

dinner

from 6pm

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bread yallingup wood fired bread with smoked paprika dhukka and jingilli e.v.o.o 9.50

the plate marinated mixed olives, danish fetta, margaret river venison chorizo, dip and crisp baguette 17.50

soufflé twice baked cauliflower and gruyere cheese soufflé with rocket, parmesan and balsamic dressing 17.00

squid salt and pepper squid, mini greek salad with chilli fetta and preserved lemon aioli 18.00

chowder bacon and corn chowder topped with seared scallops, sour cream and chive oil 19.00

duck warm salad of confit duck, roasted beetroot, parsnip chips and blue cheese with a vinegar caramel dressing 18.00

soup daily changing see your waitperson M.P

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sirloin grilled sirloin steak, roasted root vegetables, red wine jus and horseradish aioli 33.00

veal pan fried veal schnitzel, creamed potato, baby beans with lemon, caper & sage sauce 33.00

chicken prosciutto wrapped breast of chicken, roasted garlic and tomato risotto, char grilled vegetables and tapenade 32.00

lamb braised lamb shank moussaka served with a warm green bean, fetta and olive salad 31.00

pork slow cooked belly of pork with silverbeet, white bean, roasted fennel and chorizo cassoulet 31.00

gnocchi potato gnocchi with broccolini, chilli oil, pine nuts, fetta and cherry tomato 28.00

fish of the day see waitperson for daily specials M.P

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Hand cuts chips with tomato relish and garlic aioli 9.50

Garden salad with marinated olives 12.00

Witlof, pear, Roquefort and hazelnut salad 12.50

Steamed broccolini, Dutch carrots and baby beans tossed with toasted almonds and semi dried tomatoes 12.50

menu subject to change, 15% surcharge on public holidays, 1 bill per table, 3.5% amex & diners surcharge