

thursday a la carte menu sample – Sep 2026

to start

yarri sourdough/ olive oil	12
marinated olives	9
muhammara/ nigella seed cracker	16
wood grilled tiger prawn/ nduja/ saltbush	24
buttermilk fried chicken/ miso/ togarashi	24
prosciutto/ macadamia/ blood lime/ melon	27
jerusalem artichoke/ yoghurt/ preserved lemon/ fennel	27
kingfish/ cucumber/ eggplant/ grapefruit/ kosho	29
strozzapreti/ zucchini/ pinenut/ ricotta	31

main

pumpkin/ black barley/ brassicas/ sesame sambal	55
wa swordfish/ shark bay pippies/ pandan butter/ kai lan	57
wood-grilled 650gm sirloin/ black garlic + miso butter	99

sides

eve's leaves/ pickled zucchini/ chardonnay vinaigrette/ pepitas	17
carrots/ macadamia/ mandarin/ granola	18
polenta fries/ jalapeño/ parmesan	16

to finish

caramel popcorn/ burnt mandarin/ milo	25
nullaki cheese/ quandong/ sourdough cracker	22