

## To Start

### Oyster (1) | 6.5

Mignonette dressing, lemon (ld, lg, a)

### Warm Australian Olives | 12

Citrus, chilli (ld, lg, v, vg)

### Fries | 13

Rosemary vinegar salt (ld, lg, v, vgo)

### Zucchini Flower | 22

Romesco sauce, labneh, soft herb & radish salad (ldo, lg, v, vgo)

### Stracciatella | 26

Confit leek, Kardinya mushroom, truffle oil, Barossa bark (lg, v)

### Salmon Tartare | 26

Potato pavé, salmon, tarragon mayo, chives, caviar (lg, m)

### Grilled Octopus | 30

'Nduja gremolata, parsley, lemon, black garlic mayo (ld, lg, a)

### Wagyu Beef & Caviar | 33

Béarnaise sauce, brioche, chives (i)

## Mains

### Roasted Miso Salmon Niçoise Salad | 33

Kipfler potato, gem lettuce, tomato, green beans, olives, soft boiled egg, caper salsa, vinaigrette dressing (ld, lg, a)

### Wagyu Cheeseburger | 33

Pickles, cheddar, white onion, mustard mayo, ketchup, fries (lgo)

### Pumpkin & Goat's Cheese Rotolo | 36

Spinach, burnt sage butter, pine nut, shaved parmesan (v)

### Chicken Breast | 39

Cauliflower purée, baby carrot, cavolo nero, chicken jus (lg)

### Market Fish | MP

White bean purée, caponata, confit tomato, caper salsa, lemon (lg, a)

### Perfectly paired with...

#### Dom. Thierry Mothe Chablis (France)

Flinty, citrus, dry

#### Frankland Estate Shiraz (WA)

Aromas of raspberries & black pepper

#### Mill Flat Sauv Blanc (NZ)

Passionfruit, fresh, vibrant

#### Xanadu 'Circa 77' Chardonnay (WA)

Flavours of pome fruits and zesty citrus

#### SUD Rosé (France)

Strawberry, herbal, crisp

## The Grill

*All steaks garnished with choice of Paris mash, Kardinya mushrooms, glazed onion or frites, and sauce of choice.*

### 220g Eye Fillet | 56

(ldo, lg)

### 28 Day Dry Aged 350g Sirloin On The Bone | 69

(ldo, lg)

### 300g Grain-Fed Sirloin Scotch Fillet | 69

(ldo, lg)

### Butcher's Cut

Ask our friendly staff for the daily market steak (ldo, lg)

### Gravy | Peppercorn Sauce | Béarnaise Sauce | Jus

Extra sauce +4

## Sides

1 for 12 | 2 for 16 | 3 for 21

### Mash with Gravy

Creamy & buttery mash potato, gravy (lg, v)

### Pumpkin & Cashew Cream

Roasted pumpkin with cashew cream, seeds, roasted Spanish onion, fried sage (ld, lg, v, vg)

### Roasted Manjimup Potatoes

Brown butter, salt, chives (ldo, lg, v, vgo)

### Seasonal Greens

Chilli oil, parmesan, pangrattato (ldo, lgo, v, vgo)

### Side Broccoli Salad

Broccoli, pepitas, feta, red onion, pear, pomegranate, cranberry (ldo, lg, v, vgo)

(v) Vegetarian (vo) Vegetarian Option (vg) Vegan (vgo) Vegan Option (lg) Low Gluten (lgo) Low Gluten Option (ld) Low Dairy (ldo) Low Dairy Option (a) – Australian Seafood (i) – Imported Seafood (m) – Mixed Seafood Origin

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EFTPOS (must insert card & select cheque or savings) is surcharge free. 15% public holiday surcharge applies.