

FROM THE SEA

Seared Shark Bay Scallops

\$4.50 each

Freshly Shucked Oysters

\$4.50 each

Grilled Pemberton Marron

\$34 each

Steamed Shark Bay Prawns

\$28 – 200 gr

Seafood Platter \$110

6 oysters | 200 gr prawns | 1 marron | 6 scallops

ENTRÉES

SOUPE DU JOUR (V)

Home-made croutons

\$18

MUSSELS MARINIÈRES

Frites allumettes

\$22 | \$36

AUTUMN MUSHROOM TERRINE (V)

Black garlic, sorrel, nasturtium oil

\$26

DOUBLE BAKED SEAFOOD SOUFFLÉ

Bisque, witlof

\$28

MANJIMUP BLACK TRUFFLE (V)

Celeriac velouté, 63 °C egg

\$38

MARRON TORTELLINI

Seafood bisque, marron crisp

\$32 | \$44

MAIN COURSES

STEAK FRITES | with café de Paris butter

Harvey Beef Fillet | 170 gr | \$46

Margaret River Wagyu grade 7 | 220 gr | \$68

CASSOULET

Jindong pork sausage, belly, confit duck, white beans, seasonal vegetables

\$48

BOUILLABAISE

South West seafood soup, rouille, crouton

\$55

POISSON DU JOUR

Changing daily

\$MP

LILYDALE CHICKEN

French gnocchi, mushrooms, truffle beurre blanc

\$44

SIDE DISHES

Potato purée \$12

Add fresh truffle \$10

Warm vegetable salad \$14

Legumes du Jardin \$14

MENU DU JOUR

\$ 89 per person

Glass of Cape Lodge Wine
Chardonnay or Cabernet Merlot

Soupe du Jour

Main Course

A side dish for two

Today's Tart or Fromage

Coffee and tea

DESSERTS

MOUSSE AU CHOCOLAT

Charcoal tuile, berries
\$18

CRÈME BRULÉE

Tonka bean flavored
\$18

HOME BAKED TART

Today's tart
\$16

ICE CREAM

Home made
\$14

FROMAGE

1, 2 or 3 cheeses – 40 gm per serve
\$16/ \$28 / \$39

TO FINISH

2016 Cane Cut Semillon Vasse Felix

Glass (75ml) \$13 | Bt (375ml) \$57

2016 Iced Viognier Emperica by Castelli

Glass (75ml) \$14 | Bt (375ml) \$58

2015 Sauternes Chateau Roumieu

Glass (75ml) \$18 | Bt (375ml) \$90

2000 Botrytis Semillon Howard Park

Glass (75ml) \$18