

FROM THE SEA

Searched Shark Bay Scallops

\$5 each – \$28 for 6 pcs

Freshly Shucked Oysters

\$5 each – \$28 for 6 pcs

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

COCKBURN SOUND MUSSELS MARINIÈRES

Frites allumettes

\$22 | \$36

BALDIVIS RABBIT TERRINE

Burnt mandarin, macadamia, quince

\$24

DOUBLE BAKED GRUYÈRE SOUFFLÉ (V)

Beetroots, garden cress, beurre blanc

\$26

MARRON TORTELLINI

Seafood bisque, marron crisp

\$32 | \$44

MAIN COURSES

BLACKWOOD VALLEY BEEF FILLET – 170 gm

Chargrilled, hand cut fries, café de Paris butter

\$46

PARRON DORPER LAMB LOIN

Smoked pumpkin purée, Heidi goats cheese croquette, cavolo nero

\$48

“BOURRIDE” WESTERN AUSTRALIAN SEAFOOD SOUP

South West seafood soup, rouille, crouton

\$55

FISH OF THE DAY

Changing daily

\$MP

WAGIN DUCK DUO

Confit leg, roasted breast, garden turnip purée, orange glazed carrots, mustard fruit

\$44

SIDE DISHES

Potato purée \$12

Warm green beans salad, black
barley, miso dressing \$14

Legumes du Jardin \$14

MENU DU JOUR

\$ 89 per person

Glass of Cape Lodge Wine
Sauvignon Blanc or Cabernet Merlot

Soup of the Day

Main Course of the Day

Tart of the Day

Coffee and tea

TRUST THE CHEF

\$ 145 per person

Unsure what to eat?
Let the kitchen choose for you

The chef and her team will prepare
6 of our most popular dishes
served as a tasting menu

We may not be in a position to cater to
special diets on short notice.

DESSERTS

CHOCOLATE NEMESIS

chocolate soil, raspberry sorbet
\$18

CRÈME BRULÉE

Tonka bean flavored, pistachio biscotti
\$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