

FRIDAY & SATURDAY



DINNER MENU

**Entrée & Main** from \$64 | **Main & Dessert** from \$59 | **3 Courses** from \$79

### Appetizer

Warm Bread Roll, Celtic sea salt whipped butter	3
Marinated Olives	9
Grilled Spanish Chorizo, goat cheese curd, honey	16

### Entrée

Trio of Beetroot Salad, roasted, pickled and pureed, goat cheese curd, caramelized walnuts (v, gf)  
Local Burrata, avocado puree, cherry tomato confit, pickled grapes, green oil (gf)  
Confit Pork Belly, spiced heirloom carrots, toasted almonds (gf)  
Four seared Scallops, butternut squash puree, pancetta, apple gel, pickled yellow cauliflower (gf)  
Sentinel's Black Angus Steak Tartare, yolk emulsion, crostini's (gfo)  
Chargrilled Abrolhos Octopus, cannellini puree, capsicum, potato crisps, nduja lemon 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, pickled fennel, snow peas & plum salad, beetroot chips, almond sauce, dill oil (gf)  
House made Gnocchi, beef cheek ragout, stracciatella, crispy sage  
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 +\$9 | **Scotch Fillet** 320g +\$14 | **Rib-Eye** 520g +\$29

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 (+\$39 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 \$12 | Caesar Salad \$9

Duck Fat Potatoes \$12 | Trio of Mushrooms w Gremolata \$13 | Three Tiger Prawns \$15

### 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

Australian **Cheddar** | Australian **Blue** | Australian **Triple Cream Brie**