

Small

Oyster (1) | 6.5

mignonette dressing, lemon (LG, LD, A)
Spumoni Granita Upgrade +1
 campari grapefruit granita, finger lime

Bread & Butter | 13

potato bun & claremont café butter (LGO)

Green Olives | 13

pons janiroc evoo marinated green olives
 (LG, LD, V, VG)

Fries | 13

rosemary salt (LG, LD, V, VG)

Chilli Pickled Octopus | 24

chilli oil, pickled octopus, pepper, spring
 onions, dill, togarashi (LG, LD, A)

Burrata & Green Gazpacho | 28

citrus green gazpacho, hazelnuts, grapes,
 togarashi, chilli oil, barossa bark (LGO, V)

Entrée

Wagyu Beef & Caviar | 34

béarnaise sauce, brioche, chives
 (I)

Zucchini Flower | 26

romesco sauce, coconut labneh, soft herb & radish salad
 (LG, LD, V, VG)

Beef Skewer | 32

wagyu rump mb 4-5, prosciutto di parma, jus,
 tarragon mayo (LG)

Salmon Tartare | 28

potato pavé, salmon tartare, tarragon mayo,
 chives, caviar (LG, M)

Mains

Market Fish | MP

fennel cream, brussels, green tomato & seed confit,
 roast fennel, tomato broth (LG, A)

Pumpkin & Goat's Cheese Rotolo | 37

spinach, burnt sage butter, pine nut,
 shaved parmesan (V)

Chicken Breast | 39

cauliflower purée, baby carrot, cavolo nero,
 chicken jus (LG)

Wagyu Cheeseburger | 34

pickles, cheddar, white onion, mustard mayo,
 ketchup, fries (LGO)

Perfectly paired with...

Icarus Chardonnay

creamy, elegant and fresh

Gabbiano Pinot Grigio

light and crisp with citrus notes

Storm & Saint Pinot Noir

light-bodied, silky and fruity

Pepperjack Shiraz

rich and juicy with dark berry fruit

Grill

*All steaks garnished with choice of Paris mash, Kardinya mushrooms, glazed onion or frites,
 and sauce of choice. Extra sauce +4*

Gravy | Peppercorn Sauce | Béarnaise Sauce | Jus

Butcher's Cut | MP

ask about today's market steak (LG, LDO)

300G Cape Grim Scotch | 65

(LG, LDO)

28 Day Stirling Dry Aged Sirloin | 71

350g on the bone (LG, LDO)

220G O'Connor Eye Fillet | 61

(LG, LDO)

(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

15% public holiday surcharge applies.

Sides

Pumpkin & Cashew Cream | 13

roasted pumpkin, cashew cream, seeds, roasted spanish onion, fried sage (LG, LD, V, VG)

Roasted Manjimup Potatoes | 13

brown butter, salt, chives (LG, LDO, V, VGO)

Seasonal Greens | 13

chilli oil, parmesan, pangrattato (LGO, LDO, V, VGO)

Garden Broccoli Salad | 13

broccoli, pepitas, feta, red onion, pear, cranberry, pomegranate molasses, house orange dressing (LG, LDO, V, VGO)

Endive Salad | 13

witloof, grapefruit, orange, pickled carrots, sesame chimichurri dressing, coriander (LG, LD, V, VG)

Dessert

Pistachio Cannelloni | 17

sugar & cinnamon cannelloni, pistachio mousse, chocolate ice cream (V)

Baked Chocolate | 17

nutella, hazelnut crumb, salted caramel ice cream, burnt meringue (LG, V)

Choc Raspberry Date Sponge | 17

choc raspberry date sponge topped with coconut ganache and buckwheat crumble, vegan ice cream (LG, LD, V, VG)

Digestifs

Espresso Martini | 24

vodka, coffee liqueur, cold drip coffee

Baileys Irish Cream | 14.70

30ml

Hennessy VS Cognac | 15.70

30ml

Tea & Coffee

Pot of Tea | 5.60

Espresso | 5.30

Café Allongé | 5.30

Cappuccino | 5.80

Café Crème | 5.80

Set Menu

2 course \$74 | 3 course \$84

Sample our Bay Lounge set menu available Thursday to Sunday.

Select your entrée and choice of main or grill for \$74 or indulge in three courses with your choice of entrée, main or grill and dessert for \$84.

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