

Bar Menu

Small Plates

Oysters natural with mignonette	6 pcs 37 12 pcs 69
with Hendricks gin & cucumber granita	6 pcs 39 12 pcs 75
with yuzu, ponzu, tobiko	6 pcs 39 12 pcs 75
Salt baked beetroot, roasted onion, walnut, balsamic v	14
House cut fries, herb salt, house made ketchup	16
Grilled asparagus, verde, toasted almonds v	16
Whipped truffle burrata, pickled pumpkin, persimmon, smoked tomato, toasted seeds, aged balsamic, basil oil v	28
Heirloom tomato & fig salad, smoked curd, nocella olive, young chard, aged sherry	25
Wagyu beef tartare, kimchi, confit yolk, toasted brioche, nori	29
Margaret River Angus rib eye (180gms), roasted kipfler, garlic cream, salsa verde	39

Cheese selection of the day

Served with truffle honeycomb, grapes, quince, pear, lavosh

1 type 16 | 2 types 26 | 3 types 34

Something Sweet

Sorbet of the day	15
Petit fours	12
Full dessert menu from the restaurant available on request	