



Snacks

Chilli-soy beer nuts <i>gf, vg</i>	9
Negroni flavoured olives <i>vg, gf</i>	8
House baked focaccia cultured butter <i>v, vgo</i>	5.5
Jalapeño & cheddar croquettes <i>v</i>	16
Milk bun sliders: Spanish mackerel & slaw	9 each

Small plates

Smokey chicken wings chilli maple & house ranch sauce <i>gf</i>	16
Allington family lamb ribs espresso & honey glaze <i>gf, df</i>	20
Pintxos: lamb backstrap & vegetable skewers (x2) potatoes & salsa <i>gf</i>	25

Sides

Chips & mayonnaise	9.5
Kipfler potatoes burnt butter & rosemary <i>gf</i>	10
Bitter leaf salad pickled grapes, pine nuts & hazelnut dressing <i>gf</i>	10

Mains

Black barley & freekeh greens, pine nuts, lemon oil & chilli <i>v, vgo</i>	28
Carnarvon gold band snapper baby vegetables & turmeric nage <i>gf</i>	39
Confit Wagin duck leg bitter leaf salad, pickled grapes, hazelnut dressing <i>gf</i>	32
Spiced chicken creole rice, pineapple & bbq sauce <i>gf, df</i>	36
Allington family lamb braised neck & brussels sprouts <i>gf</i> *Allow at least 30 minuets preparation time	39
Black Point black angus beef 300gm scotch fillet, watercress, baby vegetables & café de Paris <i>gf</i>	44

Desserts & Cheeses

Apple & pear crumble condensed milk custard	16
Panna cotta apple & mixed berries with meringues <i>gf</i>	16
Two cheese platter crackers, quince paste & candied walnuts - Maese Miguel "queso manchego" - Halls family "Suzette" <i>gfo</i>	25

Events

Skigh Wines Cellar Door Tasting
Friday 1st September

Green Door Fiano Launch & Halls
Family Dairy Cellar Door Tasting
Friday 25th September

v = vegetarian | *gf* = gluten free | *vg* = vegan | *o* = option upon request.
Please speak with our staff about food all allergies & dietary requirements
An Additional 10% Surcharge applies on Public Holiday.
Please respect the Covid-19 dining rules – thank you for your understanding.