

SEASONAL MENU

A three-course menu showcasing exceptional seasonal West Australian produce.
\$115 pp. Add 90ml wine matching current release \$45.

Chef's canapé
2021 Leeuwin Estate Brut

Estate sourdough, cultured butter

FIRST COURSE

Scallop crudo, crab, aji Amarillo, sunrise lime
2023 Art Series Riesling
or

Cured ocean trout, avocado, smoked buttermilk, lemon verbena
2023 Art Series Riesling
or

Asparagus, brown butter, gribiche, desert lime, parsley
2023 Art Series Sauvignon Blanc

SECOND COURSE

Line caught fish, cuttlefish, ravigote sauce, finger lime
2020 Art Series Chardonnay
or

Black Angus sirloin, tomato XO, sobrasada, black garlic
2019 Art Series Cabernet Sauvignon
or

Cavatelli, courgette, smoked ricotta, preserved lemon
2020 Art Series Chardonnay

THIRD COURSE

Blueberry, white chocolate, olive oil, Geraldton wax
or
Cambray reserve cheddar, cornbread, spiced raisin

EXTRAS

Estate sourdough, cultured butter	\$5
Kipfler potatoes, onion, chicken fat, sage	\$14
Carrot, roasted seeds, coriander, lime	\$14

Please note a 15% surcharge applies on public holidays.