

# DINNER

5:30pm – 8:30pm

## ENTREE

SOURDOUGH BREAD, *truffle butter, dukkah* 13.5

BRUSCHETTA, *sourdough, danish fetta, heirloom tomato, caramelized onion, balsamic* 14.5

*BUTTER POACHED PEMBERTON MARRON, cauliflower, chorizo, avocado* 19

SLOW COOKED LAMB CUTLET, *smashed peas, black olive, tomato* 18.5

PARSNIP, COCONUT & THYME SOUP, *truffle cheese toast* 14.5  
*add smoked trout* 12

LOCAL TASTING PLATE FOR TWO 35

*venison chorizo, mushroom truffle tapenade, smoked trout pate, margaret river cheese*

## MAIN

CRISPY SKIN OCEAN TROUT, *fennel, white bean, lemon, olive oil* 36

FIVE SPICE CONFIT DUCK LEG, *forest mushroom, lentils du puy, greens* 35

SMOKED TROUT PAPARDELLE, *olive oil, butter, garlic, chilli, fried herbs* 36

SLOW COOKED PUMPKIN, *winter caponata, wild mushroom, lentils du puy* 28

SCOTCH FILLET, *truffle potato, candied swiss brown, broccolini, port jus* 45  
*add half marron* 14

## SIDE

Broccolini and almonds 10

Truffle mashed potato 10

Hand cut chips 10

Garden salad 10

Sliced sourdough bread 10



## DESSERT

STICKY DATE & PECAN PUDDING, *butterscotch, vanilla ice cream 16*

HONEY ROASTED PEAR, *chai tea crumble, white chocolate double cream 16*

HOT CHOCOLATE POPCORN, *marshmallows, nuts 16*

CHEESE PLATTER, *assorted cheeses, port fig paste 35*

