

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, cranberries (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, romesco (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 (v, gf)
Crispy Skin Salmon, truffled spring peas, new potato, costa mushroom, tobiko (gf)
House made Gnocchi, duck ragout, crispy kale
Mahogany Creek Chicken Breast, aubergine caponata, kohlrabi crème, swede, pine nuts, jus (gf)
Barramundi, tiger prawns, butternut squash, bbq corn salad, basil (gf) +\$5

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

Served with: Fries and your choice of: Port Jus or Café de Paris 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  
Caesar 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