

Entree

Steak Tartare hand cut Harvey beef with buried egg, Spanish onion, capers cornichons, black salt and flax seed crostini 18

Pan seared scallops with mango, Spanish onion, strawberry, tomato, mint salsa and raspberry vinaigrette. 18

Grilled West Australian octopus, green papaya, coriander, mint, Spanish onion and cherry tomato with lemon chilli dressing. 18

Herb and polenta chips with grilled asparagus roasted hazel nuts and salsa verde with Taleggio 16

Traditional pork and seasonal vegetable spring rolls served with an Asian noodle salad 16

Vegetarian samosa made with potato and fresh garden peas garnished with seasonal greens and a lemongrass and lime dressing. 16

Mains

Crispy skinned smoked duck with sweet potato fondant, baby root vegetables with a sherry brandy sauce. 34

Line caught Indian Ocean market fish with parsnip puree, asparagus, tomato salsa with dill and herb beurre blanc. 36

Free range chicken breast with pancetta Brussels sprouts, Paris mash and candied beets with red wine jus. 28

Grass fed Harvey beef fillet served medium rare, sweet potato puree, chard baby carrots onions, cauliflower with a red wine jus. 36

Twice cooked pork belly with tamarind coconut glazed prawns, sweet potato and carrot puree, broccolini and baby corn. 34

Ricotta and blue cheese stuffed zucchini flowers on a bed of forest mushroom risotto finished with shaved parmesan and truffle oil. 28

Fettuccini Carbonara with mushroom, parma ham, wilted spinach, parmesan cream sauce 24

Spaghetti Marinara, mussels, prawns, scallops, squid, clams, cherry tomato 28

Spaghetti Bolognese, beef and pork mince slow cooked herbs in pomodoro sauce. 24

Pizza

Garlic Pizza- with fresh garlic and extra olive oil topped with rocket and fresh parmesan 16

Marinara- prawns, calamari, scallops, marinated garlic and chilli with cherry tomato parsley and basil. 26

Prosciutto- mozzarella, prosciutto, rocket and parmesan cheese.24

Margherita- tomato fresh mozzarella, basil and olive oil. 18

Italiano- cacciatore, ham, pancetta, olives and fetta 23

Dessert

Coconut panna cotta with rhubarb jelly, pistachio brittle crumb and fresh strawberries 14

Tropical mille feuille combining passion fruit, mango and coconut cream layered in three golden caramelised sheets of flaky puff pastry with fresh tropical fruits. 14

Lemon meringue with coconut sorbet, passionfruit jelly basil syrup and passionfruit mousse. 14

Chocolate fondant with winter berry compote vanilla bean ice cream and fresh seasonal berries. 14

Hibiscus and red berry tart with toasted meringue vanilla bean ice cream and strawberry coulis.14