

Three Course Mid Summer Menu | 90

APERITIF

Oyster verjus mignonette	NF, GF, DF	6.5
Stuffed zucchini flower garden herbs macadamia	DF	5
Sashimi of WA seafood	NF, GF	12
Augusta abalone seaweed butter samphire	NF, GF	14

ENTRÉE

Mario's tomato tart sheep's curd basil	NF, V
WA cured fish shishito pepper cucumber	NF, GF
Chicken liver parfait pickled cherries	NF
Shaved beef pine nut crisp bread	GFO
Skull Island prawn sugarloaf cabbage	NF, GF, DF

MAIN

Roasted zucchini vegetable consommé sunflower seed	NF, GF, DF, VGN
Local fish lime leaf sauce oyster velouté	NF, GF
Arkady lamb shoulder green olive tapenade white anchovy	NF, GF, DF
WA beef paprika dill pickles	GF, DF
Mount Barker chicken thigh chard pearl barley	NF

DESSERT

Nannup stonefruit anise ice cream plum vinegar	NF, GF, V
Caramelised figs chocolate mousse yoghurt sorbet	NF, GF, V
Brown sugar tart whipped vanilla cream	NF, V

Cheese menu available

SIDES

Royal Blue potato roasted garlic dressing	NF, GF, DF, V	10
Leaf salad tarragon capers	NF, GF, DF, V	10

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.