

# CHEF'S MENU

## TASTING MENU

Avruga 'Caviar', Albany herring, creme fraiche, crumpets  
Rainbow carrots, Absinthe, carrot top emulsion, linseed cracker  
Beetroot macarons, smoked sour cream, balsamic  
Beef tartare, Wagyu fat toast, capers, cured egg yolk

Crispy hen's egg, courgette, peas, Cambray Farmhouse Gold

Coal roasted Albacore Tuna, pickled ginger, daikon, cucumber, avocado

Wagin duck breast, pressed leg, salt baked pineapple, Szechuan caramel

Optional Cambray Farm cheese selection (15 PER PERSON)

Yoghurt panna cotta, Oakford blueberries, white chocolate aero, coconut

## VEGETARIAN TASTING MENU

Crumpet, black garlic, creme fraiche, sourdough crumbs  
Rainbow carrots, Absinthe, carrot top emulsion, linseed cracker  
Beetroot macarons, smoked sour cream, balsamic  
Roast tomato, fried toast, capers, cured egg yolk

Crispy hen's egg, courgette, peas, Cambray Farmhouse Gold

King oyster + pink mushrooms, crispy kale, enoki cream

Roast cauliflower, crispy chickpeas, almond, hummus, yoghurt, witlof

Optional Cambray Farm cheese selection (15 PER PERSON)

Yoghurt panna cotta, Oakford blueberries, white chocolate aero, coconut

DESIGNED FOR THE WHOLE TABLE

TASTING MENU 95PP / VEGETARIAN TASTING MENU 85PP

AUSTRALIAN WINE MATCH 65PP / WORLD WINE MATCH 85PP

# A LA CARTE MENU

## SNACKS

Avruga 'Caviar', Albany herring, creme fraiche, crumpets 15

Rainbow carrots, Absinthe, carrot top emulsion, linseed cracker 12

Beetroot macarons, smoked sour cream, balsamic 12

Beef tartare, Wagyu fat toast, capers, cured egg yolk 12

## SMALLER

Crispy hen's egg, courgette, peas, Cambray Farmhouse Gold 21

Smoked heirloom tomatoes, nectarine, stracciatella, lardo 19

Coal roasted Albacore Tuna, pickled ginger, daikon, cucumber, avocado 24

Wagin duck breast, pressed leg, salt baked pineapple, Szechuan caramel 31

## LARGER

Futari Wagyu, enoki cream, oyster mushrooms, Hot English, black garlic 43

Roast cauliflower, crispy chickpeas, almond, hummus, yoghurt, witlof 32

Poached sustainably line caught fish, kale, celery, apple, dill MP

Sticky Arkady lamb, roast back strap, broccoli, black olive caramel 44

Cape Naturaliste Beef Wellington, duxelle, herb crepe 110

MILK BUNS, ROAST ONION CREAM 10

HAND CUT CHIPS, PAN JUICES 12

SALAD OF CHOPPED ICEBERG, RADICCHIO, CUCUMBER, RADISH + FETA 12

SAUTÉED CHARD, SALSA VERDÉ, CAPERS, WHITE ANCHOVY, CRISPY SHALLOTS 15

## SWEETS

Strawberry parfait, milk chocolate, milk meringue	18
Yoghurt panna cotta, blueberries, white chocolate aero, coconut	18
Bravo apple galette, butterscotch sauce, all spice ice cream	18
Cambray Farm Cheeses - Soft / Hard / Blue	15 EACH

## WITH THANKS

For you we search high and low for wines that dazzle. It is only fair to pour just as much effort into ensuring that the produce used in our kitchen is supplied by people who pride themselves on their offering. Produce from people which will complement our wine list, produce from people that not only tastes good but also makes you feel good.

Our bread is made by our Head Chef Matt and his team in house.

Our beautiful herbs and garnishes are delivered via bicycle by the team at Green World Revolution, a non profit who help to alleviate poverty by growing jobs for the unemployed.

Our fruits and vegetables are supplied via Get Fresh Merchants from the Southern Forests region of the states south west. Hen eggs from Three Ryan's, Asparagus from Torbay, Apples by Bravo, Mushrooms from the Mushroom Guys and potatoes from Karri Country Gourmet Potatoes. Best practice producers supplying a local, high quality, delicious and natural product.

Our seafood is supplied by Lochie and Phil at Fins Seafood who are empowering local fishermen by providing provenance labelling on their sustainably line-caught fish. The fish is unloaded at Fins with the fishermen and comes to us fresh on the same day.

Lastly our cheese from Cambray Farm who are dedicated to making genuine farmhouse cheese. Every stage involved in producing their range of handmade cheese happens on their family farm using age-old techniques here in Western Australia.

THE HERITAGE  
*Wine Bar*

