

# LUNCH



# DINNER

**Main Course \$35 | 2 Courses \$49 | 3 Courses \$63**

## Appetizer

Warm Bread Roll, Celtic sea salt whipped butter 3  
Marinated Olives 8  
House Spiced Nut Mix 11

Available Lunch Time Only	
Steak Sandwich & Chips	\$26
Chicken Caesar Salad	\$25

## Entrée (designed for one, not to share)

Tomato Mozzarella Arancini, polenta crust, babaganoush, confit cherry tomato (gf)  
Seared Sea Scallops, cauliflower textures, pancetta, sorrel (gf)  
Confit Pork Belly, sage lentils, parsnip puree, granny smith apples three ways (gf)  
Beef Carpaccio, horseradish, rocket, balsamic gel, olive oil, parmesan shaves (+\$5)  
Chargrilled Fremantle Octopus, crispy pork rilette, gremolata, red capsicum (gf)  
Sentinel's Black Angus Beef Tartare, yolk emulsion, crostinins (gfo)  
Smoked Beetroot & Walnut Tartare, tarragon vinegar, kombu salt, fennel (V, GF)

## Mains

Angel Hair Pasta, blue swimmer crab, prawns, tomato sugo, chilli, parsley e.v.o.o.  
Wild Mushroom & Truffle Risotto, with parmesan crisp (gf)  
Crispy Skin Salmon, barbequed cucumber & kohlrabi, pickled avocado puree, sweet potato (gf)  
House made Gnocchi, duck ragout, crispy kale  
Cone Bay Barramundi, thai red curry sauce, brussel sprouts, silverbeet, micro herbs (gf)  
Mahogany Creek Chicken Breast, jus, squash & pumpkin salad, lemon yoghurt dressing (gf)  
Lamb Rack, medium-rare, jerusalem artichoke, potato foam, leek, heirloom carrots, onion jam (+\$10)

## From the Char-Grill Great Southern WA Grass Fed Beef

Served with your choice of: Paris Mash or Fries | Port Jus or Black Pepper & Brandy Sauce (gf)

**Eye Fillet 220g +\$5 | Scotch Fillet 320g +\$10 | Rib-Eye 450g +\$15**

### Chateaubriand for 2 \$99

500g WA Grass Fed Angus Beef, Paris mash, fries, mushrooms & gremolata  
broccolini with almond & lemon oil, port jus and black pepper & brandy sauce (gf)

**Sides:** Small Fries \$5 | Large Fries \$9 | Paris Mash \$5 | Caesar Salad \$9 | Extra Sauce \$3  
Broccolini with almonds & lemon oil \$9 | Trio of Mushrooms with Gremolata \$11

## Dessert

White Chocolate Pannacotta, chocolate soil, saffron poached pear, lemon caramel (gf)  
Belgian Chocolate Fondant, hazelnut chocolate soil, salted caramel ice cream  
Earl Grey & Blueberry Tart, crème diplomat, black sesame ice-cream, blueberry gel

**CHEESE** dried fruit, nuts, quince paste, cornichon, honeycomb, bread ONE 14 | PLATTER 35  
**Manchego** hard, Spain | **Gorgonzola dolce** blue, Italy | **Mt lofty triple cream Brie** soft, S A