

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

Office Lunch Break

Steak Sandwich & Chips	\$26
Chicken Caesar Salad	\$25

Entrée (designed for one, not to share)

Chargrilled Pumpkin, pepita dukkah, labna, pomegranate (gf)
Seared Scallops, pancetta and leek puree, sour apple, pork scratchings (gf)
Confit Pork Belly, spiced heirloom carrots, macadamia (gf)
Sentinel's Black Angus Beef Tartare, yolk emulsion, crostinins (gfo)
Smoked Beetroot & Walnut Tartare, tarragon vinegar, kombu salt, fennel (v, gf)
Chargrilled Fremantle Octopus, chickpea & paprika salad, puffed quinoa, tahini (gf) +\$5
Beef Carpaccio, horseradish, rocket, balsamic gel, olive oil, parmesan shaves (gf) +\$5

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, grilled cucumber, kipfler potato, fennel, crème fresh (gf)
House made Gnocchi, duck ragout, crispy kale
Mahogany Creek Chicken Breast, aubergine caponata, celeriac crème, sun choke, pine nuts, jus (gf)
Barramundi, tiger prawns, noisette potatoes, asparagus, beurre blanc (gf) +\$5

From the Char-Grill Great Southern WA Grass Fed Beef

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

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

Chateaubriand for 2 (+\$29)

500g WA Grass Fed Angus Beef, fries, chefs gnocchi, Chefs greens, port jus and pepper & brandy sauce

Sides: Fries \$5 / \$9 | Chefs Gnocchi \$15 | Chefs Seasonal Greens \$9 | Tiger Prawns \$12
 Casear Salad \$9 | Trio of Mushrooms w Gremolata \$11

Dessert

White Chocolate Pannacotta, chocolate soil, saffron poached pear, lemon caramel (gf)
Belgian Chocolate Fondant, hazelnut chocolate soil, salted caramel ice cream
Paradiso Tart, mango curd, mascarpone, passionfruit and mint sorbet, vanilla macaron

CHEESE dried fruit, nuts, quince paste, cornichon, honeycomb, bread

Manchego hard, Spain | **Gorgonzola dolce** blue, Italy | **Mt lofty triple cream Brie** soft, SA