

Seven Course Tasting Menu
\$95pp
(\$160pp with Matched Wines)

This menu choice is designed for the whole table to experience

F A R M

Heirloom Beetroot, Quinoa + Red Cabbage

W I L D

Scallops + Chicken,
Buttermilk, Nori + Seaweed Crisps

PASTURE

Linley Valley Pork Belly,
Cheddar, Jalapeno, Green Tomato + Lettuce

P A D D O C K O R O C E A N

X.O Beef Cheek
Shiitake Dashi + Onion Cream
Or

Fish + Other Stuff

C H E E S E

Cashel Blue, Pumpkin + White Chocolate,
Cheddar + Pear

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Pre-dessert

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D E S S E R T

Lemon, Coconut + Poppy Seed

One bill per table - Sorry no split bills.

Choose Any Three Courses from Our A La Carte Menu \$69pp

Homemade Bread with Spiced Whipped Butter

\$5

Pig Crackling, BBQ Salt + Marinated Olives

\$12

F I R S T C O U R S E

Linley Valley Pork Belly,
Cheddar, Jalapeno, Green Tomato + Lettuce **\$22**

*'15 Hunky Dory 'The Tangle' White Blend, Marlborough, NZ, \$12 gls \$52
btl*

Wagin Pigeon Breast,
Smoked Pumpkin, Coffee + Soy Caramel **\$19**

'11 Little Black Dog Malbec, Swan Valley, WA, \$59 btl

Scallops + Chicken,
Buttermilk, Nori + Seaweed Crisps **\$22**

'16 Marq Fiano, Margaret River, WA, \$15 gls \$65 btl

Native Kangaroo Carpaccio,
Beetroot, Macadamia + Fried Salt Bush **\$19**

'16 Flor Marche Pinot Noir, Denmark, WA, \$13 gls \$58 btl

Fremantle Oyster Mushrooms,
Brioche, Chevre + Tamarind **\$18**

'12 Flowstone CS/ Touriga, Margaret River, WA, \$16 gls, \$68 btl

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MEAT, GAME + FISH

David Thompson Moojepin Dry Aged 21 Day Merino Mutton,
Broccoli, Sour Cream, Leek + Hazelnut **\$38**

'14 Tim Smith Wines Shiraz, Barossa Valley, SA, \$16 gls \$76 btl

Wagin Duck

Native Quandong, Parsnip + Beetroot **\$38**

'13 Fermoy Estate CS/Merlot, Margaret River, WA, \$59 btl

Fish + Other Stuff **\$38**

Please Ask Your Wait Person For Today's Wine Recommendation

X.O Beef Cheek + Rump

Shiitake Dashi + Onion Cream **\$38**

*'16 Express Winemakers Tempranillo, Great Southern, WA, \$15 gls,
\$64 btl*

Heritage Carrots, Cooked On Coal

Almonds, Ricotta + Lemon **\$27**

'13 Zarephath Chardonnay, Porongurup, WA, \$68 btl

SIDES

Cos, Maple Bacon, Parmesan, Toast + Cured Yolk

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House Cut Chips + Mayo

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Veggies

\$9

One bill per table - Sorry no split bills.

P U D D I N G

Dark Chocolate + Wattle Seed,
Coffee, Parsnip + Honey
\$16

Masala Chai Panna Cotta,
Pistachio + Caramel
\$16

Strawberry, Tarragon Ice-Cream + Almond Crumble
\$16

Lemon, Coconut + Poppy Seed
\$16

Miniature
(For Two To Share)
\$36

S T I C K I E S

*'13 Little Black Dog, Chardonnay Verdehlo, Swan Valley, WA, 500ml
\$13 gls \$58 btl*

*'11 Domaine de Fenouillet Muscat Beaumes de Venise, FR, 500ml
\$15 gls \$69 btl*

*'13 Gunderloch Rothenberg Riesling Auslese, DE, 375ml
\$16 gls \$73 btl*

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C H E E S E B O A R D

\$29

Served With Sticky Fruit Bread, Lavosh,
Quince + Pear Puree, Honey.

PAVE D’AFFINOIS, FRANCE

Deliciously creamy with a silky-smooth texture, Pavé d’Affinois has a sweet yet mild flavour. It melts in the mouth to reveal a fresh burst of milky goodness and hints of grassy pastures.

GRANDMA SINGLETON’S STRONG LANCASHIRE + PICKLED ONIONS, ENGLAND

Robert and Duillia Singleton began producing Lancashire cheese from the cow’s milk on their farm in rural Lancashire, England in the late 1920’s. A few years later, they were collecting milk from neighbouring farms to meet the demand for the well known cheese of their region. A semi hard cheese Lancashire has a tangy flavour and a slightly crumbly texture.

CASHEL BLUE, IRELAND

A mild, well balanced blue cow’s milk cheese with a soft creamy texture, is the ideal introduction for budding connoisseurs to the unique experience of blue cheese.

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HOUSE PETIT FOURS

Home-made chocolate + other sweet treats **\$12**

AFTER DINNER DRINKS

Penfolds Grandfather Port **\$12**
Galway Pipe Port **\$8**

Stanton + Killeen Muscat **\$8**
Stanton + Killeen Topaque **\$8**

Averna Amaro Siciliano **\$8**
Amaro Montenegra **\$11**

El Candado Pedro Ximenez **\$9**

Hennessey VSOP Cognac **\$12**
Hennessey XO Cognac **\$23**

Castarede Bas Armagnac XO **\$29**
Berneroy Fine Calvados **\$12**

Glenmorangie The Original 10yo Highland Single Malt **\$13**
Laphroaig 10yo Islay Single Malt **\$14**
Dalwhinnie 15yo Highland Single Malt **\$16**

LIQUEUR COFFEES

Irish – Jamesons Irish Whiskey
Mexican – Kahlua
Velvet – Baileys
Parisienne – Cointreau
Calypso – Tia Maria
\$13

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