

# Dining Room



## THE DINING ROOM

We take great pride in presenting a menu that not only excites your taste buds but also pays homage to the remarkable local produce that beautiful Western Australia has to offer.

Let executive chef Nick Trezise take you on a journey through our produce-led menu with our Tasting Menu offering, which is designed to be enjoyed with good company and a well-paired glass of wine.

### Chef Tasting Menu

\$79pp | Minimum 4 guests

Example Menu:

**Australian Olives** | Farm EVOO, mint bush thyme (vg)

**Sourdough** | Whipped saltbush butter, Tasmanian sea salt (v, vgo)

**Smoky Chorizo** | Labneh, Davo plum vinegar, lemon

**Baked Truffle Brie** | Truffle cheese, crispy wafer, poached rhubarb (v, gfo)

**Half Shell Scallops** | Cafe de Paris, brioche crumb, serrano

**Beef Tartare** | Raw beef, egg yolk jam, pickled shimeji mushroom, parsnip chips, sourdough wafer

**14-Hour Braised Leg of Lamb** | Chimichurri, lamb jus (gf, df)

**Pan Fried Gnocchi** | White wine cream sauce, mushroom, truffle (v)

**Buttered Romanesco Broccoli** | Crispy garlic, toasted almonds (gf, vo)

**Salt Roasted Manjimup Potatoes** (v, gf, vgo)

**Fig & Ginger Pudding** | Whiskey toffee sauce, butterscotch ice cream

### Seafood Tower

Australian prawns, king fish crudo, market oysters, pickled Fremantle occy, Atlantic crab leg, white sturgeon caviar blinis, Whiskey cocktail sauce, native mignonette, lemon, sourdough, whipped butter

160

### Oysters & Caviar

1/2 Doz

**Natural** / 36  
native mignonette, lemon

**Kilpatrick** / 38

**Panko** / 38  
crumb, caper salsa

**30g Traditional White Sturgeon Caviar** / 220

Chives, shallots, crème fraiche, blinis

### To Start

#### Sourdough / 9

Whipped saltbush butter, Tasmanian sea salt (v, vgo)

#### Australian Olives / 11

Farm EVOO, mint bush thyme (vg)

#### Wagyu & Caviar / 35

Brioche, rare wagyu, bearnaise, white sturgeon caviar

#### Kingfish Crudo / 25

Pickled cucumber, mandarin, green oil

#### Pickled Local Octopus / 27

Avocado salsa, sourdough crumb (gfo, df)

#### Smoky Chorizo / 20

Labneh, Davo plum vinegar, lemon

#### Sticky Eggplant / 19

Kelp soy & lime caramel, fried crispies, fermented garlic mayo (vg, gf)

#### Half Shell Scallops / 27

Cafe de Paris, brioche crumb, serrano

#### Classic Prawn Cocktail / 29

Avo, baby gem lettuce, Whiskey cocktail sauce (gf)

#### Baked Truffle Brie / 29

Truffle cheese, crispy wafer, poached rhubarb (v, gfo)

#### Beef Tartare / 24

Raw beef, egg yolk jam, pickled shimeji mushroom, parsnip chips, sourdough wafer (gfo)

### Grill

All steaks are served with horse radish and cheddar pie, watercress, olive tapenade and your choice of pepper corn jus or bearnaise.

**Sirloin 250gm** / 50  
Grain fed

**Scotch Fillet 300gm** / 65  
Grain fed

#### Market Steak / MP

Ask our friendly staff for the daily market steak

Mustard served table side, Hot English, Seeded, Dijon, Chimichurri

### Sides

**Buttered Romanesco Broccoli** / 12  
Crispy garlic, toasted almonds (gf, vo)

**Charred Heritage Carrots** / 14  
Whipped goats' cheese, seed mix (v, gf, vgo)

**Garden Harvest Salad** / 14  
Broccoli, pine nut, fetta, red onion, pear, pomegranate, cranberry

**Leafy Greens Side Salad** / 12  
Leaf mix, blistered tomato, zucchini, red onion, fennel (vg, gf)

**Salt Roasted Manjimup Potatoes** / 12  
(v, gf, vgo)

**Fries** / 12  
Vinegar salt, aioli (vg)

### Main Courses

#### Market Fish / MP

Ask our friendly staff for the daily market fish (gf, dfo)

#### Barramundi / 37

Ratatouille, persimmon salsa, crispy kale (df, gf)

#### Pan Seared Chicken Breast / 37

Carrot puree, brussels sprouts, sourdough wafer, chicken jus (gf)

#### Pork Cotoletta / 38

Crumbed pork scotch fillet on the bone, fennel & radicchio salad, mustard

#### Pan Fried Gnocchi / 35

White wine cream sauce, mushroom, truffle (v)

#### 14-Hour Braised Leg of Lamb / 105

Chimichurri, lamb jus (gf, df)

#### Caesar Salad / 25

Baby gem, Caesar dressing, black pig prosciutto, white anchovy, soft egg, sourdough crumb  
Add charred chicken +9

#### Garden Harvest Salad / 24

Broccoli, pepitas, fetta, red onion, pear, pomegranate, cranberry (v, vgo, gf)  
Add charred chicken +9

(v) Vegetarian / (vo) Vegetarian option / (vg) Vegan / (vgo) Vegan option / (gf) Gluten friendly / (gfo) Gluten friendly option / (df) Dairy friendly / (dfo) Dairy friendly option /