

entrée

fresh oysters	each
natural (gf)	4.5
kilpatrick	5
ponzu & spring onion	5
salmon roe & chervil (gf)	5
heirloom tomato, shallot & coriander salsa (gf)	5
rockerfella	5
panko crumbed & spicy cucumber pickle	5
house baked sourdough loaf	7
<i>cyprian black sea salted butter</i>	
oven baked turkish bread	18
<i>marinated olives, chorizo, evo-oil, fig vincotto</i>	
abrolhos island seared scallops (gf)	18
<i>green papaya & herb salad, sweet & sour dressing</i>	
mussels mariniere	16
<i>south australian mussels in white wine, shallot & cream sauce, parsley, warm crusty bread</i>	
roasted cauliflower (v) (vegan)	15
<i>bosc pear, toasted hazelnut crumble, nasturtium, aged balsamic dressing</i>	
banana prawns	19
<i>coconut & panko crumbed prawns, avocado, corn puree, orange & chilli jam</i>	
pan fried gnocchi	18
<i>golden beetroot, swiss chard, cream, parmesan & shaved manjimup truffle</i>	

main

baked herb crust humpty doo saltwater barramundi	36
<i>crushed baby potatoes, broccolini, lemon & mustard cream sauce</i>	
pale ale battered king snapper	32
<i>handcut chips, crushed peas, parsley, onion & tomato salad, lemon myrtle aioli</i>	
grilled ora king salmon (gf)	35
<i>butternut pumpkin, quinoa, picked herbs, asparagus, pepita & pepper salad</i>	
porcini infused chicken breast (gf)	33
<i>savoy cabbage, whipped royal blue potatoes, mushroom & fennel sauce</i>	
southwest lamb rump (gf)	36
<i>tuscan lentil, white bean & pancetta ragout, wilted spinach & chervil</i>	
grilled harvey eye fillet (gf)	39
<i>creamy mash potatoes, smoked salt, kale, sautéed mushroom, café de paris butter, red wine glaze</i>	
pan fried gnocchi (v)	32
<i>golden beetroot, swiss chard, cream, parmesan & shave manjimup truffle</i>	
harvey sirloin steak	37
<i>truffled mac & cheese croquettes, green beans, peppercorn sauce</i>	
seafood platter for two	95
<i>grilled half crayfish, 4 half shell scallops, 4 natural oysters, seared ora salmon, chilled prawns with cocktail sauce, market fish, mussels mariniere, seasonal salad, handcut chips</i>	

sides

9.5

mashed potato, whipped confit garlic butter *(gf)*

mac & cheese bites (3) *(v)*

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, chilli & lemon dressing *(gf)*

watermelon, avocado, medley tomato, pepitas

dessert

sticky fig & ginger pudding

vanilla bean ice cream, poached wild fig, butterscotch sauce

15

dark chocolate fondant

macerated seasonal berries, chocolate ice cream, chocolate crumble

15

strawberries & cream

pavlova, double cream, strawberry macaroon, candy floss, strawberries, coulis

15

apple & blackberry crumble

spiced anglaise, double cream

15

warm coconut rice pudding *(gf) (vegan) (df)*

spiced anglaise, double cream

13.5

trio of house made ice creams

ask our wait staff for todays selection

13

cheese

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

one cheese 14 | two cheeses 24 | three cheeses 32

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