

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
whipped almond/ peas/ lemon/ crostini	12
polenta fries/ chilli salt/ parmesan	14
burnt pumpkin/ nori/ togarashi	14
sardines on toast/ sofrito/ mojo verde	14
wagyu bresaola/ nectarine / sunflower/ rocket	16
quail/ gooseberry/ radicchio	16
wood-grilled leek/ hazelnut/ black garlic/ bearnaise	18
crocodile/ garum/ kohlrabi/ salt bush	18
emu/ native pepper/ quandong radish	22
sea mullet/ olive/ broad bean/ burnt lemon	24
gnocchi/ silverbeet/ gruyere/ walnut	38
chicken/ asparagus/ almond/ espelette	38
fish/ tamale/ tomatillo/ corn/ jalapeño	40
wood roasted lamb rump/ harissa/ sunrise lime	60
650g dry-aged organic beef sirloin / anchovy + caper butter	78
duck fat potatoes/ fried sage	12
green beans/ fermented spelt/ preserved lemon/ mint/ fetta	14
burnt cabbage/ miso/ buckwheat	14
today's chef's menu	82 pp