

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.

3 course set menu \$68

yarri sour dough + wulura extra virgin olive oil

Entrée

kingfish/ courgette/ fennel/ horseradish

Snake + Herring 2020 Perfect Day Sauvignon Blanc Semillon

Main

pork collar/ oyster mushroom/ warrigal greens/ shio koji/ miso

Snake + Herring 2018 Business Time Syrah

or

roast chicken/ vadouvan/ onion/ spigarello

Snake + Herring 2017 Corduroy Chardonnay

Sides

garden leaves/ herbs/ sherry vinaigrette \$8

miso burnt cabbage/ laver/ buckwheat \$12

Dessert

rhubarb/ rosemary/ sourdough

Millbrook Pedro Ximenes

our pairing suggestion + \$39

kambarang – second spring/ season of wildflowers/ reptiles on the move