

LUNCH



DINNER

## Appetizer

Warm Bread Roll, Celtic sea salt whipped butter	3
Marinated Olives	8
House Spiced Nut Mix	11
Grilled Spanish Chorizo, goat cheese curd, honey	14

### Office Lunch Break

Steak Sandwich & Chips	27
Chicken Caesar Salad	25

## Entrée or To Share

Trio of Beetroot Salad, roasted, pickled and pureed, goat cheese curd, caramelized walnuts (v, gf)	16
Local Burrata, red peppers pesto, fennel & cherry tomato salad, pickled cucumber, dill oil (gf)	24
Five seared Scallops, parsnip purée, crispy pancetta, apple gel, pickled cucumber (gf)	22
Confit Pork Belly, spiced heirloom carrots, toasted almonds (gf)	18
Sentinel's Black Angus Steak Tartare, yolk emulsion, crostini's (gfo)	19
Chargrilled Fremantle Octopus, romesco, cabbage, olive crumbs, apples, chimichurri dressing (gf)	24
Beef Carpaccio, horseradish, rocket, balsamic gel, olive oil, parmesan shaves (gf)	22

## Mains

all \$35

Angel Hair Pasta, blue swimmer crab, prawns, tomato sugo, chilli, parsley e.v.o.o.
Wild Mushroom & Truffle Risotto, with parmesan crisp (v, gf)
Pan Fried Salmon, autumn provençal salad, red curry sauce, Jerusalem artichokes chips(gf)
House made Gnocchi, duck ragout, crispy kale
Mahogany Creek Chicken Breast, aubergine caponata, cauliflower creme, carrot crisps, jus (gf)

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

**Eye Fillet** 220g \$41 | **Scotch Fillet** 320g \$47 | **Rib-Eye** 450g \$55

Served with: **Paris Mash** or **Fries**

your choice of one sauce: **Port Jus** or **Café de Paris** or **Pepper & Brandy Sauce** (gf) | **Mushroom Sauce** +\$3

### Chateaubriand for 2 (\$105)

500g WA Grass Fed Angus Beef, duck fat potatoes, trio of mushrooms, Chefs greens, port jus and pepper & brandy sauce

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

## Dessert

Pistachio Panna Cotta, raspberry granita, coca soil, fresh berries (gf)	15
Belgian Chocolate Fondant, hazelnut chocolate soil, salted caramel ice cream	15
Paradiso Tart, mango curd, mascarpone, passionfruit and mint sorbet, vanilla macaron	15

**CHEESE** One for 15 | Three Cheese Board 35

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

**Caple Club Cheddar** hard, WA | **Gorgonzola dolce** blue, Italy | **Mt lofty triple cream Brie** soft, SA