



DINNER 5.30pm to 8.30pm

TO START

<b>BAKED BRIE</b>	<b>19</b>
whole baked brie, local truffle oil, Pemberton honey, melba toast	
<b>BRUSCHETTA</b>	<b>14.5</b>
heirloom tomato, caramelized onion, feta (GFO) (V)	
<b>KANGAROO FILLET</b>	<b>22 / 36</b>
chimichurri, roasted capsicum coulis, rocket salad <b>starter or main option</b> (GF)	
<b>WARM MINI FLAT BREAD</b>	<b>18</b>
pickled shallots, lemon & mint yoghurt, chilli jam, grilled lamb skewer <b>or</b> halloumi	
<b>HOME MADE ARANCINI</b>	<b>21</b>
Mushroom filling with mixed green salad (V)	
<b>SMOKED CHICKEN SALAD</b>	<b>22 / 36</b>
macadamia, fried chat potato, rocket, semi dried tomato, spring onion, aioli dressing <b>starter or main option</b> (GF)	
<b>CHARCUTERIE PLATE</b>	<b>36</b>
house smoked chicken, prosciutto, salami, marinated olives, assorted accompaniments, toasted sourdough (GFO)	

MAINS

<b>PAN FRIED FISH</b>	<b>38</b>
fish of the day, sweet and sour caponata, green tahini sauce (GF)	
<b>PAN SEARED CHICKEN BREAST WING SUPREME</b>	<b>33</b>
roasted broccolini, parmesan, creamy sundried tomato sauce (GF)	
<b>MASALA CURRY</b>	<b>29</b>
cauliflower, sweet potato, spinach in spiced tomato-based sauce, saffron rice, coconut raita, poppadom (Ve)	
<b>ROAST PUMPKIN SALAD</b>	<b>29</b>
sunflower seeds, feta, mixed leaves, pomegranate, citrus dressing(V)	

MAINS CONT.

<b>SEAFOOD SAFFRON LINGUINE</b>	<b>38</b>
prawns, squid, scallops, fish pieces, semi dried tomatoes, garlic, cream (GFO)	
<b>BEEF RAGU</b>	<b>38</b>
braised beef chuck, tomato & red wine sauce, rigatoni pasta, parmesan (GFO)	
<b>PORK AND APPLE GOURMET SAUSAGE</b>	<b>32</b>
local Manjimup pork and apple gourmet sausage, creamy mash, jus and braised red cabbage	
<b>SCOTCH FILLET</b>	<b>52</b>
truffle mash, caramelised baby onions, flat mushroom, house jus (GF)	

SIDES

<b>ROASTED CHAT POTATOES</b>	<b>9</b>
garlic	
<b>FRIED CHAT POTATOES</b>	<b>11.5</b>
truffle oil, parmesan	
<b>SEASONAL GREENS</b>	<b>9</b>
brown butter	
<b>RUSTIC FRIES</b>	<b>10</b>
ketchup, house aioli	
<b>TRUFFLE MASH</b>	<b>10</b>
creamy mash, local truffle oil	
<b>GARDEN SALAD</b>	<b>8.5</b>
lemon dressing	

DESSERTS

<b>BISCOFF PARFAIT</b>	<b>16</b>
biscoff crumble, seasonal berries	
<b>BASQUE CHEESE CAKE</b>	<b>16</b>
red berry coulis, mascarpone, ice cream	
<b>STICKY DATE PUDDING</b>	<b>16</b>
vanilla ice cream, toffee sauce (GF)	
<b>PEACH &amp; CHERRY CRUMBLE</b>	<b>16</b>
vanilla ice cream (VO)	
<b>WA CHEESE PLATE</b>	<b>14.5/24.5/32.5</b>
Select 1, 2 or 3 cheeses from Brie, Blackwood Blue or Cheddar with dried fruits & crackers	

Please advise a Team member of any dietary requirements or allergies in order for our Chef's to accommodate. Whilst all gluten free items on this menu are prepared using gluten free products, please be aware that gluten & nuts are present in the kitchen.