

# *Chef's Selection \$55pp (Minimum 2 ppl)*

## *Starters to share*

### **Grazing Board**

Smoked ham, romesco, beetroot hummus, Manchego, pickles, candied nuts, marinated olives, sourdough, whipped butter

### **Mushroom arancini, truffle aioli**

### **Pork and fennel chorizo meatballs, rich tomato and basil sugo**

## *Mains to share*

**Tempura Shark Bay whiting, golden crispy fries, lemon salt, dill aioli, & a cucumber, mint, dill, chilli, & French lemon dressed salad**

**Wagyu beef brisket gnocchi, mushrooms, spinach, truffle sauce, pecorino**

## *Small Plate Fiesta \$60pp (Minimum 4 ppl)*

<b>Warm Great Southern lemon myrtle marinated olives</b>	gf
<b>Locally baked sourdough, whipped butter</b>	gfo
<b>La Delizia burrata, heirloom cherry tomatoes, fresh basil, pesto</b>	gf
<b>Mushroom arancini, truffle aioli</b>	gfo
<b>Potato, cheese &amp; herb croquettes, salsa, balsamic glaze</b>	gf
<b>Pork and fennel chorizo meatballs, rich tomato &amp; basil sugo</b>	gf
<b>Chargrilled Fremantle octopus, romesco, soft herb &amp; pickled fennel salad</b> (contains nuts)	gf
<b>Chilli mango prawns (x3), vermicelli noodle salad, nam jim</b>	gfo
<b>Balinese style chicken skewers, chilli sambal mayonnaise</b>	
<b>Duck fat potatoes, rosemary salt, black garlic aioli</b>	gfo
<b>Broccolini, preserved lemon &amp; dill yoghurt, toasted almonds</b>	gf

# *Feed Me Menu \$85pp (Minimum 4 ppl)*

## *Starters to share*

- Locally baked sourdough, whipped butter** gfo
- La Delizia burrata, heirloom cherry tomatoes, fresh basil, pesto** gf
- Potato, cheese & herb croquettes, salsa, balsamic glaze** gf
- Asian tuna tartare, smashed avo, sesame sauce, crispy wonton skins**
- Shark Bay scallops, seared in butter, served in the half shell with smoky carrot purée & chorizo crumb** gfo

## *Followed by - choose one per person*

- Fish pie, sliced potato, cheese, broccolini** gfo
- Creamy chicken thigh, mushrooms, sliced duck fat potatoes, sun-dried tomatoes, fried sage, parmesan** gfo
- Spicy duck leg coconut curry, new potatoes, green beans** gfo
- 24-hour slow-cooked beef cheeks, beetroot purée, peppered spinach, duck fat potatoes, marsala sauce** gfo

## *Finished with - choose one per person*

- Sticky date pudding, butterscotch sauce, vanilla ice cream**
- Baked lime cheesecake, cream, pistachios, pistachio glaze** gf
- Honey cake, warm maple syrup, cream, strawberries, chocolate flakes**