

Appetiser

Pearl meat ceviche, champagne, finger limes, baby herbs	\$23
Spiced Exmouth prawns, salsa verde	\$15
Lamb carpaccio, caper & olive salsa, crispy white anchovy	\$14
Pecorino & ricotta raviolo, charred asparagus, black truffle butter	\$15

Entree

Blue swimmer crab risotto, chili, fresh herbs	\$26
Shark bay scallops, cauliflower, curry oil	\$25
Slow cooked beef cheeks braised in Pedro Ximenez, parsnip puree, gremolata	\$22
Glazed baby carrot, roasted beetroot, broad bean, Persian feta	\$19

Main

Tasmanian salmon, fennel, grapefruit, asparagus, pomegranate, champagne vinaigrette	\$38
Seafood bouillabaisse, garlic crouton, rouille	\$47
House made gnocchi, slow cooked lamb, confit shallot, spinach	\$36
Slow cooked pork belly, calvados apple, cauliflower puree	\$39
Kimberley beef eye fillet, potato, mushroom, creamy cabbage, jus	\$46
House made pumpkin tortellini, hazelnut, herbed ricotta	\$30

Side

Greens tossed in garlic & herbs	\$10
Salad of pear, hazelnut, parmesan	\$10
Sautéed potato, pork belly, Persian feta	\$10
Warm half baguette, black truffle butter	\$10