

Mid Summer tasting menu

Five Course | 130

Wine pairing | 95

Snack

WA cured fish | shishito pepper | cucumber dressing NF, GF

2022 LS Merchant Vermentino,
Margaret River, Western Australia

First entrée

Mario's tomato tart | sheep's curd | basil NF, V

2022 Frankland Estate 'Alter Weg' Riesling,
Frankland River, Western Australia

Second entrée

Shaved beef | pine nut | crisp bread GFO

2021 Castagna 'Allegro Syrah,
Beechworth, Victoria

Main course

Arkady lamb shoulder | green olive tapenade | white anchovy NF, GF, DF

2022 Bannockburn 'Serre' Pinot Noir,
Geelong, Victoria

Dessert

Nannup stonefruit | anise ice cream | plum vinegar NF, GF, V

My Word (Cocktail)

Cheese menu available

GF Gluten-free | DF Dairy-free | NF Nut-free | V Vegetarian | VGN Vegan



We acknowledge the Wadandi people, the Traditional Owners of the land and waterways on which we operate. We pay our respects to Elders past, present and emerging.