



à la carte

house made native seed bread cheeky cow butter | fermented honey from our bees

entrée

karridale heirloom tomatoes	24
stracciatella yellow chilli tigers milk frozen green tomato nectar	
abrolhos island scallops	28
bill's avocados kohlrabi brown rice tosazu	
margaret river venison	27
whipped horseradish cream beetroot muntries native thyme	
main	
line caught local fish	mp
sweetcorn cured egg yolk crayfish and lime butter	
williams arkady lamb	49
garden herbs pistachio cucumber	
wagin duck	49
rhubarb endive spiced anise myrtle	
side	14
manjimup potato smoked cream black garlic	
garden leaves herbs estate chardonnay dressing	
dessert	19
margaret river bahen & co chocolate olive oil geraldton wax	
wills domain estate honey youlk rieberry desert lime ginger	

harvey halls suzette normandy pont l'eveque cheese pink lady apple | candied walnuts | thyme crackers

^{**}all dietary needs considered | all dishes available as vegan alternatives**