DF

SHARED GRAZING BOARD 45
chef's selection of starters

ENTREE

CHEWY BEETROOT TART
lilly pilly, goats curd, hazelnut, thyme

BLUE RIDGE MARRON
marron dashi, soba noodles,
pickled kohlrabi DF

SMOKED HAM HOCK
celeriac, egg yolk,
black cabbage, black truffle

MOROCCAN LAMB PASTILLA
hung yoghurt,
persimmon, mint

MAIN

FRESH PAPPARDELLE
local mushrooms, kale,
Manjimup truffle, reggiano

ROASTED BARRAMUNDI
salt baked celeriac, white anchovy
dressing, pickled onion GF

ROASTED PORK BELLY
quince, kohlrabi, buckwheat,
sherry sauce DF

LOCAL VENISON
parsnip, rhubarb,
native pepper, salt bush GF

SWEET

GLAZED CHOCOLATE DOME
dulce de leche, px prunes, orange

SLOW COOKED QUINCE CRUMBLE
mulled wine, spiced cream, hazelnut, thyme

CHEESE

SELECTION OF CHEESES 40
served with breads, house-made condiments

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'Udder Delights' triple cream brie, cow's milk *adelaide sa*
'La Tradicion' manchego (6 months), ewe's milk *spain*
'La Fueya' blue, cow's milk *spain*

SIDE

QUINOA SALAD 10
pickled carrot, feta, mint, macadamia nuts, green raisins GF

WINTER GREENS 10
miso butter, miso salt

TRIPLE COOKED CHIPS 10
kimchi mayo

GF - Gluten Free DF - Dairy Free
If you have a food allergy, intolerance or sensitivity, please speak to your waiter
about ingredients in each dish before placing your order.