

FRIDAY & SATURDAY



DINNER MENU

Entrée & Main from \$59 | **Main & Dessert** from \$54 | **3 Courses** from \$74

Appetizer

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

Entrée

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

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)
Pan Fried Salmon, warm 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 +\$6 | **Scotch Fillet** 320g +\$13 | **Rib-Eye** 520g +\$27

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

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

Chateaubriand for 2 (+\$35 per couple)

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)
Belgian Chocolate Fondant, hazelnut chocolate soil, salted caramel ice cream
Paradiso Tart, citrus curd, mascarpone, passionfruit and mint sorbet, raspberry macaron

CHEESE

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

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