

WELCOME

Our menu highlights the best ingredients Western Australia grows.

We are proud to support growers with an interest in sustainable and ethical practices. We are inspired by the dedication of the farmers we work with and are thankful for the wonderful relationships we have formed with them.

Wood-fired sourdough/ extra virgin olive oil	4
Marinated local olives	8
Falafel/ labne/ pickles	12
Muhammara/ nuts + seeds/ lavosh	12
Burnt pumpkin/ nori/ togarashi	12
Sardines on toast/ celeriac/ onion jam	12
Octopus/ cucumber kimchi/ sudachi/ sansho	14
Ramen/ mushrooms/ quail egg/ seaweed	18
Emu/ beetroot/ pepita/ yolk	20
Lamb ribs/ bbq sauce/ onion	16
Wood-grilled marron/ xo/ saltbush	20
Scallops/ parsnip/ nashi/ guanciale	24
Gnocchi/ silverbeet/ gruyere/ walnut	34
Chicken/ asparagus/ almond/ espelette	38
Fish/ kohlrabi/ bay leaf/ pippies	40
Venison/ purple carrot/ rhubarb/ sorghum/ native pepper	40
Wood roasted lamb shoulder/ smoked eggplant/ yoghurt	49
650g Dry-aged organic beef sirloin / anchovy + caper butter	74
Duck fat potatoes/ fried sage	10
Witlof/ fennel/ blood orange/ quinoa	12
Burnt cabbage/ miso/ buckwheat	12
Today's six course chef's menu	80 pp