

D R U M

Entrée

House made Focaccia, Herb Butter v, DFO	12
Mount Zero Olives v, GF, DF	9
Shucked Oyster, Ponzu DF, GF	4.5
Mushroom Arancini, Sugo, Manchego v, GF, DFO	14
Baked Brie, Truffle, Honey, Lavosh v, GFO	17
Sambal Tiger Prawns, Citrus Dressing, Bean Sprout Salad DF, GF	24
WA Octopus, Chorizo, Salsa Verde, Baked Polenta GF	23

Mains

Gnocchi, Sugo, Mushroom, Kale, Manchego v, GF, DFO	28
Tamari Glazed Chicken, Cauliflower Puree, Asparagus GF, DF	30
Market Fish, Pickled Fennel Salad, Lemon Dressing GF, DF	POA
250grm Rib Fillet, Spiced Carrot Puree, Red Wine Jus GF, DF	37
Chimichurri Lamb Cutlets, Smoked Eggplant, Hazelnut Cous Cous DF	38
Roasted Pumpkin, Pepita, Currants, Goats Cheese v, GF, DFO	26

Sides

Roasted Field Mushroom, Garlic Thyme Butter v, GF	9
Fries, Truffle Mayo v, DF, GF	9
Baked Broccoli, Romesco, Provolone v, DFO, GF	9
Pickled Fennel Salad, Rocket, Capers, Parmesan v, DFO, GF	9

Desserts

Chocolate Brownie, White Chocolate Ganache, Hazelnut, Strawberry Powder GF, v	15
Raspberry Sorbet, Whipped Coconut Yoghurt, Raspberry Powder GF, v, DF	13
Irish Cream Crème Brûlée, Macadamia, Ice Cream GF	15
Affogato, Choice of Liquor, Vanilla Ice Cream DFO GF	15