

fresh oysters	
natural(gf)	5 each
kilpatrick	5 each
ponzu & spring onion	5 each
salmon roe & chervil (gf)	5 each
heirloom tomato, shallot & coriander salsa (gf)	5 each
rockefeller	5 each
panko crumbed with spicy cucumber pickle	5 each
house sourdough cobb loaf	7
cyprian black sea salted butter	
oven baked turkish bread	18
marinated olives, chorizo, EVO-oil, fig vincotto	
abrolhos island seared scallops (gf)	18
green papaya & herb salad, sweet & sour dressing	
mussels mariniere	16
south australian mussels in a white wine shallot and cream sauce, parsley, warm crusty bread	
roasted cauliflower (v) (vegan)	15
bosc pear, toasted hazelnut & nasturtium crumble, caramelized balsamic dressing	
harvey beef tataki	16.5
ponzu dressing, garlic chips, shiso & spring onion salad	
banana prawns	19
coconut & panko crumbed prawns, avocado, corn puree, orange & chilli jam	
pan fried gnocchi (v) 18	
golden beetroot, swiss chard, cream, parmesan & shaved majimup truffle	

main

baked herb crust humpty doo saltwater barramundi	36
crushed baby potatoes, broccolini, lemon & mustard cream sauce	
grilled king snapper	37
watermelon, mint, sumac, spring onion, green olive & rocket salad, aged balsamic	
grilled ora king salmon (gf)	35
butternut pumpkin, quinoa, pickled herbs, asparagus, pepita & pepper salad	
porcini infused chicken breast (gf)	33
savoy cabbage, whipped royal blue potatoes, mushroom & fennel sauce	
south west lamb rump (gf)	36
tuscan lentil, white bean & pancetta ragout, wilted spinach & chervil	
grilled great southern eye fillet (gf)	39
creamy mash potatoes, smoked salt, kale, sautéed mushrooms, café de paris butter, red wine glaze	
pan fried gnocchi (v)	32
golden beetroot, swiss chard, cream parmesan & shaved majimup truffle	
black angus rib eye on the bone	49
roasted truss cherry tomatoes, handcut chips, chimichurri salsa	
seafood platter for two	95
grilled half crayfish, 4 1/2 shell scallops, 4 natural oysters, seared ora salmon, chilled prawns with cocktail sauce, market fish, mussels mariniere, seasonal salad, hand cut chips	

sides

mashed potato, whipped confit garlic butter (gf)
 mac & cheese bites (3)
 shaved pear, radish, walnuts & rocket salad(gf)
 toasted organic quinoa & kale salad (gf)
 roasted beetroot, pine nut & feta salad (gf)
 rosemary salted hand cut chips
 tossed medley of greens, chili & lemon dressing (gf)
 cumin roasted heirloom baby carrots

dessert

sticky fig & ginger pudding	15.5
butterscotch sauce, vanilla bean ice cream, poached wild fig	
dark chocolate fondant	15
macerated seasonal berries, chocolate ice cream, chocolate crumble	
strawberries & cream 15	
pavlova, double cream, strawberry macaroon, candy floss, strawberries, coulis	
apple & blackberry crumble	15
spiced anglaise, double cream	
warm coconut rice pudding (gf) (vegan) (df)	13.5
toasted coconut, fresh mango, fruit sorbet	
trio of house made ice creams	13
ask our wait staff for todays selection	
chocolate truffles	3 each
ask our wait staff for today's selection	

cheese

fine cheeses accompanied by fresh pear, quince, lavosh, crisp bread and walnuts

sunny west cheddar Denmark, Western Australia
fine cheddar, smooth, rounded, creamy & silky

seal bay triple cream brie King Island, Tasmania
soft creamy cheese, silky in texture

shropshire blue Victoria, Australia
smooth flavoured, well structured naturally rinded blue cheese
one cheese 13 | two cheeses 21 | three cheeses 29

for reservations please call (08) 9448 5000

Ishka lunch special unavailable during public holidays
Due to government guidelines all food purchased must be consumed on premises and is not available for takeaway