

A LA CARTE MENU

TO SHARE

Freshly Baked Breads, sea salted butter 4pc (gfa)	7
Spiced Chorizo, charred Turkish bread, local olives, basil feta whip	16
Fresh Oysters, mignonette	5 ea

ENTREES

Soup of the Day	15
Margaret River Goats Cheese, heirloom tomato, quinoa salsa, cabernet essence	17
Spinach & Garlic Risotto, pea & corn compote	E18 M27
Rottnest Scallops, corn compote, kimchi, brussels leaves	22
Salmon Tartare, beetroot puree & crisp, lotus root	18

gfa - can be requested gluten free
gf - gluten free
v- suitable for vegetarians
n - contains nuts
Meat is Halal Certified

2019 Gold Plate Award Winner - Steakhouse

Please note: Menu prices, surcharges and items listed are subject to change without prior notice.



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MAINS & CHAR GRILL

All steaks are served with your choice of sauce (gf) **Peppercorn, Mushroom, Garlic Cream, Béarnaise**

Treeton Farm- Cowaramup Plains WA, hand selected the very best European bred cattle and are raised on the cleanest undulating grasses and pure air and water of the South West region, Treeton Farm beef are 100% hormone free and achieve the highest meat standard Australia (MSA) tenderness grading.

Beef Tenderloin 180g	46
Scotch 300g	47
Black Angus Sirloin 200g	39
Chateaubriand 550g+ for 2	99
(Lyonnaise potato, asparagus, béarnaise sauce)	
Catch of the day	37
Five Spice Duck Breast, polenta, celeriac cream, grape crisp, bigarade jus	38
Mottainai Leg of Lamb, slow cooked, bouchon potato, persille sauce	36
Half Lilydale Chicken, charred sweet corn, chilli garlic oil	33
Grilled North West King Prawns, Japanese sesame seaweed, mirin essence	47

SIDES

Hand Cut Fries Buttered Garden Vegetables Garlic Mash Garden Salad Tomato & Mozzarella Salad 9 ea

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