

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 \$27  
 Chicken Caesar Salad \$25

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

Local Burrata, tomato escabeche, white balsamic, black olives (v, 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, chorizo espuma, basil vinaigrette, burned onions, cress (gf) +\$5  
 Beef Carpaccio, horseradish, rocket, balsamic gel, olive oil, parmesan shaves (gf) +\$7

### 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, fennel, costa mushroom, tobiko (gf)  
 House made Gnocchi, duck ragout, crispy kale  
 Mahogany Creek Chicken Breast, aubergine caponata, kohlrabi crème, pine nuts, jus (gf)

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

**Eye Fillet** 220g + \$6 | **Scotch Fillet** 320g +\$12 | **Rib-Eye** 450g +\$19

Served with: **Paris Mash** or **Fries** *your choice of:* **Port Jus** or **Café de Paris** or **Pepper & Brandy Sauce** (gf)

### Chateaubriand for 2 (+\$35)

500g WA Grass Fed Angus Beef, fries, Paris mash, trio of mushrooms, Chefs greens, port jus and pepper & brandy sauce

**Sides:** Fries \$5 / \$9 | Paris Mash \$7 | Chefs Seasonal Greens \$9 | Tiger Prawns \$12  
 Caesar Salad \$9 | Trio of Mushrooms w Gremolata \$11

### Dessert

Pistachio Pannacotta, plum granita, coca soil, fresh berries (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